

# Nibbles and Snacks

Extra Virgin Olive Oil with Sweet Balsamic Reduction, and Bread **3.50**

Marinated Local Olives **2.50**

Sliced Chorizo & Salami Plate **4.95**

Hand Carved Serrano Ham with Sliced Baguette and Butter **5.50**

Dry Hung Salami, Chorizo and Serrano Ham Plate with Bread, Butter, Oil & Balsamic **8.50**

## Starters

**All of our starters are based on some of the favourite flavours we have tasted over the years from around the world. We have taken these flavour combinations and turned them into our own version of mini dishes**

**Nachos:** Seasoned Tortilla Chips, BBQ Pulled Pork, Jalapenos & Grilled Cheddar **5.95**

**Braised Beef Cheek,** Baked in Filo Pastry, served with Peppercorn Cream Sauce **6.75**

**Korean Style Salt & Pepper Pork Belly** served with Teriyaki Dip **5.95**

**Hand Wrapped Hoisin Duck Spring Rolls** served with Garlic-Chilli Soy Dip **6.45**

**Thai Style Cod Fish Cakes** served with Mixed Salad and Thai Yellow Curry Sauce **5.75**

**Southern Fried Chicken** in Crunchy Taco Shells with Coleslaw & Chipotle Mayo **5.95**

**Balsamic Beetroot,** Apple Puree, Grilled Goats Cheese, Toasted Almonds, and Crisp Bread **V 5.45**

**Duck Liver Pate** topped with Valencian Orange, with Sweet Onion Chutney & Toasted Baguette **5.70**

**Hand Rolled** Stone Baked Cheesy Garlic Flatbread **V 6.75**

# Hand Rolled Smash Burgers

We are serious about our Burgers here... your burger enters the grill as a 6oz ball of prime beef mince, and is hand pressed, seasoned and grilled over flames on our Webber Smoker. Hand Pressing the burger at the last minute gives a fantastic texture to the meat, rather than compresses it to a standard of mass-produced catering burgers. Enjoy!

All Burgers are served in Brioche Buns with Fries and Coleslaw

## **The Black Bull Burger 10.55**

Prime Smashed Beef Pattie topped with American Cheese and Caramelised Onions with Pink Burger Sauce

## **The Bronx Burger 11.50**

Prime Smashed Beef Pattie topped with 24 Hour Braised Pulled Pork and American Cheese, with BBQ Sauce

## **The Philli Burger 11.50**

Prime Smashed Beef Pattie topped with Philadelphia Cream Cheese and Maple Streaky Bacon

## **The El Chapo 10.50**

Prime Smashed Beef Pattie topped with Mexican Cheddar, Jalapeno Peppers and Habanero Chilli, and Mexican Chilli Sauce

## **The Veggie Delight 9.50 V**

Hand Rolled Breaded Veggie Burger consisting of Cheddar, Courgettes, Spring Onions and Potato, topped with American Cheese and Pink Burger Sauce

## **The Big Mac n Beef Burger 13.50**

Prime Smashed Beef Burger on top of a Breaded Mac n Cheese Hash Brown, topped with Maple Bacon and American Cheese

**Add an Extra Prime Smash Beef Pattie 5.50**

**Add Extra Bacon 1.50**

**Add Extra Cheese 0.95**

# Hand Raised Stonebaked Pizza

Although our menu largely involves food cooked over flames and smoke, we also have another gadget that we love – The Ooni Koda Pizza Oven.

We roll our dough fresh to a specific tried and tested recipe, and your pizza is also cooked with fire to give that authentic woodfired taste.

