

R

RUSTIQ

TAPAS & DINE MENU



PLEASE SCAN ME



RUSTIQRESTAURANT



rustiq_restaurant



RUSTIQ RESTAURANT



www.rustiqrestaurant.co.uk



Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

FOOD ALLERGEN ICONS



GLUTEN



SESAME



NUTS



CRUSTACEAN



PEANUTS



EGGS



MILK



CELERY



FISH



MUSTARD



SOYA



SHELLFISH



SULPHITE



LUPINS

Our Tapas are medium dishes. You can make a meal of them by ordering several plates which can be shared. Or as Starters. As dishes are freshly prepared, they will be served as soon as they are ready, cold tapas first. To experience our Tapas menu we suggest 6 dishes between 2 people. PLEASE ASK YOUR WAITER/ES for more information and suggestions

PRE MEAL COOLERS

BELLINI VENEZIANA CLASSICS.....£9,75

Bellini Made With White Peach Puree & Prosecco Rose Biscardo with Fresh Strawberries

APEROL SPRITZ.....£10,45

Aperol, Prosecco and Soda Water

PROSECCO ROSE BISCARDO WITH FRESH STRAWBERRIES.....£9,75

COLD TAPAS All Served with Bread



BREAD & DIPS TO START.....£8,95

Balsamic Reduction, Basil Olive Oil, Humous, Tzatziki



MED BRUSCHETTA.....£7,95

Toasted Bruschetta Bread Topped with Chopped Tomato, Garlic, Shallot, Basil Olive Oil and Parmesan Cheese



BEEF CARPACCIO.....£11,45

With Olive Oil, Lemon, Salt, Black Pepper, Chive and Mustard

Served with Parmesan Shaving & Rocket and Balsamic Reduction.



SALMON CARPACCIO£8,95

With Olive Oil, Lemon Juice, Capers, Red Onions, Peppercorns, Rocket and Dill



SMOKED SALMON£8,95

Served With Cream Cheese, Rockets, Capers and Dill



SEA BASS MARINE.....£9,75

Marinated in Olive Oil, Onions, Mayonnaise, Lemon and Salt. Served on a Slice of Sourdough Bread

GUACAMOLE.....£8,95

Avocado, Onions, Tomato, Garlic, Chilli Flakes, Coriander. Served with Bread



TZATZIKI.....£8,95

Strained Yoghurt, Cucumber, Garlic, Dill

BABA GANOUSH (Vegan).....£8,95

Mezze Consisting of Chopped Grilled Aubergine, Grilled Red Pepper, Olive Oil, Garlic, Onion, Pomegranate Syrup And Lemon



HUMOUS (Vegan)£8,95



JUST CHEESE PLATE.....£13,95

Selection Of Cheese, Grapes, Fig Jam And Savoury Biscuits



BURRATA£9,50

Sliced Beef Tomato, Burrata, Fresh Basil, Red Onions, Olive Oil and Balsamic Reduction



BURRATA WITH HAM£12,75

With Parmesan Shaving, Beef Tomato Slices, Rocket, Basil and Red Onions



CHICKEN LIVER PATE£8,95

Served with Caramelised Onions and Toasted Bread

MARINATED MIXED OLIVES.....£4,95

TAPA SALADS

OLIVE SALAD£8,45

Seasonal Greens with Plenty Spanish Olives, Sun Dried Tomatoes, Capers, Basil Olive Oil and Balsamic Glaze

GREEN SALAD£8,45

Seasonal Greens, Cucumber, Peppers, Olives, Fresh Onions, Red Onions, Parsley, Cherry Tomato, Olive Oil


























ROCKET SALAD£8,45

Rocket, Cherry Tomato and Parmesan Cheese Shaving









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HOT TAPAS

-    **CHORIZO**£9,25
Cooked With Fresh Coriander, Served with Patata Bravas
-  **SLICED 5OZ RIBEYE STEAK**£14,95
Served with Authentic Peppercorn Sauce
-   **MARINATED GRILLED LAMB SKEWER**£11,45
-   **MARINATED GRILLED CHICKEN SKEWER**£9,45
-    **BEEF AND LAMB MEAT BALLS IN RICH TOMATO SAUCE**.....£9,25
-   **MASALA FRIED CHICKEN**£8,95
Pan Fried Chicken Cubes in Our Very Own Homamde Masala Sauce
-  **HUMOUS WITH PASTRAMI**£9,45
-   **FRENCH CAMEMBERT**£11,95
Baked with Rosemary and Garlic. Served with Cranberry Sauce and Bread
-   **VEGETABLE PLATE**£8,75
Sauteed Roast Seasonal Vegetables, Sun Dried Tomatoes, Onions,
Flavoured With Lemon Zest (Vegan)
-  **PAN FRIED HALLOUMI**.....£7,95
Served with Mediterranean Fig Jam
-   **SPANISH CROQUETAS**.....£7,95
3 IBERICO HAM OR 3 CHEESE CROQUETAS
-  **PADRON PEPPERS**.....£6,75
Fried in Olive Oil and Served with Tartare Sauce
-    **PATATA BRAVAS**.....£6,75
Homemade Tomato Sauce, Aioli Sauce and Parmesan Cheese.

