RUSTIQ

TAPAS & DINE MENU

PLEASE SCAN ME

RUSTIQRESTAURANT

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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 minimise 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



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/ESS for more information and suggestions

PRE MEAL COOLERS

BELLINI VENEZIANA CLASSICS.....12.45
Bellini Made With White Peach Puree & Prosecco Rose Biscardo with Fresh Strawberries

APEROL SPRITZ.....12.25
Aperol, Prosecco and Soda Water

PROSECCO ROSE BISCARDO WITH FRESH STRAWBERRIES.....11.45

REFRESHING SANGRIA .....for two 31.00 / for four 59.50
Red or White Wine, Brandy, Orange Juice, Fresh Orange, Apple, Lime, Strawberry, Sugar Syrup and Soda Water

COLD TAPAS All Served with Bread



BREAD & DIPS TO START.....9.95
Balsamic Reduction, Basil Olive Oil, Humous, Tzatziki



MED BRUSCHETTA.....9.75
Toasted Bruschetta Bread Topped with Chopped Tomato, Garlic, Shallot, Basil Olive Oil and Parmesan Cheese



BEEF CARPACCIO.....11.95
With Olive Oil, Lemon, Salt, Black Pepper, Chive and Mustard
Served with Parmesan Shaving & Rocket and Balsamic Reduction.



SMOKED SALMON 10.45
Served With Cream Cheese, Rockets, Capers and Dill



GUACAMOLE.....9.75
Avocado, Onions, Tomato, Garlic, Chilli Flakes, Coriander. Served with Bread



TZATZIKI.....9.75
Strained Yoghurt, Cucumber, Garlic, Dill



BABA GANOUSH (Vegan).....9.75
Mezze Consisting of Chopped Grilled Aubergine, Grilled Red Pepper, Olive Oil, Garlic, Onion, Pomegranade Sauce And Lemon



HUMOUS (Vegan) 9.75



JUST CHEESE PLATE.....15.45
Selection Of Cheese, Grapes, Fig Jam And Savoury Biscuits



BURRATA SALAD.....10.95
Sliced Beef Tomato, Burrata, Fresh Basil, Red Onions, Olive Oil and Balsamic Reduction



BURRATA SALAD WITH HAM 13.95
With Parmesan Shaving, Beef Tomato Slices, Rocket, Basil and Red Onions



CHICKEN LIVER PATE 9.95
Served with Caramelised Onions and Toasted Bread

MARINATED MIXED OLIVES.....5.25

TAPA SALADS



OLIVE SALAD 9.25
Seasonal Greens with Plenty Spanish Olives, Sun Dried Tomatoes, Capers, Basil Olive Oil and Balsamic Glaze



GREEN SALAD 8.75
Seasonal Greens , Cucumber, Peppers,Olives, Fresh Onions, Red Onions, Parsley, Cherry Tomato, Olive Oil



ROCKET SALAD 8.75
Rocket, Cherry Tomato and Parmesan Cheese Shaving

+%10 Service Charge Applied





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HOT TAPAS

CHORIZO 11.75
Cooked With Fresh Coriander, Served with Patata Bravas

SLICED 5 oz RIBEYE STEAK 16.95
Served with Authentic Pepercorn Sauce

MARINATED GRILLED LAMB SKEWER 13.75

MARINATED GRILLED CHICKEN SKEWER 11.25

BEEF AND LAMB MEAT BALLS IN RICH TOMATO SAUCE.....11.25

MASALA FRIED CHICKEN 10.95
Pan Fried Chicken Cubes in Our Very Own Home Made Masala Sauce

HUMOUS WITH PASTRAMI 10.95

FRENCH CAMEMBERT 12.95
Baked with Rosemary and Garlic. Served with Cranberry Sauce and Bread

VEGETABLE PLATE 9.95
Sauteed Roast Seasonal Vegetables, Onions,
Flavoured With Lemon Zest (Vegan)

PAN FRIED HALLOUMI.....9.75
Served with Mediterranean Fig Jam

SPANISH HAND MADE CROQUETTES.....9.60
3 IBERICO HAM OR 3 CHEESE CROQUETTES

PADRON PEPPERS.....8.25
Pan Fried Spanish Padron Peppers in Olive Oil and Sea Salt, Served with Tartare Sauce

PATATA BRAVAS.....8.25
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).....34.95
Served with Peppercorn Sauce.

