

Tapas Rapido

£6

Choose any four of our delicious cold tapas

£6

A single skewer of the following served with a salad garnish:

Chicken, Pork, Lamb, Swordfish or Vegetable

Menu Del Dia

£10.5

One cold tapas

One Azita skewer

Finish with a choice of:
Ice cream, Baklava, Cheesecake or Coffee

Available from 12 noon and for all tables vacated by 7:30pm.
Complementary basket of grilled pitta is served to each table.

Couples Sharing Menu

£40

PER COUPLE

Choose two cold tapas with grilled pitta bread

Served with:
AZITA STARTER PLATTER
Cheese pies, manitaria with sweet chilli sauce

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

MEDITERRANEAN BLEND

EASTERN BLEND

SPANISH BLEND

VEGETARIAN 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.

Spanish Deli Boards

Manchego Cheese £8
Traditional Spanish cheese served with quince jelly

Spanish Cheese Board £12
Selection of Manchego, Spanish blue cheese from Valdeon & smoked cheese from Galicia served with quince jelly

Jamon Ibérico £8.5
Acorn fed Ibérico pigs give this 24 month cured ham its delicious nutty flavor

Jamon Serrano Reserva £6
Ham from white pigs cured for 20 months in the mountains around Teruel in Aragon

Chorizo & Manchego £12
Chorizo Pamplona is a less coarse chorizo delicious with our extra mature Manchego

Serrano Meat Platter £12
Serrano ham, chorizo, lomo (pork loin), salchichon & cecina (smoked beef)

All our platters are served with pitta bread & Manzanilla olives

Nibbles

Roasted Marcona Almonds £3

Spanish cocktail mix £3
Peanuts, coated nuts, fried corn, pork cracklings

Greek Kalamata olives £3
A mix of green & black unpitted olives

Spanish Manzanilla olives £3
Pitted green olives in a light brine

Olives stuffed with feta cheese £3

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



Cold Tapas

Served with pitta

Olivieh Ancient Persian dip of chicken, garlic, potato, egg & mayonnaise	£4
Tzatziki (v) Yoghurt, grated cucumber, garlic & mint dip	£4
Houmous (v) Chickpea, tahini, olive oil & garlic dip	£4
Koukia (v) Broad beans in olive oil, garlic, mint, lemon juice & hint of chilli	£4
Taramasalata Smoked cod-roe, olive oil, onion & lemon dip	£4
Potatosalata (v) Potato salad with chives, mayonnaise, olive oil & lemon juice	£4
Bademjansalata (v) Char-grilled aubergine, olive oil, garlic, tomato, & hint of chilli	£4
Greek olives (v)	£4
Greek olives stuffed with feta (v)	£4
Red peppers stuffed with feta & ricotta	£4

Hot Tapas

Halloumi (v) Grilled or deep fried goats cheese served with sweet chilli sauce	£5
Cretan Cheese Pies (v) Filo pastry parcels filled with feta cheese, drizzled with honey	£6.5
Spanakopitta (v) Spinach, onions & feta cheese wrapped in filo pastry	£6.5
Mediterranean Mushrooms (v) Chargrilled mushrooms with olive oil, garlic and lemon dressing stuffed with feta	£5
Dolmeh (Vegetarian Or Meat) Vine leaves stuffed with minced beef, rice & squeeze of lemon	£5
Vegetable Skewer (v) Aubergine, onion, mushroom, tomato, pepper with a balsamic glaze	£5
Falafel (v) Chickpea rissoles with garlic, cumin & coriander. Served with houmous	£6
Spanish Croquettes Croquettes made with serrano ham in a creamy roux sauce	£5
Albondigas Pork meatballs in a delicious almond sauce	£5
Patatas Bravas (v) Classic tapas dish of potatoes in our homemade spicy tomato sauce	£4

Salads

Miveh Salad (v) Skewers of fresh pineapple, banana, kiwi, strawberry & orange, tossed with rocket salad & served with either: Chicken Grilled Halloumi	£12
Salad Shirazi (v) Tomato, cucumber, red onions & fresh lemon juice with a hint of olive oil & fresh basil leaves	£5
Reyhoon (v) Buffalo mozzarella served with tomatoes, Greek olives, basil leaves, rocket & drizzled with olive oil & lemon juice	£8
Esfenaj (v) Baby spinach leaves, avocado, grilled Halloumi cheese with mushrooms, tomato, cucumber, olives & pesto	£10
Mushroom Special (v) Grilled cup mushrooms stuffed with feta and served with mixed leaves, avocado, olives, tomato & cucumber	£10
Greek salad with feta cheese (v) Mixed leaves, tomato, cucumber, red onion Greek olives & Feta	£4 £8

Meat

Cooked on our traditional charcoal grill

Pastourma A Mediterranean spicy beef sausage	£5
Chorizo Traditional Spanish pork sausage	£5
Azita Burger Naked Aberdeen Angus burger served with chips & sweet chilli tomato chutney	£10
Lamb Cutlets Three lamb cutlets served with cous cous & sweet chilli sauce	£15
Baby Rack of Lamb Two french trimmed rack of lamb served with Tzatziki	£7
Lamb Souvlaki Tender leg of lamb marinated in olive oil, garlic, tomato & black pepper with mushroom, peppers & onion	£8 £16
Chicken Shishlik Chicken breast marinated in yoghurt, olive oil, garlic, tomato, lemon & hint of chilli with mushroom, peppers & onion	£6.5 £13
Pork Pinchitos Tender pork marinated in a blend of Moorish spices with mushroom, onion & peppers	£7 £14
Leg of lamb steak Tender 9oz lamb steak	£15
Rib Eye Steak 8oz Argentinian beef steak	£15

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

Kalamari Deep fried squid, lightly battered	£4	£8
Sartheles Sardines charcoal grilled & drizzled with lemon & olive oil	£4	£8
Boquerones Deep-fried, white bait	£4	£8
Maahi Grilled sea bass marinated in lemon, garlic & olive oil with rocket		£14
Sadaf A kilo of mussels steamed in garlic, parsley, white wine & cream		£14
Mediterranean Prawns Grilled butterfly prawns in olive oil, lemon juice & garlic	£7.5	£15
Seafood Skewer Grilled Swordfish & prawns in olive oil, lemon juice & garlic		£15
Tempura Prawns Lightly battered prawns with garlic mayonnaise	£5	£10
Swordfish Shishlik Grilled swordfish in olive oil, lemon & garlic	£7	£14
Monkfish & Tiger Prawn Skewer	£8.5	

Platters

A feast for one or great for sharing...

Azita Eastern Blend Platter of lamb souvlaki, chicken shishlik & pastourma	£16
Azita Spanish Blend Platter of pork pinchitos, chicken shishlik & chorizo	£16
Azita Mediterranean Blend Fried kalamari & whitebait with grilled swordfish, monkfish, tiger prawns & Mediterranean prawns	£19
Vegetarian Blend Falafel, halloumi & cous cous with a vegetable skewer or miveh skewer	£15

Sides

White rice (v) Basmati rice lightly flavoured with butter, garlic & Italian herbs	£3
Berenj (v) Rice with coloured peppers, tomato, onions & garlic	
Cous cous (v) Cous cous with vegetables & Moroccan spices	
Sibzamini (v) Hand-cut chips with a sprinkle of fresh parsley	