

BYZANTIUM

Spirito Mediterraneo

RESTAURANT MENU

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

Enjoy dining with us!

11 YORK ROAD - KINGS HEATH - BIRMINGHAM - B14 7SA
0121 444 5444
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BYZANTIUM

STARTERS

- FLATBREAD** ————— 4.00
Homemade Sourdough Flatbread, grilled and served with Olive Oil and Parsley. (V)
- CHILLI FLATBREAD** ————— 4.00
Homemade Sourdough Flatbread, grilled and served with Chilli Olive Oil and Chilli flakes. (V)
- GARLIC FLATBREAD** ————— 4.00
Homemade Sourdough Flatbread, grilled and served with Garlic Olive Oil and Oregano. (V)
- GLUTEN FREE FLATBREAD** ————— 6.50
- ARTICHOKE DIP** ————— 3.90
With Grilled Artichokes, Parmesan and a hint of Garlic. (V)
- HUMOUS** ————— 3.50
Homemade Chickpeas and Tahini Puree served with Olive Oil and Coriander. (V)
- SPICY HUMOUS** ————— 3.50
Our traditional Humous served with fresh Chilli Olive Oil and blended Chillies. (V)
- ZAALOUK** ————— 3.90
Moroccan pan fried Aubergine and Tomato dip with Cumin and Paprika.. (V)
- TZATZIKI** ————— 3.50
A creamy combination of Greek Yoghurt, Cucumber, Dill, Garlic and Mint. (V)
- OLIVES** ————— 3.20
A selection of Spanish, Italian and Greek marinated Olives. (V)

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST, PLEASE ASK A MEMBER OF STAFF.

SALADS

WARM HALLOUMI SALAD

Salad of Chargrilled Mediterranean Vegetables with Halloumi and Basil Oil. (V)

8.70

SALATA HORIATIKI

Greek Salad with Feta Cheese, Tomato, Cucumber, Red Onion, Olives and Olive Oil dressing. (V)

8.50

PAELLAS



TO SHARE MINIMUM OF TWO PEOPLE AND ONLY PREORDER. ALL OUR PAELLAS ARE COOKED FROM SCRATCH WITH FRESH INGREDIENTS AND BOMBA RICE.

[THE PRICES BELOW ARE PER PERSON]

SEAFOOD PAELLA

Fish and Seafood Paella.

16.00

PAELLA MIXTA

Meat, Vegetables and Seafood Paella.

16.00

VEGETARIAN PAELLA

Traditional Spanish Paella just with Vegetables. (V)

14.00

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

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VEGETABLE TAPAS



PATATAS BRAVAS

Crisp Potatoes served with a tangy Tomato Sauce. (V)

5.25

PATATAS ALIOLI

Crisp Potatoes served with Garlic Mayonnaise. (V)

5.25

AUBERGINE PARMIGIANA

Grilled Aubergines in a Tomato and Basil Oli sauce finished with melted Mozzarella. (V) (V) cheese on request.

7.00

CHAMPIÑONES RELLENOS

Mushrooms stuffed with Tomato and roasted Red Peppers sauce topped with grilled Mozzarella. (V) (V) cheese on request.

6.95

HALLOUMI SAGANAKI

Delicious Halloumi bites dusted in Semolina, dressed with Honey, roasted Sesame Seeds and Oregano. (V)

7.80

TORTILLA VASCA

Spanish Omelette with Potatoes, Spinach and Red Pepper. (V)

6.80

COURGETTE AND SPINACH FRITTERS

Sicilian fritters with Bulghar wheat, fresh Chilli and Mint served with side Salad. (V)

7.50

ASPARAGUS WITH ROMESCO SAUCE AND MANCHEGO CHEESE — 7.50

ITALIAN CROQUETAS

With Mozzarella Cheese, Onion and Spinach served with Onion Jam and Alioli. (V)

7.50

VEGETARIAN PAELLA

Traditional Spanish Paella with Vegetables. (V)