MARINATED GRILLED LAMB SKEWER AS MAIN COURSE 26.45

MARINATED GRILLED CHICKEN SKEWER AS MAIN COURSE 23.50

PAN FRIED CHICKEN & PRAWNS.....26.50
Chicken Breast and Prawns Cooked with Cherry Tomato and Creamy White Wine Sauce

+%10 Service Charge Applied





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SEA FOOD HOT TAPAS (Seasonal. Please ASK Availability)

GRILLED OCTOPUS 16.95
Sauteed with Onions, Garlic, Oyster Sauce Served with Baby Garlic Roast Potatoes.

SAUTEED SCALLOPS, PRAWNS AND MUSSELS (may contain sand residue).....15.45
Sauteed with Onions Peppers and Butter

KING PRAWNS WITH GARLIC AND CHILLI.....13.25
Served With Olive Oil, White Wine, Red and Green Chillies, Garlic and Butter

KING PRAWNS WITH GARLIC AND ONION SAUCE 13.25
Cooked with Onions, Peppers, Garlic, Butter, Orange and Lemon Zest

PRAWN TEMPURA 12.25
Served With Sweet Chilli Sauce

FRIED CALAMARI.....11.95
Served With Tartare Sauce

SEA BASS FILLET 12.95
Grilled Sea Bass With Olive Oil, Parsley, Thyme And Tarragon

KING SCALLOPS 15.50
With Garlic and Chili Olive Oil

DRUNKEN MUSSELS (may contain sand residue).....12.95
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest and Parsley. (with Cream or Tomato Sauce)

SEA FOOD MAIN MEALS (Seasonal. Please ASK Availability)

GRILLED SALMON STEAK.....26.45
Served on a Bed of Asparagus with Butter, Garlic, White Wine and Lemon Sauce with Roasted Vegetables

GRILLED SEABASS WITH BUTTER AND TARRAGON SAUCE.....26.25

DRUNKEN MUSSELS (may contain sand residue).....25.45
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest Parsley. (with cream or tomato sauce)

+%10 Service Charge Applied





PLATTERS TO SHARE



SEAFOOD PLATTER.....46.50
King Prawns, Scallops and Mussels Sauteed in Butter Garlic and Chili, Fried Calamari,
Grilled King Prawns, Grilled Seabass Topped with Olive Oil & Parsley, Prawn Tempura,
Fresh Seasonal Greens, Tartare Sauce. Served With Sour Dough Bread
Recommended Wines
White: Resolution Bay Sauvignon Blanc *5
Red: Argento Estate Bottled Organic Malbec. *16



SPANISH PLATTER.....39.95
Chorizo, Lomo, Serrano Ham, Salchichon (Spanish Cured Meat), Patatas Bravas, 2 Cheese Croquettes,
Padron Peppers Manchega and Iberico Cheese, Olives, Grapes, Served With Sour Dough Bread
Recommended Wines
White :Castillo De Albai White *3
Red : Ederra Reserva Rioja *17



CHEESE & MEAT PLATTER.....39.95
A Selection of Cured Meats and Cheese and French Camembert Served with
Olives, Grapes, Fig Jam and Sour Dough Bread
Recommended Wines
White : Vignobles La Baume Picpoul de Pinet France *4
Red : Montepulciano d'Abruzzo Abruzzo *13



VEGAN PLATTER.....42.00
Guacamole, Baba Ganoush, Humous, Grilled Whole Aubergine and Red Peppers with Olive oil and
Seasoning, Sauteed Asparagus, Roast Vegetables, Olives, Seasonal Leaves, Cherry Tomato and Grapes
Recommended Wines
White : Cielo Organico Sauvignon *2
Red : Argento Estate Bottled Organic Malbec *16

MAIN MEAL SALADS



GRILLED CHICKEN AND GOAT CHEESE SALAD.....18.95
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 Reduction.
Served With Bread



SMOKED SALMON SALAD.....19.95
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 20.95
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

+%10 Service Charge Applied





PASTA DISHES

SPAGHETTI CARBONARA.....21.45
Crispy Diced Pancetta, Single Cream, Egg Yolk, Parmesan Cheese, Garlic And Herbs

SEA FOOD SPAGHETTI.....23.45
Prawns, Clams, Squid, Mussels with Home Made Tomato Sauce, Touch of Cream

PENNE CHICKEN ALFREDO.....21.50
Diced Chicken, Onions, Mushroom, Garlic, Single Cream, Pesto Sauce, Parmesan Cheese and Herbs

PENNE ARRABBIATA 19.95
Olive Oil, Garlic, Italian Tomatoes, Chillies and Basil

MEAT BALLS SPAGHETTI.....21.50
Spaghetti with Beef and Lamb Meatballs in Rich Tomato Sauce

