

# Cold Tapas

£4.5 each

Served with a basket of pitta for the table

## Olivieh (gf)

Ancient Persian dip of chicken, garlic, potato, egg & mayonnaise

## Tzatziki (gf) contains gelatine

Yoghurt, grated cucumber, garlic, olive oil, lemon & 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

## Bademjansalata (v) (gf) (\*)

Char-grilled aubergine, oil, garlic, tomato, & hint of chilli

## Greek olives stuffed with feta (v)(gf)

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

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

## Greek Kalamata olives with garlic & chilli (v)(\*)(gf)

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

# Salads

## Miveh Salad (v)(gf)

Skewers of fresh pineapple, banana, kiwi, strawberry & orange, on rocket drizzled with honey; with either chicken or halloumi

## Salad Shirazi (v)(\*)(gf)

Tomato, cucumber, red onions drizzled with olive oil & lemon juice

## Reyhoon (v)(gf)

Buffalo mozzarella served with tomatoes, basil, olives, rocket & drizzled with olive oil & lemon juice

## Esfenaj (v)(gf)

Baby spinach leaves, avocado, grilled Halloumi cheese with mushrooms, tomato, cucumber, olives & pesto

## Mushroom Special (v)(gf)

Grilled cup mushrooms stuffed with feta and served with mixed leaves, avocado, olives, tomato & cucumber

## Greek salad with feta cheese (v)(gf)

Classic salad with tomato, cucumber, red onion olives, oregano & Feta

## Avocado salad with grilled spicy chorizo

Chorizo & cherry tomatoes grilled and served with mixed leaves, avocado, cucumber drizzled with olive oil & balsamic glaze

## Ensalada verde

Fresh green salad of mixed leaves & green pepper, cucumber, green olives & salad dressing

# Extra's

## Extra Pitta

Brushed with our home-made garlic glaze

## Crudités

Tapas } Main

£12.5

£6

£10.5

£12.5

£12

£6.5

£11

£5.5

£1.2

£1.5

# Hot Tapas

## Grilled Halloumi (v)(gf)

Grilled halloumi served with sweet chilli sauce

£6.5

## Halloumi Fries (v)(gf)

Fried halloumi served with sweet chilli sauce

£6.5

## Padron Peppers (v)(\*)

A skewer of fresh peppers cooked on the charcoal grill

£6

## Cretan Cheese Pies (v)

Filo pastry parcels of feta cheese, drizzled with honey

£7

## Spanakopitta (v)

Spinach, onions & feta cheese wrapped in filo pastry

£7

## Mediterranean Mushrooms (v)(gf)

Chargrilled mushrooms with olive oil, garlic and lemon dressing stuffed with feta

£5.5

## Dolmeh (Vegetarian)(\*)(gf) Or Meat

Vine leaves stuffed with seasoned rice and herbs, or minced beef

£7

## Vegetable Skewer (v)(\*)(gf)

Aubergine, onion, mushroom, courgette, tomato, pepper with a balsamic glaze

£7

## Falafel (v)(\*)

Chickpea rissoles with garlic, cumin & coriander. Served with houmous

£6.5

## Spanish Croquettes:

-Serrano Ham

-Chicken & Chorizo

£6.5

EACH

## Pork Albondigas

Pork meatballs in a delicious almond sauce

£6.5

## Lamb Albondigas

Minted lamb meatballs in a tomato sauce

£6.5

## Patatas Bravas (v)(\*)

Classic tapas of potatoes in a spicy tomato sauce

£5

# Spanish Deli Boards

Served with pitta

## Manchego Cheese

Traditional Spanish cheese served with quince jelly and Manzanilla olives

£8

## Spanish Cheese Board

Selection of Manchego, Spanish red wine goat's cheese & Galician San Simon smoked cheese served with quince jelly and Manzanilla olives

£14

## Jamon Serrano Reserva (50g)

Ham from white pigs cured for 20 months in the mountains around Teruel in Aragon

£6

## Platter Andaluz

Jamon Serrano, Chorizo Pamplona with Manzanilla olives paired with our mature Manchego & quince jelly.