**The Margherita** – Tomato Base, Cheddar and Mozzarella **V 8.95**

**The Pepperoni** – Tomato Base, Mozzarella and Cheddar, Pepperoni **10.50**

**The Hawaii** – Tomato Base, Baked Ham, Pineapple Chunks **10.50**

**The Quattro** – Tomato Base, Mozzarella, Cheddar, Parmesan, Gorgonzola **V 9.90**

**The GOAT** – Tomato Base, Cheddar and Mozzarella, Spinach, Goats Cheese, Garlic Oil **V 10.50**

**The Texan** – Tomato Base, Cheddar & Mozzarella, Slow Smoked BBQ Pulled Pork **10.95**

**The Buffalo Chicken** – Tomato Base, Mozzarella & Cheddar, Chicken Breast, Hot Buffalo Sauce **10.50**

**The Meat Feast** – Tomato Base, Mozzarella & Cheddar, and all of our Meat Toppings **12.50**

**The Med** - Tomato Base, Mozzarella & Cheddar, Peppers, Red Onion, Olives and Basil Pesto **V 10.75**

**The Matador** - Tomato Base, Mozzarella & Cheddar, Chorizo, Serrano Ham & Red Pepper **10.90**

**The Fun Guy** - Tomato Base, Mozzarella & Cheddar, Garlic Marinated Mushrooms **V 9.95**

**The Istanbul** - Tomato Base, Mozzarella & Cheddar, Chicken Kebab Meat, Garlic Sauce **10.90**

**Add Fries, Salad and Coleslaw 4.50**

# Main Courses

All Main Courses are served with Fries or Garlic and Rosemary Sautee Potatoes

**Curry of the Day** – Our Curry dish changes often, please ask our staff for todays Curry & Price

**Grilled Chicken Breast** in Wild Mushroom Cream Sauce **10.95**

**Pork Wiener Schnitzel** served with Mixed Leaf Salad, Cranberry Jam and a Lemon Wedge **9.95**

**Wild Mushroom & Spinach Crepe**, served with Mushroom Cream Sauce **V 9.95**

**Vegetarian Curry of the Day** - Our Curry dish changes often, please ask our staff for todays Curry

**Sizzling Cajun Chicken Fajitas** served with Wraps, Salsa, Coleslaw, Salad and Cheddar Cheese **12.50**

**Sizzling Veggie Fajitas** served with Wraps, Salsa, Coleslaw and Cheddar Cheese **V 11.90**

**Fish of the Day** - We source our fish each day from Torrevieja Fish Market, so our fish offerings will change daily. Please see staff for todays catch!

# Mains over Flames

Main Courses cooked on our Webber Grill

All Main Courses are served with Fries or Garlic and Rosemary Sautee Potatoes

**Chicken Hawaii Style** – Chicken Breast topped with BBQ Sauce, Bacon, Pineapple & Cheese **11.95**

**Teriyaki Pork Loin & Pineapple Skewer** served with Home Made Coleslaw **10.50**

**Bourbon BBQ Glazed Chicken Thigh Skewers** with Home Made Coleslaw **11.25**

**Slow Cooked BBQ Pork Ribs**, served with Mixed Salad and Coleslaw **½ Rack 11.95 Full Rack 17.50**

**Lemon and Garlic Chicken Thigh Skewers**, served with Home Made Coleslaw **11.25**

**Flamegrilled Garlic and Herb Pork Loin Steaks**, served with Home Made Coleslaw **11.95**

**9oz Sirloin Steak** Cooked Over Flames, served with Hand Picked Salad and Coleslaw **17.50**

**8oz Rump Steak** Cooked Over Flames, served with Hand Picked Salad and Coleslaw **13.95**

**16oz Cowboy Ribeye Steak** on the Bone served with Hand Picked Salad and Coleslaw **25.95**

## Side Orders

<b>Mac n Cheese</b> – Macaroni Pasta in Cheese Sauce, topped with Grilled Cheddar	3.50
<b>Smokey Beans</b> – Baked Beans with Smoked Pork and Bourbon Barbecue Sauce	1.95
<b>Garlic Spinach</b> – Garlic Cream Spinach	2.50
<b>Onion Rings</b> – Beer Battered Onion Rings	2.50
<b>Bang Bang Cauliflower</b> – Pan Fried Cauliflower in Curry Spices	2.50
<b>Garden Salad</b> – Mixed Salad Dressed in Dijon Vinaigrette and Balsamic Glaze	1.95
<b>Garlic Mushrooms</b> – Field Mushrooms in Garlic and Her Butter	2.25
<b>Dirty Fries</b> – Fries topped with Pulled Pork and Cheese	4.25
<b>Cheesy Fries</b> – Fries topped with Mozzarella and Cheddar	3.50
<b>Alioli Fries</b> – Fries Topped with Home Made Garlic Alioli	3.50