MAIN MEALS







All our main courses are served with freshly roasted seasonal vegetables

-  **RIBEYE STEAK (10 OZ)**.....£29,95
SAUCE OPTIONS: Peppercorn,Gorgonzola
-   **MARINATED GRILLED LAMB SKEWER AS MAIN COURSE**£23,75
-  **PAN FRIED CHICKEN**.....£21,95
Pan Fried Chicken Breast Cooked in White Wine, Mushroom and Cream Sauce
-   **PAN FRIED CHICKEN & PRAWNS**.....£23,95
Chicken Breast and Prawns Cooked with Cherry Tomato a Creamy White Wine Sauce



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SEA FOOD HOT TAPAS (Seasonal. Please ASK Availability)

- | | | | | |
|---|---|---|---|--|
|  |  |  |  | GRILLED OCTOPUS£15,95
Sautéed with Onions, Garlic, Oyster Sauce Served with Baby Garlic Roast Potatoes. |
|  |  |  | | SAUTEED SCALLOPS, PRAWNS AND MUSSELS£12,95
Sautéed with Onions Peppers and Butter |
|  |  |  | | FRIED CALAMARI£9,75
Served With Tarator Sauce |
|  |  | | | KING PRAWNS WITH GARLIC AND ONIONS SAUCE£9,75
Cooked with Onions, Peppers, Garlic, Butter, Orange and Lemon Zest |
|  |  |  | | KING PRAWNS WITH GARLIC AND CHILLI£9,75
Served With Olive Oil, White Wine, Red and Green Chillies, Garlic and Butter |
|  |  |  | | PRAWN TEMPURA£9,75
Served With Sweet Chilli Sauce |
|  |  | | | SEA BASS FILLET£10,95
Grilled Sea Bass With Olive Oil, Parsley, Thyme And Tarragon |
| | |  | | KING SCALLOPS£12,75
With Garlic and Chili Olive Oil |
|  | |  | | DRUNKEN MUSSELS£10,45
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest and Parsley. (with Cream or Tomato Sauce) |

SEA FOOD MAIN MEALS (Seasonal. Please ASK Availability)

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|---|---|--|
|  | GRILLED SALMON STEAK£23,45
Served on a Bed of Asparagus with Butter, Garlic, White Wine and Lemon Sauce with Roasted Vegetables | |
|  | GRILLED SEABASS WITH BUTTER AND TARRAGON SAUCE£21,95 | |
|  |  | DRUNKEN MUSSELS£21,45
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest Parsley. (with cream or tomato sauce) |



PLATTERS TO SHARE



SPANISH PLATTER.....£33,95

Chorizo, Lomo, Serrano Ham, Salchichon(Spanish Cured Meat), Patatas Bravas, 2 Cheese Croquetas, Padron Peppers Manchego and Iberico Cheese, Olives, Grapes, Served With Sour Dough Bread

Recommended Wines

White : Pinot Grigio DOC

Red : Rioja Reserva DOC



MEDITERANEAN PLATTER.....£33,95

A Selection of Cured Meats And Cheese, Pan Fried Halloumi, Pastirami, Potato Bravas, Humous, Thatziki, Olives. Served With Sour Dough Bread

Recommended Wines

White : Vinho Verde DOC

Red : Montepulciano d'Abruzzo



SEAFOOD PLATTER.....£37,95

Sautéed King Prawns in Butter and Garlic, Sautéed Scallops, Fried Calamari, Sea Bass Marine, Grilled Seabass Topped with Olive Oil & Parsley, Prawn Tempura, Fresh Seasonal Greens, Tartar Sauce.

Served With Sour Dough Bread

Recommended Wines

White : Picpoul de Pinet

Red : Domaine de Pre Baron Gamay



CHEESE & MEAT PLATTER.....£33,95

A Selection of Cured Meats and Cheese French Camembert Served with Olives, Grapes, Fig Jam and Sour Dough Bread

Recommended Wines

White : Ant Moore Signature Sauvignon Blanc

Red : Shiraz, Plan B, Frespanol



VEGAN PLATTER.....£33,95

Guacamole, Baba Ganoush, Humous, Grilled Whole Aubergine and Red Peppers with Olive oil and Seasoning, Sautéed Asparagus, Roast Vegetables, Olives, Seasonal Leaves, Cherry Tomato and Grapes

Recommended Wines

White : Domain du Pre Baron, Sauvignon Blanc (vegan)

Red : Cinco Fincas, Malbec (vegan)

MAIN MEAL SALADS



GRILLED CHICKEN AND GOAT CHEESE SALAD.....£15,95

Chicken and Goat Cheese on a Bed of Seasonal greens with Avocado, Cherry Tomato, Cucumber, Sun Dried Tomato, Olives, Olive Oil with Basil and Balsamic.

