

STARTER | SMALLER PLATE

MIXED GREEN & BLACK OLIVES 3,50

STONE BAKED GARLIC BREAD 3,50
With Mozzarella, Grated Parmesan 5

MEXICAN TLAYUDAS
Grilled Flour Tortilla, Filled With Refried Beans,
Guacamole, Sour Cream, Melting Cheddar 5

DIPS & CHIPS
With Homemade Corn Tortilla Chips

LEMON ARTICHOKE & TAHINI DIP 6
GUACAMOLE & CHIVE CREAM DIP 5,50
HUMMUS WITH FETA DIP 5,50
SMASHED TOMATO & JALAPENO DIP 4,50

CRISPED COURGETTE FRIES
With Sumac Salt & Confit Garlic Aioli 4,50

VINE WRAPPED BAKED FETA
Garlic Oil, Pul Biber, Thyme, Sourdough Crostini 7

MIXED SHARER OF SMALLER PLATES
Olives, Hummus & Feta, Guacamole Dips, Courgette Fries, Stuffed Red Pepper,
Vine Wrapped Baked Feta, Grilled Flatbread, Tortilla Chips 20

SPICY FRIED CHICKEN & WAFFLE
Maple Syrup, Watermelon Salad 9

1/2 KILO OF MUSSELS
Sauteed With Tomato & Harissa Broth 10

CHARGRILLED CHICKEN WINGS
Burnt Orange Marmalade, Thyme & Spice 6

STUFFED SWEET RED ROMANO PEPPER
Oven Baked With Quinoa, Red Onion, Spring Greens,
Pul Biber, Lebanese 7 Spice, Tomato & Feta Cheese 6

DUCK & SWEET POTATO HASH
Deep Fried Egg, Spring Onion, Hot Sauce 8

HUMMUS WITH CHARRED CAULIFLOWER
& PICKLED APPLE SALAD
Paprika & Lemon Dressing 6

SLOW COOKED LAMB MEATBALLS
Red Pepper & Cherry Tomato Sauce, Toasted Almonds 6

B I S T R O T E C A

SALAD & GOODNESS

RAINBOW ROOT SLAW
With Orange, Maple & Thyme Dressing 5

ROASTED SWEET POTATO & BLACK ONION SEED
With Tahini & Za'atar 5,50

MANGO & COCONUT RICE SALAD
Roast Peanuts, Crispy Fried Shallots 5

CHARRED GEM LETTUCE & BRIOCHE CRUMB
Anchovies, Creamy Lemon Dressing, Parmesan 6

WATERMELON, BLACK OLIVE & FETA
Red Onion, Jalapeno & Mint Dressing 6

MAIN PLATE SALAD
Choose Any 3 Of Today's Salad Offerings 12

BURGER & SANDWICH

SOFT SHELL CRAB BURGER
Avocado, Chipotle Mayo, Hot Sauce, Good Fries 14

2nd BEST EVER CHEESEBURGER
Saute Onions, Aioli, Lettuce, Tomato, Good Fries 12,50
Add Smoked Bacon +1

CHARGRILLED CAJUN SPICED CHICKEN BREAST
Lettuce, Tomato, Jalapeno Aioli, Fries 12,50

BLACK BEAN, BROWN RICE BURGER
Grilled Courgette, Peanut Mayo, Salsa Verde, Fries 12

BBQ MEAT & FISH SPECIAL MAIN PLATE

Seasonal Fresh Produce Sourced Locally.
Our BBQ Main Plate Are Served With -
Hot Griddled Potatoes, Garlic Aioli, Seasonal Salad, Salsa Dressings