7.50

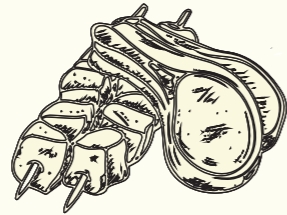
BROAD BEANS AND ARTICHOKE

With Onion, Mint and grilled Goat's Cheese (V) (V) cheese on request

7.80

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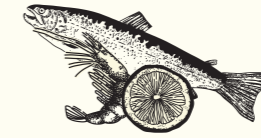
MEAT TAPAS



- PINCHITOS MORUNOS** _____ 8.50
Andalusian Chicken skewers, grilled and served with Salad and Lemon.
- ARROSTICINI** _____ 8.50
Italian Lamb skewers, grilled and served with Salad and Tzatziki.
- SPICED PORK PINCHOS WITH MEMBRILLO GLAZE** _____ 9.00
Chargrilled Andalusian Pork Skewers marinated in Cumin, Smoked Paprika and Lemon.
- TAGINE** _____ 9.50
Slow-cooked Moroccan Chicken tagine with Apricot and Cumin.
- PORK BELLY** _____ 9.50
Tender slow-cooked Pork Belly marinated in Garlic, Chilli and Sea Salt. Served with a spicy Balsamic glaze.
- HIGADILLOS** _____ 6.50
Pan fried Chicken Livers in a Marsala cream sauce.
- CHORIZO CON GARBANZOS** _____ 7.80
Pan fried spanish sausage and chickpeas in a spicy tomato and sherry sauce.
- MKAOUARA** _____ 8.80
Moroccan Beef Meat balls in a zesty Tomato, Chillies and Green Peppers sauce.
- SPANISH BEEF STRIPS** _____ 9.50
Tender Beef strips, Asparagus and Pimientos in a Blue Cheese Sauce.

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FISH TAPAS



- ASPARAGUS SALMON** _____ 9.50
Baked Salmon with grilled Asparagus
- GAMBAS FLAMBEADAS** _____ 8.50
Pan fried peeled King Prawns in a Garlic and Chilli cream sauce.
- GAMBAS AL PIL PIL** _____ 8.20
Spanish Sautèed King Prawns in Garlic, Chilli and extra virgin Olive Oil.
- SEABASS WITH TANGY ORANGE SAUCE** _____ 9.80
Valencian inspired seabass with zingy orange sauce and Mediterranean Vegetables.
- PIQUILLO PEPPERS WITH BACALAO** - 9.30
Piquillo Peppers stuffed with Bacalao (Salt Cod) and Potatoes served with Alioli and Gorgonzola.
- FRITTURA MISTA** _____ 9.30
Light and Crispy fried Mediterranean Seafood medley.

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THANK YOU FOR DINING WITH US

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NOW FOR...

DESSERT



MOROCCAN ORANGE CAKE _____ 4.75

Served with Orange glaze and a scoop of Vanilla Ice-cream. (V)

CREMA CATALANA _____ 4.75

Catalan Crème Brûlée with Cardamon seeds and caramelised Sugar. (V)

RUM BABBA _____ 4.95

Neapolitan Sponge Cake steeped in Rum Syrup.

DARK TRUFFLES _____ 4.75

Chocolate and Cream Ice-cream dusted with Cocoa powder.

ITALIAN GELATO _____ 4.75

Pistachio and Vanilla.

AFFOGATO _____ 4.75

Vanilla Gelato with Limoncello, Amaretto or Coffee.

WALNUT SHERRY AND HONEY SEMIFREDDO _____ 4.75

Soft, creamy Andalusian ice dessert with toasted walnuts and dark honey (contains eggs)

TORTA CAPRESE _____ 4.75

Sumptuous Chocolate and Almond Cake from the Isle of Capri. Served with Vanilla Ice cream.

TIRAMISU _____ 4.75

Classic Venetian layered sponge with a hint of Espresso, Marsala and Mascarpone cheese dusted with Cocoa..

