

M E N U



SIDE BITES

Homemade Breads with EVOO, and balsamic (V, VG)	3
Kalamata Olives in chilli marinade (V, VG GF)	3
Castelvetroano Sicilian Olives in citrus and oregano (V, VG, GF)	4
White Truffle Oiled Green Beans (V, VG, GF)	3.5
Lemon Baked Potatoes (V, VG, GF)	3.5
Sweet Potato Wedges with paprika and sea salt (V, VG, GF)	3.5

SMALL PLATES

FISH

Roast Sea Bass with asparagus tips, ajo blanco and toasted almonds (GF)	7
House Cured Beetroot Sea Trout with herby whipped goats cheese (GF)	6
Mussels in Greek Saganaki Sauce and herb marinated feta (GF)	5.5
King Prawns cooked in spicy n'duja sausage butter with garlic sourdough	5.5
Crab and Chilli Crostini with smashed avocado	6
Scottish langoustines oven baked with garlic butter (GF)	9

VEGETABLES

Charred Aubergine Parmigiana , pecorino and chilli breadcrumb with Sicilian tomato sauce and buffalo mozzarella (V)	5.5
Truffled Wild Mushroom Crostini with black olive tapenade (V, VG)	5
Mozzarella di Bufala (or vegan mozzarella) with vine tomatoes, basil infused EVOO, olive soil (V, GF)	6
Baked Falafel with beetroot hummus, almond dukkha, pickled cucumber and pomegranate (V)	5
Courgette Trifolati , confit cherry tomatoes, garlic, mint and EVOO (V, VG, GF)	5.5

MEAT

Lamb Keftedes in tomato sugo with crumbled feta and garlic toast	6
Smoky Chorizo, Spinach and Chick Pea Stew with toasted sour dough (GF)	6
Moroccan Lemon Chicken Tagine with olive, spinach and pomegranate cous cous	7
Braised Pig Cheeks with watermelon and chilli jam with cannellini smash (GF)	7

SWEET BITES

Nutella Tiramisu (V)	5
Chocolate Brownie with vanilla ice cream (V)	5
Sicilian Lemon Tart with rosemary sugar and raspberry sorbet (V)	5
White Chocolate and Honey Cheesecake	5

BRUNCH

Serving up brunch every day from 10-2pm

Smashed Avo on grilled sourdough (V, VG)	6
Merguez Sausages , roast pancetta, confit tomatoes, wild mushroom and eggs your way (GF)	7.5
Baked Eggs in a Chorizo and chick pea shakshuka (GF)	7
Baked Eggs in a Chick Tea and confit tomato shakshuka (V)	6
EvoO Poached Eggs Royale with beetroot cured salmon, ajo blanco, wilted spinach and grilled sourdough	7
Mediterranean Frittata with spinach feta, semi dried olives and toasted sourdough (V)	6
Pancakes with pancetta and maple syrup	6.5

OILS

Add some extra flavour to your plate with one our house infused olive oils.

White truffle Oil • Basil infused Oil • Roasted Garlic Oil
Calabrian chilli Oil • Lemon and Rosemary Oil

Serving the freshest Mediterranean plates using ingredients from local suppliers. Our dairy products come directly from Ballantynes farm in Uddingston, our free range eggs come from Auchtralure farm in Stranraer, all our fresh meat is sourced from Scottish farms and supplied by our butcher ABR in Bearsden, our fruit and veg come from Fresh produce, our fish and seafood comes from The Fish People and our coffee is roasted by Matthew Algie in the Gorbals.