

BYZANTIUM

VEG TAPAS CONTINUED...

CAPONATA _____ 8.00

Sicilian dish made with chopped fried Aubergine, Olives, Peppers and Capers with Pine nuts and fresh Tomato. (V)

ASPARAGUS WITH ROMESCO SAUCE AND MANCHEGO CHEESE – 7.90

Oven-baked Asparagus with melted Manchego and smokey Romesco Sauce. (V)

ITALIAN CROQUETAS _____ 8.00

With Mozzarella Cheese, Onion and Spinach served with Onion Jam and Alioli. (V)

VEGETARIAN PAELLA _____ 7.90

Traditional Spanish Paella with Vegetables. (V)

BROAD BEANS AND ARTICHOKE _____ 8.20

With Onion, Mint and grilled Goat's Cheese (V) (V) cheese on request

KOLOKITHO KEFTEDES _____ 8.00

Greek Zucchini Fritters with tangy Feta and fresh Mint Dill and Chives served with Tzaziki (V)

FISH TAPAS



SALMONE CON ASPARGI _____ 10.00

Baked Salmon with a delicious Asparagus and Garlic creamy sauce.

SPIGOLA ALLA CARLINA _____ 10.00

Venetian Pan-fried seabass with chopped tomatoes capers and parsley.

GAMBAS AL PIL PIL _____ 9.00

Spanish Sautéed King Prawns in Garlic, Chilli and extra virgin Olive Oil.

CALAMARI FRITTI _____ 9.50

Lightly dusted squid rings in seasoned Gram flour, served with Alioli and Lemon

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST, PLEASE ASK A MEMBER OF STAFF.

BYZANTIUM

MEAT TAPAS



CHICKEN SOUVLAKI _____ 8.95

Skewers of Chicken and Mediterranean Vegetables served with Tzatziki.

ARROSTICINI _____ 9.00

Italian Lamb skewers, grilled and served with Salad, Lemon and Tzatziki.

TAGINE _____ 10.00

Slow-cooked Moroccan Chicken tagine with Apricot, Ginger and Cumin.

PORK BELLY _____ 9.95

Tender slow-cooked Pork Belly marinated in Garlic, Ginger and Sea Salt. Served with a spicy Balsamic glaze and Salad.

HIGADILLOS _____ 7.00

Pan fried Chicken Livers in a Sherry cream sauce.

CHORIZO CON GARBANZOS _____ 8.20

Pan fried spanish sausage and chickpeas in a spicy tomato and sherry sauce.

MKAOUARA _____ 9.20

Moroccan Beef Meat balls in a zesty Tomato, Chillies and Green Peppers sauce.

SPANISH BEEF STRIPS _____ 9.90

Tender Beef strips, Asparagus and Pimientos in a Blue Cheese Sauce.

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST, PLEASE ASK A MEMBER OF STAFF.

THANK YOU FOR DINING WITH US

SERVICE NOT INCLUDED

11 YORK ROAD - KINGS HEATH - BIRMINGHAM - B14 7SA

0121 444 5444

WWW.BYZANTIUMTAPAS.CO.UK

NOW FOR...

DESSERT



- MOROCCAN ORANGE CAKE** _____ 5.25
Served with Orange glaze and a scoop of Vanilla Ice-cream. (V)
- CREMA CATALANA** _____ 5.00
Catalan Crème Brûlée with Cardamon seeds and caramelised Sugar. (V)
- DARK TRUFFLES** _____ 5.00
Chocolate and Cream Ice-cream dusted with Cocoa powder. (V)
- ITALIAN GELATO** _____ 4.95
Pistachio and Vanilla. (V)
- AFFOGATO AL LIQUORE** _____ 5.50
Italian Vanilla Gelato with Limoncello or Amaretto. (V)
- AFFOGATO AL CAFFE** _____ 4.95
Italian Vanilla Gelato with Coffee. (V)
- TORTA CAPRESE** _____ 5.25
Sumptuous Chocolate and Almond Cake from the Isle of Capri. Served with Vanilla Ice cream. (V)
- TIRAMISU** _____ 5.00
Classic Venetian layered sponge with a hint of Espresso, Marsala and Mascarpone cheese dusted with Cocoa.. (V)

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST, PLEASE ASK A MEMBER OF STAFF.

STARTERS

- FLATBREAD** _____ 4.50
Homemade Sourdough Flatbread, grilled and served with Olive Oil and Parsley. (V)
- CHILLI FLATBREAD** _____ 4.50
Homemade Sourdough Flatbread, grilled and served with Chilli Olive Oil and Chilli flakes. (V)
- GARLIC FLATBREAD** _____ 4.50
Homemade Sourdough Flatbread, grilled and served with Garlic Olive Oil and Oregano. (V)
- GLUTEN FREE FLATBREAD** _____ 6.70
- HUMOUS** _____ 3.70
Homemade Chickpeas and Tahini Puree served with Olive Oil and Coriander. (V)
- SPICY HUMOUS** _____ 3.70
Our traditional Humous served with fresh Chilli Olive Oil and blended Chillies. (V)
- ZAALOUK** _____ 4.00
Moroccan pan fried Aubergine and Tomato dip with Cumin and Paprika. (V)
- TZATZIKI** _____ 3.70
A creamy combination of Greek Yoghurt, Cucumber, Dill, Garlic and Mint. (V)
- OLIVES** _____ 3.30
A selection of Spanish, Italian and Greek marinated Olives. (V)



VEGETABLE TAPAS



- PATATAS BRAVAS** _____ 5.50
Crisp Potatoes served with a tangy Tomato Sauce. (V)
- PATATAS ALIOLI** _____ 5.50
Crisp Potatoes served with Garlic Mayonnaise. (V)
- PARMIGIANA ALLA MELANZANA** _____ 7.50
(Aubergine parmigiana) Fried Aubergines in a Tomato and Basil Oil sauce finished with melted Mozzarella. (V) (V) cheese on request.
- CHAMPINONES RELLENOS** _____ 7.45
Mushrooms stuffed with Tomato and roasted Red Peppers sauce topped with grilled Mozzarella. (V) (V) cheese on request.
- HALLOUMI SAGANAKI** _____ 8.20
Delicious Halloumi bites dusted in Semolina, dressed with Honey, roasted Sesame Seeds and Oregano. (V)
- TORTILLA VASCA** _____ 7.80
Spanish Omelette with Potatoes, Spinach and Red Pepper. (V)

ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST, PLEASE ASK A MEMBER OF STAFF.

SALADS

- WARM HALLOUMI SALAD** _____ 9.20
Salad of Chargrilled Mediterranean Vegetables with Halloumi and Basil Oil. (V)
- SALATA HORIATIKI** _____ 9.00
Greek Salad with Feta Cheese, Olives, Tomato, Cucumber, Red Onion and mixed leaves in an Olive Oil and Sambuca Dressing. (V)

PAELLAS



TO SHARE MINIMUM OF TWO PEOPLE AND ONLY PREORDER. ALL OUR PAELLAS ARE COOKED FROM SCRATCH WITH FRESH INGREDIENTS AND BOMBA RICE.

[THE PRICES BELOW ARE PER PERSON]

- SEAFOOD PAELLA** _____ 18.00
Fish and Seafood Paella.
- PAELLA MIXTA** _____ 18.00
Meat, Vegetables and Seafood Paella.
- VEGETARIAN PAELLA** _____ 16.00
Traditional Spanish Paella just with Vegetables. (V)

The crunchy crust on the bottom of the pan is not burnt, it's called socarrat...and it is delicious!