



## DIPS AND APPETISERS

All dips are served with warm pita bread

### Tzatziki — 8.00 (V)

A refreshing blend of creamy Greek yogurt, cucumber, garlic, and fresh herbs—cool, light, and perfectly balanced.

### Taramosalata — 10.00

A smooth, delicate whipped Greek Dip made from smoked roe, with lemon, olive oil, and bread for a light, savory finish

### Tirokafteri (Spicy Whipped Feta) — 9.00 (V)

A bold and creamy feta dip blended with roasted red peppers and a hint of chilli for a rich, gently spiced kick.

### Patatosalata — 8.00 (V)

A rustic potato salad tossed with olives, feta cheese, and sweet red peppers, finished with extra virgin olive oil and herbs.

### Mixed Mediterranean Olives — 5.00 (VG)

A selection of premium marinated olives, full of rich, savoury flavour.

### Selection of Artisan House Breads — 5.00 (V)

An assortment of freshly baked breads, served warm—perfect for sharing or pairing with our dips.

### Padrón Peppers — 8.00 (VG)

Lightly blistered Spanish peppers served warm with sea salt—mild with the occasional surprise of heat.

## MEZZE & CICHETTI PLATES

### Bruschetta on Toasted Sourdough — 15.00 (V)

A selection of Mediterranean toppings served on crisp sourdough:

- Bruschetta al Pomodoro & Anchovy — vine tomatoes, basil, anchovies, olive oil, and a touch of balsamic
- Mozzarella & Tomato — sliced mozzarella, fresh tomatoes, basil, olive oil, and a light balsamic mayo
- Olive Tapenade & Feta — rich olive paste with feta, oregano, and a drizzle of extra virgin olive oil

### Crispy Fried Haddock Bites— 17.00

Golden, bite-sized haddock fillets, lightly battered and served with classic tartare sauce with a twist.

### Crispy Fried Squid — 17.00

Lightly fried calamari with a soft crunch, served alongside sweet chilli mayo.

### Saganaki Graviera — 16.00 (V)

Pan-seared graviera cheese wrapped in delicate kataifi filo, finished with a warm honey drizzle—sweet, savoury, and crisp.

### Baked Camembert — 14.00 (V)

Oven-baked Camembert infused with garlic and rosemary, served warm with artisan bread for dipping.

### Pork Patties — 16.00

Small herb-infused mince pork patties served with a refreshing mint yogurt dip on a bed of wild leaves.

### Burrata di Puglia — 15.00 (V)

Creamy burrata, simply served with olive oil and a seasonal garnish.

### Antipasti Selection for Two — 26.00

A generous sharing platter of cured meats, selection of cheese, marinated vegetables, and Mediterranean accompaniments.

### King Jumbo Prawns & Chorizo — 20.00

King prawns sautéed with spicy chorizo in garlic butter, finished with a touch of sweet chilli and served over wild leaves.

## SALADS

### Hellenic Garden Salad — 18.00 (V)

A classic Greek salad with tomatoes, cucumber, olives, feta, and olive oil—fresh and vibrant.

### Mediterranean Chicken & Avocado — 22.00

Grilled chicken with avocado, mixed leaves, and a light house dressing—fresh and satisfying.

## ITALIAN CORNER



### Pizza

#### Prosciutto & Burrata Eleganza — 23.00

Tomato base topped with creamy burrata, Parma ham, fresh rocket, and parmesan shavings—light yet indulgent.

#### Four Cheese Pizza — 23.00 (V)

A rich blend of mozzarella, parmesan, graviera, and blue cheese for a deep, decadent flavour.

#### Truffle Porcini Bianca — 25.00 (V)

A white pizza with porcini mushrooms, mozzarella, and delicate truffle shavings.

#### Hellenic Garden Pizza — 20.00 (V)

Tomato sauce, mozzarella, feta, peppers, and olives—party of Mediterranean flavours

#### Bellazul Special Pizza — 25.00

Spinach, feta, chilli, and garlic butter king prawns—bold, vibrant, and distinctly Mediterranean.