Served With Bread



SMOKED SALMON SALAD.....£16,95

Smoked Salmon and Cream Cheese on a Bed of Seasonal Greens with, Avocado, Cherry Tomato, Cucumber, Olives, Sun Dried Tomato, Olive Oil with Basil and Balsamic.

Served With Bread






















RUSTIQ SPECIAL SALAD£16,95

Chicken, Pastrami, Cream Cheese on a Bed of Seasonal Greens with Avocado, Cherry Tomato, Cucumber, Olives, Sun Dried Tomato with Olive Oil with Basil and Balsamic

Served With Bread






PASTA DISHES

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SPAGHETTI CARBONARA.....£18,95
 Crispy Diced Pancetta, Single Cream, Egg Yolk, Parmesan Cheese, Garlic And Herbs
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SEA FOOD SPAGHETTI.....£20,95
 Prawns, Clams, Squid with Home Made Tomato Sauce, Touch of Cream
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PENNE CHICKEN ALFREDO.....£18,95
 Diced Chicken, Onions, Mushroom, Garlic, Single Cream, Pesto Sauce, Parmesan Cheese and Herbs
- 


PENNE ARRABBIATA£16,95
 Olive Oil, Garlic, Italian Tomatoes, Chillies and Basil
- 


MEAT BALLS SPAGHETTI.....£18,95
 Spaghetti with Beef and Lamb Meatballs in Rich Tomato Sauce








SIDE DISHES

- CHIPS**.....£4,45
- 

GARLIC BREAD.....£3,95
- 








GARLIC BREAD WITH CHEESE.....£4,65
- SIDE SALAD**.....£4,45
- 
EXTRA BREAD BASKET.....£3,25
- 
BROCCOLI (V).....£4,95
 Broccoli with Garlic and Butter
- 
MUSHROOM (V).....£5,50
 Sauteed Mushroom with Olive Oil and Garlic
- 
ROAST VEGETABLES.....£5,50
- 
SAUTEED ASPARAGUS.....£4,50

KIDS MENU

- 

FISH FINGERS & CHIPS.....£6,45
- 

CHICKEN NUGGETS & CHIPS.....£6,45
- 


MEAT BALLS IN RICH TOMATO SAUCE£11,95
 Served with Mush Potato



DESSERTS

	CHOCOLATE FONDANT£7,45 Served with Gelato Ice Cream
	BRIOCHE BREAD PUDDING£7,45 Brioche Bread Pudding & Confit Candied Orange
	TIRAMISU£7,45
	HAZELNUTS PISTACHIO CAKE£6,75
	CLASSICS CHOCOLATE BROWNIE£6,75
	MENORQUINA COCONUT ICE CREAM£6,25 Real Coconut Ice Cream in Half Coconut Shell
	GELATO ICE CREAM (selection of 3 scoops)£6,25 Vanilla, Chocolate, Strawberry

SPECIAL COFFEES

RUSTIQ COFFEE£9,75 Grand Marnier, Bacardi Black, Double Shot Espresso, Whipped Cream
AMARETTO COFFEE£8,25 Ameretto, Short Americano, Whipped Cream
IRISH COFFEE£8,25 Jameson, Short Americano, Brown Sugar , Whipped Cream
BOURBON COFFEE£8,25 Bourbon, Short Strong Americano, Whipped Cream,



HOT DRINKS

CAPPUCCINO	£3,50
LATTE	£3,50
FLAT WHITE	£3,50
AMERICANO	£3,00
ESPRESSO	£2,85
MACHIATO.....	£3,10
MOCHA	£4,00
HOT CHOCOLATE	£3,80
ENGLISH TEA.....	£3.00
EARL GREY	£3.00
TEA PIGS HERBAL TEAS	£3.00
Mint, Green Tea, Chai, Lemon and Ginger, Lemon Grass	

SOFT DRINKS

COKE / DIET COKE	£3,60
7UP / FANTA	£3,60
GINGER BEER	£4,00
VICTORIAN LEMONADE	£4,10
RED BULL	£4,10
SMALL STILL WATER	£2,60
LARGE STILL WATER (750 ML).....	£5,50
SAN PELLEGRINO SPARKLING WATER (500 ML).....	£3,35
SAN PELLEGRINO SPARKLING WATER (750 ML).....	£5,75
GINGER ALE	£2,25
TONIC WATER	£2,10
SODA WATER	£2,10
SODA & LIME	£2,80
ORANGE JUICE WITH BITS.....	£4.00
CLOUDY APPLE JUICE	£4.00
PURE PINEAPPLE JUICE	£4.00
CRANBERRY JUICE	£4.00

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