PANFRIED SEABASS FILLET 16

PANFRIED HAKE STEAK 16

GRIDDLED HARISSA CHICKEN BREAST 15

CHARGRILLED FLATIRON STEAK 17

CHARGRILLED SIRLOIN STEAK 23

EXTRA

GOOD FRIES Salted 3

SWEET POTATO FRIES With Garlic Aioli 4
Upgrade Fries To Sweet Potato Fries +1

BEER BATTERED FRIED ONION RINGS 3,50

DESSERTS

OWN ROASTED COFFEE

COCKTAILS & BAR

DAILY BREAKFAST 'til 3pm

BEST WEEKEND BRUNCH 'til 1pm

MUD CRAB FAVOURITES

TRAY OF NACHOS TO SHARE

With Guacamole, Trash Cheese Sauce, Jalapeno,
Tomato Pico De Gallo, Sour Cream 10
- WITH HOMEMADE BEEF CHILLI 13

BLOC DIRTYBURGER

2nd Best Cheeseburger Topped With Slow Cooked
BBQ Pulled Pork, Good Fries
Single Beef Patty / Double -14 / 17

SIN CITY BURGER

2nd Best Cheeseburger With Peanut Butter,
Fried Egg, Onion Ring Stack, Good Fries
Single Beef Patty / Double -13 / 16

SMASHBURGER U.S.A

Hamburger With Blue Cheese, Smashed Avocado,
Tomato Pola, Jalapeno Aioli, Good Fries
Single Beef Patty / Double -13 / 16

SPECIAL FRIED CHICKEN

ALMOST FAMOUS FOR 30 YEARS
Spicy, Fried Chicken Fillets Doused With BBQ Sauce,
Shredded Slaw, Fries With Garlic Aioli 13

A TALE OF TWO LITTLE RESTAURANTS

Let Us Introduce Our Big Sister Restaurant
B I S T R O T E C A
Formerly And Famously MUD CRAB

We're A Small Independent.
Not Part Of Any Restaurant Group Or Larger Company.
It's Critical to Have The Continued Support
From The Local Community (A Big Thankyou) To Survive.

We Prepare From Scratch The Majority Of Our Menu.
Only A Few Specialist Products Are Made For Us,
And Any Key Produce, Like Fresh Fish & Meat
Is Locally Sourced Whenever Possible.

Fresh, Simple, Innovative Cooking
Featuring Small Plates, Fish And Grills,
And Of Course We Will Continue To Offer -
Great Burgers & Fried Chicken,
After All They're Still Part Of Our Restaurant DNA

BLOCPIZZA

TRULY GOURMET SOURDOUGH

MARGHERITA PIZZA

Tomato, Fior di Latte Mozzarella, Basil Oil, Parmesan (v) 9

ANCHOVIES, CAPERS & BLACK OLIVES

Confit Tomato, & Tomato Sauce, Parmesan 11

CHORIZO & SHAVED FENNEL

Capers, Chilli, Tomato, Fior di Latte Mozzarella 12.75

SALAME PICCANTE & JALAPENO

Olives, Tomato, Fior di Latte Mozzarella 12,50

GOATS CHEESE & BURNT RED PEPPER

Sundried Tomato, Tomato Sauce, Mozzarella (V) 12,50

MAPLE ROASTED LAMB & FETA

Tomato, Tzatziki, Coriander, Jalapeno & Mint Oil 12,75

BBQ LONG & SLOW COOKED PULLED PORK

Chilli Pickled Pineapple, Mozzarella, Lime Aioli 12,75

CHARGRILLED COURGETTE & CHILLI

Garlic, Mozzarella, Parmesan (v) 11

FIorentina

Saute Spinach, Kale, Garlic, Parmesan, Soft Egg (v) 11,50

CRISPY HOISIN DUCK

Cucumber, Coriander, Spring Onion, Mozzarella 13,50

4 CHEESE CALZONE

Gorgonzola, Goats Cheese, Mozzarella, Parmesan,
Tomato, Garlic, Basil Oil (v) 13

CHORIZO & NDUJA CALZONE

Mozzarella, Tomato, Garlic, Basil Oil, Parmesan 13,50

ADD ON

Pepperoni 2 Nduja 2 Coppa Ham 2,50
Red Pepper 2 Jalapeno 1,50 Anchovies 2
Black Olives 1 Mushroom 1,50
Gluten Free Bases 2 Vegan Cheese 1,50

