# GSTADAS Mentulis Christmas, December '24

# Vegetarían

## **Garlic Mushrooms**

Mushrooms cooked in white wine, garlic & cream (V)

# Vegetable Paella

Cooked with saffron, onions, peppers & peas (VG, GF)

# Seafood

# Tempura Prawns

King prawns in a light, crispy & airy batter sweet chilli sauce.

# Calamari

Squid rings in a light salt & pepper batter, garlic mayonnaise

### **Patatas Bravas**

Spiced crisp potato pieces, sundried tomato sauce (VG. GF)

# Vegetable Tagine

Roasted vegetables in a fruity & spiced tomato sauce (VG, GF)

# Homemade Fishcakes

Cod, smoked haddock & salmon fishcakes, tartare sauce

### Whitebait

Whole small fish in a light flour coating, lemon oil

## Goujons

Welsh beer battered cod fillets, homemade tartare sauce

# Chickpeas blended with tahini, lemon juice & garlic, with pitta (VG)

& Italian tomato sauce (V, GF)

Potato & egg omelette, dressed leaf

Spanish Omelette

Hummus

Any 3 tapas £23.95

Avaílable Tuesday - Saturday

# Meat

### Albondigas

Pork & beef meatballs, spiced tomato sauce, Grana Padano (GF)

### Chilli

Pork & beef spicy stew containing chilli peppers, tomatoes, kidney beans & other seasonings

# Chicken Balti

Chicken breast in balti sauce, served with pitta bread

### Chorizo al Vino

Savoury chorizo braised & served with a sauce of bright red wine

# Book online: www.gintapas.com

# Festive Special Tapas

# Potato croquettes

Fried potato croquettes, cranberry sauce (VG)

# Garlic & rosemary new potatoes

Slow roasted new potatoes, olive oil, garlic, rosemary & sea salt flakes (VG, GF)

### Pigs in blankets

Small sausages wrapped in bacon, served with Bloody Mary tomato dip

# Roast turkey

Turkey breast, sage & onion stuffing, red wine jus

# Asian prawn & salmon terrine

Terrine of smoked salmon, lemon grass & chilli, toasted ciabatta

### Roasted root vegetables

Herbs & olive oil, served topped with honey & thyme butter (V, GF)

# **Deep fried Brie**

Breaded & fried, with dressed leaves & cranberry (V)

# Creamy mushroom pate

Cream cheese, roasted mushrooms, white wine & garlic, toasted ciabatta (V)

# Sides

Chunky chips	£3.95
Truffle oil & Italian cheese chips	£4.95
Garlic bread	£4.25
Cheesy garlic bread	£4.95
Greek salad (olives & feta)	£4.25
Breads - oil & balsamic	£3.95
Marinated olives	£2.50

\*GF bread available on request

Group bookings
welcome & buffet
menu available
\*7 or more require pre-order,
13 or more buffet menu only

# Allergy Advice

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have any food allergies, please notify your server. Vegetable oil used is derived from genetically modified soya.

# GSTapas menus

# Starters

Tempura prawns Light & crispy, sweet chilli sauce.

Leaf & cranberry sauce (V) Deep fried brie

Toasted pitta bread (VG) Humous

Chorizo Chorizo cooked in red wine

Mains 1 course

Top side of beef Yorkshire pudding

Sage & onion stuffing Roast turkey

Roast Pork Belly Apple sauce

Nut roast (V) Vegetarian gravy (Served Vegan on request) £20.50

All above served with roast potatoes, carrots, parsnips

**Battered Cod** Beer battered cod with chips 3 course

Dessert £23.50

Chocolate brownie

Apple crumble Lemon cheesecake

Sticky toffee pudding

Above served with ice cream, cream or custard

£16.50

2 course

Book online: www.gintapas.com

# G&Tapas Christmas,

# **BOOK NOW**

Visit www.gintapas.com

\*For group bookings of 7 or more please inquire via our website

# **FESTIVE TAPAS**

£23.95 for 3 tapas FESTIVE BUFFET Group bookings available\*