SIDE DISHES

CHIPS.....6.10

GARLIC BREAD.....4.60

GARLIC BREAD WITH CHEESE.....5.60

SIDE SALAD.....5.75

EXTRA BREAD BASKET.....3.45

BROCCOLI (V).....5.95
Broccoli with Garlic and Butter

MUSHROOM (V).....6.75
Sauteed Mushroom with Olive Oil and Garlic

ROAST VEGETABLES.....6.75

SAUTEED ASPARAGUS.....6.25

KIDS MENU

FISH FINGERS & FRIES.....9.25

CHICKEN NUGGETS & FRIES.....9.25

MEAT BALLS IN RICH TOMATO SAUCE 14.95
Served with Fries

+%10 Service Charge Applied



DESSERTS

CHOCOLATE FONDANT.....8.75
Served with Gelato Ice Cream

BRIOCHE BREAD PUDDING 9.25
Brioche Bread Pudding & Confit Candied Orange

TIRAMISU.....8.75

HAZELNUT PISTACHIO CAKE 8.25

CLASSICS CHOCOLATE BROWNIE.....7.75

MENORQUINA COCONUT ICE CREAM 7.25
Real Coconut Ice Cream in Half Coconut Shell

GELATO ICE CREAM (selection of 3 scoops).....7.60
Vanilla, Chocolate, Strawberry

PETITS FOURS (for 2 to share).....15.45
(10 of the mix according to availability of) Cream Brulee, Chocolate & Feuiletine, Chocolate & Coffee Mango & Passion Fruit, Raspberry Tartlets, Lemon Tartles.

JUST CHEESE PLATE.....15.45
Selection Of Cheese, Grapes, Fig Jam And Savoury Bicuits

MANGO SORBET.....7.75

AFFOGATO.....7.75
1 Scoop of Vanilla Ice Cream Topped with Double Espresso

SPECIAL COFFEES

RUSTIQ COFFEE.....9.95
Grand Marnier, Dark Rum, Short Americano, Whipped Cream

AMARETTO COFFEE.....8.95
Ameretto, Short Americano, Whipped Cream

IRISH COFFEE.....8.95
Jameson, Short Americano, Brown Sugar , Whipped Cream

BAILEYS'S COFFEE.....8.95
Bailey's, Short Americano, Whipped Cream

BOURBON COFFEE.....8.95
Bourbon Whiskey, Short Americano, Whipped Cream

AFFOGATO.....7.75
1 Scoop of Vanilla Ice Cream Topped with Double Espresso

+%10 Service Charge Applied





SOFT DRINKS

COKE / DIET COKE 4.10
SPRITE / FANTA 4.10
GINGER BEER 4.45
VICTORIAN LEMONADE 4.45
RED BULL 5.10
SMALL STILL WATER 3.10
LARGE STILL WATER (750 ML) 5.25
SAN PELLEGRINO SPARKLING WATER (500 ML) 3.75
SAN PELLEGRINO SPARKLING WATER (750 ML) 6.45
GINGER ALE 2.50
TONIC WATER 2.50
SODA WATER 2.50
SODA & LIME 3.40
ORANGE JUICE WITH BITS 4.40
CLOUDY APPLE JUICE 4.40
PURE PINEAPPLE JUICE 4.40
CRANBERRY JUICE 4.40

SMOOTHIES

ACAI HIGH 7.25
Acai Pulp Pellets, Banana, Mango, Blueberries, Apple Juice, Oat Milk.

PASH "N" SHOOTS 7.25
Mango, Pineapple, Passion Fruits, Pineapple Juice, Apple Juice, Oat Milk.

MANGO & DRAGON 7.25
Dragon Fruit, Mango, Pineapple, Papaya, Lime Juice, Cranberry Juice, Oat Milk.

MILK SHAKE

VANILLA, STRAWBERRY 4.45

FRAPPE

COFFEE, MOCHA, COOKIES CREAM 4.60

HOT DRINKS

CAPPUCCINO 4.10
LATTE 4.10
FLAT WHITE 4.10
AMERICANO 3.45
ESPRESSO 3.25
MACHIATO 3.45
MOCHA 4.50
HOT CHOCOLATE 4.25
ENGLISH TEA 3.60
EARL GREY 3.60
ENGLISH TEA DECAF 3.75
TEA PIGS HERBAL TEAS 3.60
(Mint, Green Tea, Chai, Lemon & Ginger, Lemon Grass)
COFFEE FLAVOUR SYRUP (Caramel, Chai, Vanilla, Cinamon, Hazelnut) 0.75

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