DIPPING SAUCE FOR YOUR CRUST

Tomato, Garlic 1 Garlic Aioli 1,5
Salsa Verde 2 BBQ & Sweet Chilli 1,5

DESSERTS

BAKED ALASKA

Blowtorched Italian Meringue, Strawberry Conserve,
Cookie Crumb, Vanilla Ice Cream 6

BUTTER SCOTCH POT DU CRÈME

Mascarpone Cream & Salted Caramel Sauce 5

SNICKERS MESS ICE CREAM SUNDAE

Snickers Bar, Chocolate Brownie, Choc Sauce,
Vanilla & Chocolate Ice Cream 6

ICE CREAM WAFFLE CONE

Strawberriey Cream, Chocolate, Vanilla Pod 4

BLACK CHERRY & PISTACHIO CHEESECAKE 5,50

FLOURLESS CHOCOLATE & HAZELNUT CAKE

Chocolate Sauce, Mascarpone Cream 5

STICKY TOFFEE CAKE

Bourbon Spiked Toffee Sauce, Ginger Ice Cream 6

VANILLA POD PANNA COTTA

With Grappa Soaked Blackberries 6

TIRAMISU POT

Classic Recipe Of Coffee , Biscotti, Mascapone 6

BREAKFAST | BRUNCH

Served Weekdays 'til 3pm - Weekend 'til 1pm

EGGS BENEDICT

Poached Eggs, Prosciutto,
Hollandaise Sauce, Toasted Muffin 9

EGGS ROYALE

Poached Eggs, Smoked Salmon,
Hollandaise Sauce, Toasted Muffin 9

EGGS FLORENTINE

Poached Eggs, Sauté Spinach & Kale,
Hollandaise Sauce, Toasted Muffin 9

MIDDLE EASTERN SHAKSHUKA

Baked Eggs, Peppers,
Tomato, Spice & Yoghurt 6

CHILLI SPIKED AVOCADO & POACHED EGGS

On Sourdough Toast 10

Add **SPICY NDUJA SAUSAGE** 12

SLOW ROASTED TOMATOES

Shaved Parmesan, On Toast 8

SAUTE MUSHROOMS WITH TRUFFLE OIL

On Buttered Sourdough Toast 8

BLUEBERRY PANCAKE STACK

With Maple Syrup & Butter 6

ADD To Your Stack - 2 Each
Fresh Strawberries,
Apple & Cinammon,
Candied Bacon

Please Let Us Know Of Any Food Allergies

BIGGER THAN YOUR AVERAGE BACON & EGG BREAKFAST

Sausage Pattie, Grilled Tomato,
Sauté Mushrooms, Baked Beans,
Hash Brown, Buttered Toast 12

VEGGIE BREAKFAST

Black Bean & Brown Rice Pattie,
Fried Egg, Grilled Tomato,
Mushrooms, Bake Beans, Hash Brown,
Buttered Toast 12

BREAKFAST IN A BUN

Sausage Pattie, Grilled Bacon,
Fried Egg, Cheddar Cheese 8

STEAK & EGGS

Grilled Flat Iron Steak, Two Fried Eggs,
Sauté Mushrooms, Hash Brown 16

FRENCH TOAST

Panfried Egg Brioche,
Maple Syrup Drizzle 6

ADD To Your Toast - 2 Each

Fresh Strawberries

Peanut Butter & Chocolate Sauce

REALLY GOOD COFFEE

Single Shot 2,5 | Double Shot 3,25

Espresso 2,25 | Iced Coffee 3,75

Yorkshire Tea 2,5

BLOODY MARY 7 (Sunday 5)

BELLINI 7 (Sunday 5)

BISTROTECA