

# BYZANTIUM

FOOD MENU

Our tapas menu brings a selection of the best mediterranean cuisine. All our food is cooked with a selection of the best local and imported products to guarantee the best possible experience of the Ottoman, Levantine, Italian, Spanish and Maghreb culinary culture. Enjoy dining with us!

# STARTERS

<b>FLATBREAD</b>	<b>3</b>
The best mediterranean flatbread, grilled and served with olive oil and parsley. (V)	
<b>GARLIC FLATBREAD</b>	<b>3.5</b>
Our mediterranean flatbread, grilled and served with lemon and garlic olive oil and oregano (V)	
<b>CHILLI FLATBREAD</b>	<b>3.5</b>
Our mediterranean flatbread, grilled and served with chilli olive oil and coriander (V)	
<b>HUMOUS</b>	<b>3</b>
Homemade chickpeas and tahini puree served with olive oil and paprika. (V)	
<b>SPICY HUMOUS</b>	<b>3</b>
Our traditional humous served with fresh chilli olive oil and blended chillies. (V)	
<b>ZAALOUK</b>	<b>3.5</b>
Morrocan pan fried aubergine and tomato dip with cumin and coriander. (V)	
<b>TZATZIKI</b>	<b>3</b>
A creamy combination of greek yogourt, cucumber, dill and garlic. (V)	
<b>ARTICHOKE</b>	<b>3.5</b>
Delicious creamy paste of artichoke, olive oil, parmigiano cheese and garlic.	
<b>OLIVES</b>	<b>3</b>
A selection of spanish, italian and greek marinated olives (V)	
<b>PLATTER TO SHARE</b>	<b>11</b>
Two flat breads, olives, tzatziki and humous (Four people)	

*All allergen information available on request, please ask a member of the staff.*

## VEGETABLES TAPAS

<b>PATATAS BRAVAS</b>	5	<b>LITTLE MEZZE</b>	6
Crisp potatoes served with a tangy tomato sauce (V)		Courgette fritters served with tzatziki, humous and pomegranate (V)	
<b>PATATAS ALIOLI</b>	5	<b>CROQUETAS</b>	6
Crisp potatoes served with garlic mayonnaise (V)		Cheese, onion and spinach italian croquettes served with onion jam and alioli (V)	
<b>PATATAS CHIPOTLE</b>	5	<b>VEGETARIAN PAELLA</b>	5.5
Crisp potatoes served with spicy chipotle sauce (V)		Tradicional spanish paella with vegetables (V) (add chicken for £2)	
<b>AUBERGINE PARMIGIANA</b>	6.5		
Grilled aubergine in a tomato and basil oil sauce finished with melted mozzarella (V)			
<b>CHAMPIÑONES RELLENOS</b>	6		
Mushrooms stuffed with tomato and roasted red peppers sauce topped with grilled mozzarella (V)			
<b>HALLOUMI SAGANAKI</b>	6.5		
Delicious halloumi bites dusted in semolina, dressed with honey, roasted sesame seeds and oregano (V)			
<b>TORTILLA VASCA</b>	5.5		
Spanish omelette with potatoes, spinach and red peppers			
<b>BROAD BEANS AND ARTICHOKE</b>	7		
with onion, mint and grilled goat cheese (V)			

### SALADS

<b>HALLOUMI SALAD</b>	8
With rocket, avocado, pomegranate and olive oil and lime dressing (V) (add smoked salmon for £3)	
<b>GOAT CHEESE SALAD</b>	8
With rocket, sun-dried tomatoes, walnuts, serrano ham and balsamic dressing (V)	
<b>SALATA HORIATIKI</b>	7
Greek salad with feta cheese, tomato, cucumber, red onion, olives and olive oil dressing (V)	

