

Couples Sharing Menu

£22 PER PERSON
MIN 2 PEOPLE TO SHARE

Choose two cold tapas with grilled pitta bread

Served with:
AZITA STARTER PLATTER
Cheese pies & Grilled Mushrooms

Choose one of our platters served with chips, rice or cous cous

MEDITERRANEAN BLEND

EASTERN BLEND

SPANISH BLEND

VEGETERIAN BLEND

DESSERT

Chocolate fondue with strawberries, marshmallows
& profiteroles

Eat Drink Share

At Bar Azita we aim to bring you the relaxed dining style of the Mediterranean.

We use lots of fresh ingredients and cook on a traditional charcoal grill. Our food is healthy and most importantly rather tasty. A lot of our dishes are made with sharing in mind, but if you'd like something just for yourself, that's fine too.

If you're not sure where to start, why not try our famous Bar Azita couples sharing banquet to give you a taste of our most popular dishes.

Lunch Menu Del Dia

Available lunch - until 3.30pm

£12

One cold tapas

One Azita skewer:

Chicken, Pork, Lamb, Swordfish, Tuna or Vegetable

Finish with a choice of:

Ice cream, Baklava, Cheesecake or Coffee

Spanish Deli Boards

Manchego Cheese (v)(gf)	£8
Traditional Spanish cheese served with quince jelly	
Spanish Cheese Board (v)(gf)	£14
Selection of Manchego, Blue cheese from Valdeon & San Simon smoked cheese from Galicia. Served with quince jelly	
Jamon Ibérico (gf)	£10
Acorn fed Ibérico pigs give this 24 month cured ham its delicious nutty flavor	
Jamon Serrano Reserva (gf)	£6
Ham from white pigs cured for 20 months in the mountains around Teruel in Aragon	
Serrano & Manchego (gf)	£12
Ham from white pigs cured for 20 months, a delicious pairing with our extra mature Manchego	
Serrano Meat Platter (gf)	£14
Serrano ham, chorizo, lomo (pork loin), salchichon & cecina (smoked beef)	

All our platters are served with pitta bread & Manzanilla olives

Tapas Rapido

Available from 12 noon - 6.30pm (for all tables vacated by 7.30)

£7

Choose any 4 cold tapas with grilled pitta

£13

Choose any 3 tapas dishes

Halloumi	Albondigas
Cheese Pies	Chorizo
Spanakopitta	Serrano ham croquettes
Mediterranean mushrooms	Kalamari
Falafel	Boquerones
Blue cheese croquettes	Tempura prawns
Patatas Bravas	Salad shirazi

Gratuities are shared among the staff.
An optional 10% service charge is added to tables of eight or more



Cold Tapas

£4.2 each

Served with pitta

Olivieh (gf)
Ancient Persian dip of chicken, garlic, potato, egg & mayonnaise

Tzatziki (v)(gf)
Yoghurt, grated cucumber, garlic & mint dip

Houmous (v)(*)(gf)
Chickpea, tahini, olive oil & garlic dip

Koukia (v)(gf)
Broad beans in olive oil, garlic, mint, lemon juice & hint of chilli

Taramasalata
Smoked cod-roe, olive oil, onion & lemon dip

Potatosalata (v)(gf)
Potato salad with chives, mayonnaise, olive oil & lemon juice

Bademjansalata (v)(*)(gf)
Char-grilled aubergine, olive oil, garlic, tomato, & hint of chilli

Greek Kalamata olives (v)(*)(gf)

Greek olives stuffed with feta (v)(gf)

Aperitif Nocellara olives (v)(*)(gf)

Spanish Manzanilla olives (v)(*)(gf)

Sicilian 'Arrabbiata' garlic and herb olives (v)(*)(gf)

Red peppers stuffed with feta & ricotta (v)(gf)

Hot Tapas

Halloumi (v)(gf) £6.5
Grilled or deep fried goats cheese served with sweet chilli sauce

Cretan Cheese Pies (v) £6.5
Filo pastry parcels filled with feta cheese, drizzled with honey

Spanakopitta (v) £6.5
Spinach, onions & feta cheese wrapped in filo pastry

Mediterranean Mushrooms (v)(gf) £5.5
Chargrilled mushrooms with olive oil, garlic and lemon dressing stuffed with feta

Dolmeh (Vegetarian)(*)(gf) Or Meat £6
Vine leaves stuffed with minced beef, rice & squeeze of lemon

Vegetable Skewer (v)(*)(gf) £6
Aubergine, onion, mushroom, tomato, pepper with a balsamic glaze

Falafel (v)(*) £6.5
Chickpea rissoles with garlic, cumin & coriander. Served with houmous

Spanish Croquettes £6
Please ask about the current croquettes selection!