£15

Please ask your waiter for any dietary requirements or allergies. (\*) vegan alternatives available, please ask your waiter

## Seafood

	Tapas	Main
<b>Kalamari</b> Deep fried squid, lightly battered	£5	£10
<b>Sardinas</b> (gf) Sardines charcoal grilled & drizzled with lemon juice & olive oil	£4	£8
<b>Boquerones</b> Deep-fried white bait	£4.5	£9
<b>Clams</b> (subject to availability) Cooked in white wine, garlic & cream	£8	
<b>Maahi</b> (gf) Grilled sea bass marinated in lemon juice & garlic oil on a bed of rocket		£16.5
<b>Mediterranean Prawns</b> (gf) Grilled butterfly prawns in lemon juice & garlic	£8.5	£17
<b>Seafood Skewer</b> (gf) Grilled Swordfish & prawns in lemon juice & garlic oil		£16.5
<b>Tempura Prawns</b> Lightly battered prawns	£6	£12
<b>Swordfish Shishlik</b> (gf) Grilled swordfish in lemon juice & garlic oil	£8	£16
<b>Bacalao en adobo</b> Cod fillet marinated in olive oil, vinegar, garlic & oregano. Fried in a light batter.	£6.5	

## Platters A feast for one or great for sharing...

<b>Azita Eastern Blend</b> (gf) Platter of lamb souvlaki, chicken shishlik & pastourma	£18
<b>Azita Spanish Blend</b> (gf) Platter of pork pinchitos, chicken shishlik & chorizo	£18
<b>Azita Mediterranean Blend</b> Fried kalamari with grilled swordfish, Bacalao en adobo, Mediterranean prawns & whitebait	£21
<b>Azita Vegetarian Blend</b> (v) Falafel, halloumi & cous cous with a vegetable skewer	£17

## Couples Sharing Menu £45 / couple

Choose two cold tapas with grilled pitta bread, served with:

**CHEESE PIES & GRILLED MUSHROOMS**

For the main course, choose one of our platters served with chips, Berenj, white rice or cous cous

**AZITA MEDITERRANEAN BLEND**  
**AZITA EASTERN BLEND**  
**AZITA SPANISH BLEND**  
**AZITA VEGETARIAN BLEND**

Finished with:

**CHURROS & CHOCOLATE**  
**SERVED WITH STRAWBERRIES**

## Meat

	Tapas	Main
<b>Pastourma</b> (gf) A Mediterranean spicy beef sausage	£6	
<b>Chorizo</b> (gf) Traditional Spanish pork sausage	£6	
<b>Azita Beef Burger</b> Handcrafted beef burger served in a brioche bun with chutney, a salad garnish & chips		£12
	<b>-Add halloumi</b>	<b>+£1.5</b>
	<b>-Add smoked cheese</b>	<b>+£1.5</b>
<b>Lamb Cutlets</b> (gf) Three lamb cutlets served with chips, Berenj, white rice or cous cous and a salad garnish		£19
<b>Baby Rack of Lamb</b> (gf) Two French trimmed rack of lamb with Tzatziki		£10
<b>Lamb Souvlaki</b> (gf) Tender leg of lamb marinated in garlic oil, tomato plus a hint black pepper with mushroom, peppers & onion	£9	£18
<b>Chicken Shishlik</b> (gf) Chicken breast marinated in yoghurt, garlic oil, tomato, lemon plus a hint of chilli with mushroom, peppers & onion	£8	£16
<b>Pork Pinchitos</b> (gf) Tender pork marinated in a blend of Moorish spices with mushroom, onion & peppers	£8	£16
<b>Leg of lamb steak</b> (gf) Tender 9oz lamb steak served with chips, Berenj, white rice or cous cous		£19
<b>Rib Eye Steak</b> (gf) 8oz Argentinian beef steak served with chips, Berenj, white rice or cous cous		£20

## Sides All £4

<b>White rice</b> (v)(gf)(*) Basmati rice flavoured with oil, garlic & Italian herbs
<b>Berenj</b> (v)(gf)(*) Rice with coloured peppers, tomato, onions & garlic
<b>Cous cous</b> (v)(*) Cous cous with vegetables & Moroccan spices
<b>Sibzameni</b> (v)(*) Hand-cut chips with a sprinkle of fresh parsley

**Our main size plates are served with a salad garnish.**

**GF: The salad dressing on the main size garnish contains gluten (wheat flour).**

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