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AFTER MEAL DRINKS



HOT DRINKS

Espresso/double espresso	1.95 / 2.20
Machiato	2.00
Americano	2.20
Caffé Latte	2.60
Cappuccino	2.60
Hot Chocolate	3.50
Mocha	3.60
Caffé Corretto	5.45
Irish Coffee	5.60

TEA

Brakfast / Earl Grey / Green / Peppermint / Camomile / Lemon & Ginger	Cup / Pot 1.90 / 3.50
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LIQUEURS

Sambuca	3.50
Tía maría	3.50
Limoncello	3.80
Cointreau	3.80
Amaretto	3.80
Baileys	3.80

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DRINKS MENU



SOFT DRINKS

Water	
Still / Sparkling Water (330ml)	1.65
Schweppes	
Lemonade / Tonic / Slimline / Soda Water	1.60
Coca Cola	
Coke / Diet Coke	2.70
San Pellegrino	
Orange / Lemon	2.70
Fruit Juice	
Orange / Apple / Pineapple / Mango / PomegranRW / Peach	2.60

WHISKEY / COGNAC / GRAPPA

Grappa	3.40
Jameson's Whiskey	3.50
Jack Daniel's Whiskey	3.50
Famous Grouse Whiskey	3.50
Courvoisier Cognac	3.80
Vecchia Romagna Brandy	3.40
Glenfiddich 12 yr	4.20
Laphroaig	4.20

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SHERRY

BARBABILLO FINO

A dry elegant Sherry, light and smooth with attractive Fruit. Ideal with Seafood or mild Cheeses.

125ml _____ 3.60

BARBADILLO SOLEAR MANZANILLA

Bone dry, with lively green Apple Fruit and the fairest touch of Sea-salt, hinting at this wine's coastal origins.

125ml _____ 4.50

BARBADILLO DRY OLOSOSO

Beautiful polished bronze in colour, marvellously rich, yet mouth-wateringly dry at the same time.

75ml _____ 3.20

SAN EMILIO PEDRO XIMENEZ

Almost black in colour and incredibly thick and luscious. A delicious bouquet of the essence of sweet Raisins and dried Fruit.

75ml _____ 4.30

APERITIFS

BELLINI

Peach puree and Spumante _____ 5.95

APEROL SPRITZ

Aperol and Spumante _____ 5.95

BYZANTIUM

Campari, Gin and Spumante _____ 6.50

TINTORETTO

Pomegranate juice and Spumante _____ 5.95

RITZ FIZZ

Amaretto, Blue Curacao, Lime Juice and Spumante _____ 5.95

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COCKTAILS / MIXED SPIRITS

SPRITZER _____ 6.20

House White Wine and Lemonade, Tonic or Soda.

CAMPARI / APEROL SODA _____ 6.20

Campari / Aperol, Soda and a slice of Orange.

NEGRONI _____ 6.70

Campari, Martini Red, Gin and a slice of Orange.

AMERICANO COCKTAIL _____ 6.50

Campari, Martini Red, Soda and a slice of Orange.

VODKA MIX _____ Refer to menu prices

With Lemonade or Coke.

RUM / WHISKEY _____ Refer to menu prices

Rum / Whiskey & Coke.

SPIRITS

Hendrick's Gin _____ 3.50

Tanqueray Gin _____ 3.50

Smirnof Vodka _____ 3.50

Absolut Vodka _____ 3.60

Bacardi Rum White _____ 3.50

Bacardi Black Rum _____ 3.50

GIN AND TONIC

HENDRICK'S

Gin with fresh Cucumber and Tonic _____ 5.10

TANQUERAY

Gin with fresh Lime and Tonic _____ 5.10

BOTTLED BEER

PERONI

330ml _____ 3.90

CORONA

330ml _____ 3.80

SAN MIGUEL

330ml _____ 3.80

ESTRELLA

330ml _____ 3.80

SANGRIA

0.50 litre jug _____ 9.00

1 litre _____ 16.95

SPARKLING WINE AND CHAMPAGNE

PROSECCO CIPRIANO, ITALY

A gently sparkling fizz, with hints of Apple and lush Peach.

House Prosecco by the glass _____ 5.50

Bottle _____ 24.50

LANSON BLACK LABEL NV, FRANCE

An excellent champagne, with citrus flavours and a smooth finish.

Bottle _____ 43.00

ROSE WINES

ALLAMANDA PINOT GRIGIO ROSE

Fresh, dry and crammed with summer fruits flavours.