Pork Albondigas (gf) £6
Pork meatballs in a delicious almond sauce

Lamb Albondigas £6
Spiced lamb in a lovely tomato sauce

Patatas Bravas (v)(*) £4.5
Classic tapas dish of potatoes in our homemade tomato sauce

Salads

Miveh Salad (v)(gf) £12.5
Skewers of fresh pineapple, banana, kiwi, strawberry & orange, tossed with rocket salad & served with either: Chicken Grilled Halloumi

Salad Shirazi (v)(*)(gf) £5
Tomato, cucumber, red onions & fresh lemon juice with a hint of olive oil & fresh basil leaves

Reyhoon (v)(gf) £9
Buffalo mozzarella served with tomatoes, Greek olives, basil leaves, rocket & drizzled with olive oil & lemon juice

Esfenaj (v)(gf) £10.5
Baby spinach leaves, avocado, grilled Halloumi cheese with mushrooms, tomato, cucumber, olives & pesto

Mushroom Special (v)(gf) £10.5
Grilled cup mushrooms stuffed with feta and served with mixed leaves, avocado, olives, tomato & cucumber

Greek salad with feta cheese (v)(gf) £6
Classic salad with tomato, cucumber, red onion Greek olives & Feta

Meat

Cooked on our traditional charcoal grill

Pastourma (gf) £5.5
A Mediterranean spicy beef sausage

Chorizo (gf) £5.5
Traditional Spanish pork sausage

Azita Burger £11
Aberdeen Angus burger served in pitta bread with chips & sweet chilli tomato chutney

Lamb Cutlets (gf) £17
Three lamb cutlets served with cous cous, rice or chips.

Baby Rack of Lamb (gf) £8
Two french trimmed rack of lamb served with Tzatziki

Lamb Souvlaki (gf) £8.5 £17
Tender leg of lamb marinated in garlic oil, tomato & black pepper with mushroom, peppers & onion

Chicken Shishlik (gf) £7 £14
Chicken breast marinated in yoghurt, garlic oil, tomato, lemon & hint of chilli with mushroom, peppers & onion

Pork Pinchitos (gf) £7.5 £15
Tender pork marinated in a blend of Moorish spices with mushroom, onion & peppers

Leg of lamb steak (gf) £17
Tender 90z lamb steak served with cous cous, rice or chips.

Rib Eye Steak (gf) £18
80z Argentinian beef steak served with cous cous, rice or chips.

Basket of pitta £1
Brushed with our home-made garlic glaze

Crudités £1

Tapas } Main

Seafood

Tapas } Main

Kalamari £4.5 £9
Deep fried squid, lightly battered

Sartheles (gf) £4 £8
Sardines charcoal grilled & drizzled with lemon & olive oil

Boquerones £4.5 £9
Deep-fried, white bait

Maahi (gf) £15.5
Grilled sea bass marinated in lemon & garlic oil with rocket

Sadaf (gf) £8 £16
Scottish mussels steamed in garlic & parsley, then cooked with white wine & cream. (subject to availability)

Mediterranean Prawns (gf) £8 £16
Grilled butterfly prawns in lemon juice & garlic oil

Seafood Skewer (gf) £16
Grilled Swordfish & prawns in lemon juice & garlic oil

Tempura Prawns £5 £10
Lightly battered prawns with garlic mayonnaise

Swordfish Shishlik (gf) £7.5 £15
Grilled swordfish in lemon & garlic oil

Tuna Skewer (gf) £6.5
Grilled tuna, in a lime, ginger & garlic marinade with fresh chilli & coriander. Served with grilled red pepper.

Platters

A feast for one or great for sharing...

Azita Eastern Blend (gf) £17
Platter of lamb souvlaki, chicken shishlik & pastourma

Azita Spanish Blend (gf) £17
Platter of pork pinchitos, chicken shishlik & chorizo

Azita Mediterranean Blend £20
Platter of grilled swordfish, tuna, mediterranean prawns, fried kalamari & whitebait

Vegetarian Blend (v) £16
Platter of falafel, halloumi, vegetable skewer & cous cous

Sides

Plenty to share! £3.5

White rice (v)(gf)
Basmati rice lightly flavoured with butter, garlic & Italian herbs

Berenj (v)(gf)
Rice with coloured peppers, tomato, onions & garlic

Cous cous (v)(*)
Cous cous with vegetables & Moroccan spices

Sibzameni (v)(*)
Hand-cut chips with a sprinkle of fresh parsley

(*) vegan alternatives available, please ask