



# EFES

## Wine & Tapas Bar

### Nibbles



**Marcona Almonds** £3.70

**Marinated Olives** £3.60

**Aguacate Relleno** £5.95

*Avocado, tomato, prawn cocktail & onion*

**Pickles Frita** £4.40

**Prawn Cocktail** £5.95

**Grilled Bread & Olive Oil** £3.60



### Charcuterie

**Pyrenean County pâté** *A traditional artisan,* £5.20

*coarse cut, pork pâté from the Pyrenees perfectly seasoned with garlic & spices*

**Enebral organic sobrasada** £4.95

*Cured for minimum 60 days, spreadable chorizo from Segovia*

**Alejandro magno chorizo** £5.20

*Coarse cut, mildly spiced, additive free, cured chorizo from La Rioja*

**Jamón Serrano** £6.20

*Sea salt dry-aged ham hung for 18-months*

**Charcuterie board** £17.95

*Jamón serrano, Magno chorizo, Enebral organic Sobrasada Pyrenean country pate & flat bread*



### Cheeses

**Halloumi** £5.60

**Manchego artesano** £5.80

*Manchego bread sheeps milk, semi hard, nutty flavour*

**Mahon reserva** £5.50

*Unpasteurised cows milk cheese of mahon*

**Picos blue** £5.70

*Strong & spicy blue characterful cheese, smooth rich flavour*

**Luna Negra** £5.70

*Ash coated, raw goats milk, bloomy rind cheese with a soft & creamy texture from Avila*

**Cheese board** £17.95

*Manchego, mahon reserve, Luna Negra, cured ewe's, picos blue & grapes*



### Mezes

**Hummus** *With flat bread* £4.60

**Tzatziki** *With flat bread* £4.60

**Triangle feta borek** £4.90

*Parsley and feta cheese filled filo pastry triangles*

**Baba Ganoush** *With flat bread* £4.70

*Aubergine mixed with garlic yogurt & tahini*

**Sigara Boregi** £5.30

*Marinated minced lamb and herb filled filo pastry rolls*

**Sucuk** *Spicy garlic sausage with ali-oli* £5.50

**Meze Platter** £17.25

*Hummus, tzatziki, triangle feta borek, baba ganoush, olives & flat bread*