175ml	_____	5.00
250ml	_____	6.70
Bottle	_____	19.95

HARMONIE DE GASCOGNE ROSE, DOMAINE DE PELLEHAUT, FRANCE

A light, fresh wine, with lovely Strawberries and hints of red Fruit.

Bottle	_____	18.50
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WHITE WINES

CUVÉE JEAN PAUL SEC, FRANCE

A fresh, dry White Wine, balancing creamy character with Lemon acidity - zesty and aromatic.

175ml	_____	4.50
250ml	_____	6.20
Bottle	_____	17.50

BODEGAS BORSAO BLANCO MACABEO, SPAIN

A gentle refreshing white with a clean finish and nice citrus edge.

175ml	_____	4.60
250ml	_____	6.30
Bottle	_____	17.75

TREBIANO D'ABRUZZO D.O.C. ITALY

Dry, velvety and pleasant, with rich scents. Excellent with fish, eggs and cheeses.

175ml	_____	4.80
250ml	_____	6.50
Bottle	_____	18.00

WHITE WINES

CARLOTTA CATARRATTO, SICILY, ITALY

A medium bodied white with a savoury aromatic nose of Almond and floral aromas. Full of peachy and honeyed Fruit in the mouth.

Bottle	_____	18.20
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ALLAMANDA PINOT GRIGIO

175ml	_____	5.00
250ml	_____	6.70
Bottle	_____	19.95

MAKATU SAUVIGNON BLANC, NEW ZEALAND

Classic Marlborough Sauvignon, plenty of herbaceous and Gooseberry notes alongside riper, more tropical Fruit.

Bottle	_____	24.50
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NORTE CHICO CHARDONNAY, CHILE

Pure, fresh and full of lively citrus Fruit accompanied by Pineapple, white Peach and Melon.

Bottle	_____	18.00
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RED WINES

CUVÉE JEAN PAUL ROUGE, FRANCE

An uncomplicated medium-bodied, soft, fruity and very drinkable red...yet serious enough to accompany food.

175ml	_____	4.50
250ml	_____	6.20
Bottle	_____	17.50

PARLEZ-VOUS MALBEC, FRANCE

Red Fruit is to the fore, rounded out by ripe Brambles and just a hint of Licorice.

Bottle	_____	19.95
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MONASTRELL-MONASTRELL, JUAN GIL, SPAIN

This is a big red. Rich, lush and multi-layered with Coffee and Chocolate notes. Great with rich saucy dishes.

Bottle	_____	23.50
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VIÑA MARRO CRIANZA RIOJA, SPAIN

Lovely, fresh, clean, drinkable Rioja with a touch of spice and smokiness from the oak ageing. A real delight.

Bottle	_____	25.75
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CARLOTTA SANGIOVESE DI PUGLIA, ITALY

Vibrant and juicy with an appealing mix red and black Berry Fruit, a touch of Black Pepper and just a hint of spice.

Bottle	_____	18.50
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BODEGAS BORSAO GARNACHA, CAMPO DE BORJA, SPAIN

Juicy brambly Fruit and fresh Redcurrants dominate this generous easy drinking Wine. Soft tannins, good acidity and a hint of spiciness round the palate.

Bottle	_____	17.75
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NORTE CHICO CABERNET SAUVIGNON, CHILIE

Medium-bodied, with the rich Blackcurrant Fruit typical of Cabernet predominating. A great match with Red Meats and Cheeses.

Bottle	_____	17.80
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RED WINES

PRIMITIVO, SALENTO, ITALY

A delicate combination of Morello Cherry, Sour Cherry and Prune. Floral and spicy notes follow in a superbly persistent finish. Excellent with Red Meats, in particular Lamb as well as Cheeses.

Bottle	_____	18.20
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MONTEPULCIANO D'ABRUZZO, ITALY

A full body, fresh and fruity Wine with lots of Red Cherry Fruit - great with Pork and Red Meat alike. A real favourite.

175ml	_____	4.90
250ml	_____	6.40
Bottle	_____	18.50

PORTAL D'OUORO, PORTUGAL

From Portugal's Duoro Valley this is really gusty, hearty red, packed with dark Fruit.

175ml	_____	5.30
250ml	_____	7.10
Bottle	_____	21.00

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