


CINTA

TO START

mixed olives (v+)	2	selection of breads		taste of CINTA board  14.5
spiced nuts (v+)	1.5	olive oil & balsamic (v+)	3	one to share, a combination of our snacks, breads, dips & paté with pulled ham
rustic garlic bread (v)	3	trio of butters	3	
		tzatziki & houmous (v+)	4.5	baked camembert (v) 6.5
		chefs paté	4.5	breads & crunchy vegetables

TAPAS / SMALL PLATES

ideal for sharing, we recommend 3-4 dishes per person, enjoy a feast for the table

ham & cheese croquettes	4.5	cauliflower fritters (v)	3.5	fish goujons	4.5
cranberry relish		hot sauce		chunky tartar	
chicken skewers	5	grilled goats cheese (v)	4.5	pork belly bites  6.5	
bbq, buffalo or sticky soy		hazelnuts & salted caramel		sticky 5 spice glaze	
pigs in blankets	4.5	cajun mac & cheese (v)  4.5		mushroom arancini (v)	4.5
maple glaze		pasta in a creamy cheese sauce		blue cheese sauce	
crispy coconut prawns	6	mushroom pil pil (v+)	4.5	salt & chilli squid	5.5
sweet chilli sauce		mushrooms in garlic & chilli oil		sweet chilli sauce	
sautéed chorizo	5.5	patatas bravas (v+)	4	spinach & sweet potato tortilla (v)	4.5
in mulled wine		spiced tomato sauce			
Moroccan lamb filo rolls  6		turkey & cranberry meatballs	6.5	jambalaya (v+)	4
minted yogurt		tangy cranberry sauce		add chicken & chorizo	1.5
black eyed peas (v+)	4	spiced Indian kofta	5.5	grilled halloumi (v)	4.5
stewed southern style		tzatziki		cranberry relish	

fancy something different? check out our chalkboard for todays specials.

Will we #SeeYouAtCINTA

ALLERGIES & INTOLERANCES - available upon request, please advise at the time of ordering if you have any dietary requirements - **v** - **vegetarian** **v+** - **vegan**