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# MEAT TAPAS

<b>PINCHITOS MORUNOS</b>	7.5
Andalusian chicken skewers, grilled and served with salad and lemon	
<b>ARROSTICINI</b>	7.5
Italian lamb skewers, grilled and served with salad, lemon and tzatziki	
<b>TAGINE</b>	9
Slow cooked moroccan lamb and chickpeas tagine with almonds and coriander served on a bed of cous cous	
<b>PORK BELLY</b>	8
Tender slow cooked pork belly marinated in garlic, ginger and sea salt served with a spicy balsamic glaze and salad	
<b>HIGADILLOS</b>	6
Pan fried chicken livers in a sherry cream sauce	
<b>CHORIZO CON GARBANZOS</b>	6.5
Pan fried spanish sausage and chickpeas in a spicy tomato and sherry sauce	
<b>LOMO DE ORZA</b>	8
Spanish pork tenderloin slow cooked and conserved in olive oil served cold or warm on request	
<b>MKAOUARA</b>	7
Moroccan beef meat balls in a zesty tomato, chillies and green peppers sauce	
<b>BASTILLA</b>	8
Traditional moroccan chicken pie with phyllo pastry, almonds, shredded chicken and finally topped with cinnamon and icing sugar. A perfect combination of sweet and savory flavours	

# FISH TAPAS

## ASPARAGUS SALMON

9

Baked salmon with a delicious asparagus and garlic creamy sauce

## LANGOSTINOS

8

Pan fried whole tiger prawns served in a garlic, chilli and cognac sauce

## GAMBAS FLAMBEADAS

7.5

Pan fried peeled king prawns in a garlic and chilli cream sauce

## GAMBAS AL PIL PIL

7.5

Sautéed king prawns in garlic, chilli and extra virgin olive oil

## SEA BASS A LA RUCOLA

9

Italian pan fried sea bass served on a rocket and pistachio pesto and basil dressing

# PAELLAS

To share minimum 2 people and only preorder, all our paellas are cooked from scratch with fresh ingredients and bomba rice. (The prices below are per person)

<b>PAELLA VALENCIANA</b>	<b>12.5</b>
Tradicional chicken and vegetables paella	

<b>SEAFOOD PAELLA</b>	<b>14</b>
Fish and seafood paella	

<b>PAELLA MIXTA</b>	<b>13</b>
Meat, vegetables and seafood paella	

<b>ARROZ A BANDA</b>	<b>12.5</b>
Tradicional fishermen rice cooked in a very rich fish stock served with ali oli	

<b>VEGETARIAN PAELLA</b>	<b>10</b>
Tradicional spanish paella just with vegetables (V)	

The crunchy crust on the bottom of the pan is not burnt, is called socarrat...and it is delicious!

*Service not included*

# DESSERTS

(ALL DESSERTS ONLY £4)

## MOROCCAN ORANGE CAKE

Served with orange glaze and a scoop of vanilla ice cream (V)

## CREMA CATALANA

Catalan crème brûlée with cardamon seeds and caramelised sugar (V)

## GALAKTOBOUREKO

Greek creamy custard pie with phyllo pastry and syrup (V)

## ICE CREAM

Three scoops of creamy ice cream (V)

## AFFOGATO

(simple but impressive combinations)

**Al caffè:** Vanilla ice cream and espresso (V)

**Al limoncello:** Vanilla ice cream and limoncello (V)

**Al amaretto:** Vanilla ice cream and amartto (V)



## AFTER MEAL DRINKS

### HOT DRINKS

Espresso/double espresso	1.65 / 2.00
Machiato	1.75
Americano	1.90
Caffé Latte	2.20
Cappuccino	2.20
Hot Chocolate	2.50
Mocha	2.60
Caffé Corretto	4.50

### TEA

Brakfast / Earl Grey / Green / Peppermint Camomile / Lemon & Ginger	
Cup / Pot	1.90 / 3.00

### LIQUEURS

Sambuca	3.00
Tía maría	3.00
Limoncello	3.00
Cointreau	3.00
Vin Santo	3.00
Liquore Strega	3.00
Amaretto	3.50
Baileys	3.50

