

# Stratos

FOOD WINE MUSIC

<b>Olives</b> A selection of green and black marinated olives	<b>2.90</b>	<b>Antipasto Italiano</b> A selection of cured Italian meats	<b>7.90</b>
<b>Potata Alioli</b> Potato wedges served with alioli	<b>3.90</b>	<b>Carpaccio of Beef</b> Thinly sliced beef served with caper berries, rocket and parmesan shavings	<b>7.90</b>
<b>Crostini Veneziana</b> Crostini topped with chicken liver pate served with caramelised sweet onion	<b>4.20</b>	<b>Stratos Burger</b> Homemade burger topped with melted Italian cheese, pancetta and tomato confit, served with fries	<b>7.90</b>
<b>Bruschetta Classico</b> Freshly chopped tomato, basil, garlic	<b>4.20</b>	<b>Tuna Steak</b> Sashimi grade tuna seared and served pink with a wasabi dressing and toasted sesame seeds	<b>9.50</b>
<b>Stuffed Chilli Peppers</b> Stuffed with tuna, capers, herb cresses and anchovies	<b>4.50</b>	<b>Beef Mignon</b> Seared medallions of beef, in a rich red wine jus with potato puree and wild mushrooms	<b>10.90</b>
<b>Duck a l'orange</b> Duck breast marinated with sicilian orange, thinly sliced and served on a bed of leaves	<b>5.90</b>	<b>PANINI (available until 6pm)</b>	
<b>Grissini San Daniele</b> Large rustic breadsticks served with San Daniele gran riserva ham	<b>5.50</b>	<b>Peperonata and Italian Sausage *</b> Roasted sweet peppers, tomatoes and onions, rocket leaves and grilled Italian sausage	<b>6.90</b>
<b>Gorgonzola Crostini</b> Crostini topped with gorgonzola cheese and honeyroast walnuts	<b>4.50</b>	<b>Vegeteriana *</b> Mozzarella, basil, grilled courgette, aubergine and peppers	<b>6.50</b>
<b>Bruschetta Capra</b> Goats cheese, roast raisins and honey served on toasted italian bread	<b>5.50</b>	<b>Pollo *</b> Grilled chicken, pancetta, baby gem, tomato and mayo	<b>6.90</b>
<b>Prosciutto San Daniele</b> Prosciutto San Daniele served with buffalo mozzarella, tomato jam and extra virgin olive	<b>6.90</b>	<b>Piemontese *</b> Toasted foccaccia bread, ember roast ham, montasio cheese and truffle oil	<b>6.90</b>
<b>Breaded Pork Croquettes</b> Pulled pork croquettes served with a cheese fondant	<b>4.90</b>	<b>Roast Beef *</b> Roast beef toasted sandwich with caramelised onions and horseradish	<b>6.90</b>
<b>Tortilla</b> Spanish potato omlette	<b>4.20</b>	<b>* all served with french fries</b>	
<b>Black Pudding</b> Pan fried with minted peas and topped with a poached egg	<b>4.90</b>	<b>SIDE ORDERS</b>	
<b>Frico</b> Grilled Italian smoked ham, cheese and potato rosti	<b>6.90</b>	<b>French fries</b>	<b>3.50</b>
<b>Slow cooked Pigs Cheek</b> In a rich red wine jus with potato purée and truffle	<b>6.50</b>	<b>Rocket and parmesan salad</b>	<b>3.50</b>
<b>Meatballs</b> Served in a tomato sauce	<b>5.50</b>	<b>DESSERTS</b>	
<b>Octopus and potato salad</b> Warm gallician octopus served with pimenton potato	<b>5.90</b>	<b>Pannetone Trifle</b>	<b>4.20</b>
<b>Gambas al Ajillo</b> Prawns sautéed in garlic and oil with a hint of paprika	<b>6.90</b>	<b>Panacotta served with a berry compote</b>	<b>4.20</b>
<b>Calamari</b> Crispy fried chilli squid served with tartar	<b>6.50</b>	<b>Tiramisu</b>	<b>4.20</b>
<b>Smoked Swordfish</b> Served with an orange and pistachio dressing	<b>6.50</b>	<b>Orange Creme Brûlée</b>	<b>4.20</b>
<b>Chicken</b> Rolled with smoked ham and lightly curried, grilled and served with apple compote	<b>5.90</b>	<b>Chocolate Soufflé</b>	<b>4.50</b>
		<b>Semifreddo</b> A semi frozen chocolate and candied fruit ice cream dessert served with fruits of the forest	<b>4.50</b>
		<b>Selction of Italian cheeses</b>	<b>6.90</b>