#### Classic Margherita — 17.00 (V)

San Marzano tomato, mozzarella, and fresh basil—simple, authentic, and perfectly balanced.

#### Pepperoni Classico — 18.00

Crisp pepperoni layered over melted mozzarella and rich tomato sauce.

### Pasta

#### Lobster Royale Spaghetti (for Two) — 58.00

Whole lobster (350g) served with a delicate and rich tomato and seafood sauce spaghetti - perfect for sharing.

#### Seafood Risotto Bianco — 30.00

Creamy Arborio rice cooked with fresh seafood, white wine, and finished with parmesan shavings for a refined, coastal flavour.

#### Classic Italian Lasagna al Forno — 25.00

Layers of slow-cooked beef ragù, béchamel, and pasta sheets, baked to a golden finish—comforting and timeless.

#### Penne Arrabbiata Piccante — 18.00 (VG)

Penne pasta in a bold tomato sauce with chilli and garlic.  
\*Add grilled chicken breast for extra heartiness. (£6)

#### Woodland Truffle Tagliatelle — 34.00 (VG)

Silky tagliatelle tossed in a creamy wild mushroom and truffle sauce, finished with aromatic truffle shavings.

## MAIN COURSES



#### Prime Ribeye Steak (350g, Six-Week Matured) — 42.00

A premium cut, cooked to your liking and served with chunky chips and your choice of chimichurri or peppercorn sauce.

#### Chicken Souvlaki Skewers — 24.00

Tender marinated chicken skewers served with homemade pita, fries, and tzatziki.

#### Grilled Chicken Paillard — 25.00

Flattened chicken breast, lightly grilled and served with a fresh, seasonal garnish—simple and elegant.

#### Mediterranean Herb-Crusted Rack of Lamb — 39.00

Tender lamb coated in a fragrant crust of breadcrumbs, parsley, mint, garlic, lemon zest, and olive oil, served with a fresh tomato salad.

#### Classic Fish & Chips — 26.00

Crispy battered haddock served with triple-cooked chips and traditional tartare sauce.

#### Whole Grilled Seabream — 35.00

Fresh whole seabream (400–500g), expertly grilled and finished with olive oil and lemon.

## SIDES



#### Classic Fries — 6.50

Golden, thin-cut fries, crisp on the outside and fluffy within—lightly seasoned and served hot.

Add truffle for a rich, aromatic finish. (£2.5)

#### Triple-Cooked Chips — 6.50

Thick-cut, triple-cooked chips with a perfectly crisp shell and soft, fluffy centre—an elevated take on a classic favourite.

#### Sautéed Asparagus with Chilli — 9

Fresh asparagus spears gently sautéed in olive oil with a touch of fresh chilli, offering a delicate balance of flavour and warmth.

#### Heritage Tomato, Onion & Rocket Salad — 7.50

A vibrant mix of ripe tomatoes, finely sliced red onion, and peppery rocket, lightly dressed with extra virgin olive oil.

## DESSERTS



#### Classic Berry Cheesecake — 12.00

A smooth, creamy cheesecake set on a buttery biscuit base, topped with a bright medley of seasonal berries.

#### Warm Chocolate Fondant — 12.00

A rich chocolate fondant with a molten centre, served warm alongside velvety vanilla ice cream.

#### Traditional Warm Bougatsa — 12:00

Flaky filo pastry baked until golden, filled with a delicate custard cream, and lightly dusted for a comforting Greek classic.

#### Tiramisu Classico — 12.00

Layers of espresso-soaked sponge and mascarpone cream, finished with a dusting of cocoa—light, indulgent, and timeless.

#### Coconut & Vanilla Panna Cotta — 12.00

A silky panna cotta infused with coconut and vanilla, offering a light, refined, and refreshing finish.

#### Selection of Ice Creams & Sorbets — 4.00 a scoop

Curated selection of classic flavours; Vanilla, chocolate, strawberry, pistachio, lemon sorbet or raspberry sorbet.