



Artezzan

ARTEZZAN IS A MULTI-AWARD WINNING RESTAURANT THAT TAKES AN HONEST AND NOSTALGIC APPROACH TO MEDITERRANEAN INSPIRED FOOD SERVED IN A MODERN, FRESH, FEEL-GOOD WAY. OFFERING A UNIQUE DINING AND DRINKING EXPERIENCE CELEBRATING AN AUTHENTIC MEDITERRANEAN TASTE.

OUR MENUS HAVE BEEN DESIGNED TO TAKE YOU ON A JOURNEY THROUGH THE MEDITERRANEAN. TAKING INSPIRATION FROM SPAIN, FRANCE, ITALY AND GREECE OUR FOOD AND DRINK WILL EVOKE MEMORIES OF VISITS TO GOLDEN BEACHES AND SUN-KISSED TERRACES.

WE USE THE BEST IN RESPONSIBLE AND ETHICALLY SOURCED INGREDIENTS AND WHERE POSSIBLE, WORK WITH LOCAL SUPPLIERS LIKE NICHOLL'S OF PARKGATE, AND DAVE JOINSON QUALITY BUTCHERS BASED IN THE HEART OF CHESTER



[V] VEGETARIAN [VG] VEGAN [NGI] NON-GLUTEN CONTAINING INGREDIENTS

Please ensure that you inform a member of our team of any allergy, intolerance or dietary requirement. Please scan the QR code above for information referring to allergens that are identified as the 14 common allergies. All our dishes, including vegetarian and Vegan products are prepared in a multi-ingredient kitchen environment therefore we cannot guarantee that any food item prepared is completely free from traces of allergens or intolerance ingredients due to risk of cross contamination. We are unable to recommend any of our dishes as Gluten Free due to our pizza section being open to the restaurant. All dishes with non-gluten containing ingredients are highlighted throughout the menu however prevention of cross-contamination cannot be guaranteed. Fish, poultry and shellfish dishes may contain bones and / or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. **A discretionary service charge will be added to your bill for parties of 6 or more.**



PERFECT WHILST BROWSING AND DECIDING

Hand-Stretched Breads

ROMESCO HOUMOUS [V][VG] 7.95

Hand-stretched flat bread, with houmous, romesco, toasted pine kernels,
fresh coriander and extra virgin olive oil

GREEK MEZE [V] 11.95

Hand-stretched flat bread seasoned with oregano salt, served with marinated olives,
houmous, whipped feta, tzatziki and extra virgin olive oil

PIZZETTE

HAND STRETCHED BAKED PIZZA DOUGH

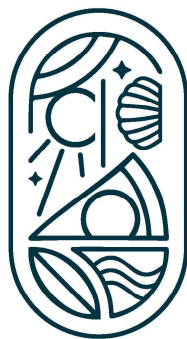
Served with whipped tomato & garlic butter

GARLIC & ROSEMARY [V] 6.95

FIOR DI LATTE MOZZARELLA [V] 7.95

TOMATO AND BASIL [V] 7.65

AVAILABLE VEGAN SPEAK TO YOUR SERVER



Pinchos

SMALL BITES TRADITIONALLY ENJOYED BETWEEN LUNCH & DINNER.
GRAZE WHILST WATCHING THE WORLD GO BY.

PORK BELLY [NGI] 4.95

6 hour slow cooked, honey glazed pork belly. pear puree, crispy pancetta crisp and sage.

CHISTORRA [NGI] 5.25

Honey marinated sliced baby chorizo served with romesco and paprika

WHIPPED FETA [V] 5.95

Honey, chilli flakes, pomegranate, mint and music bread

MIXED MARINATED OLIVES [[V][VG][NGI] 5.25

may contain stones

ANCHOAS CICCETTE 4.95

Marinated anchovies in lemon and olive oil on croute with moroccan spiced yoghurt

PADRON PEPPERS [V][VG][NGI] 4.55

Padron peppers, agave nectar and ras el hanout seasoning

GRILLED HALLOUMI [V][NGI] 4.55

Harissa yoghurt, pomegranate molasses, pomegranate seeds and coriander

MEDITERRANEAN ANTIPASTI [V][VG][NGI] 4.55

Grilled courgette, aubergine, artichoke and sundried tomatoes



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

LAMB ARANCINI 9.95

Braised Moroccan lamb, polenta crumb,
served with a Moroccan spiced yoghurt.

SPICED FALAFEL [V] [VG] [NGI] 9.25

Houmous, romesco, pomegranate, coriander, mint and sumac.

APPLE WOOD SMOKED PORK BELLY & SCALLOPS [NGI] 17.95

6-hour slow cooked honey glazed pork belly, King Scallops, sage and pancetta crisp.

-Served Smoked table side-

WILD MUSHROOM CROQUETTE [V] 9.95

Hand rolled mushroom croquettes with Gran Moravia aioli.

GAMBAS & CHISTORRA PIL PIL 12.95

Skillet cooked king prawns, chistorra, red chilli, shallots, with toasted sour
dough

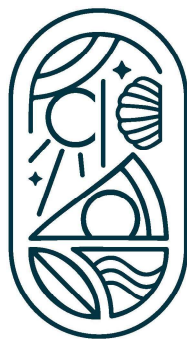
Available Non-Gluten Containing speak to your server

SPINACH AND FETA BOREK [V] 9.95

Spinach and feta wrapped in filo pastry. honey, tzatziki and pine
kernels.

CHERMOULA SPICED CHICKEN WINGS [NGI] 9.95

Marinated chicken wings in chermoula spices. apple, celeriac and whole grain mustard remoulade and
rocket.



Pasta

AN ITALIAN CLASSIC, INSPIRED BY OUR MEDITERRANEAN FLAVOURS.

ARTEZZAN CARBONARA 18.25

Our twist on a traditional Roman dish. Linguine with egg yolks, smoked pancetta, parmesan and pancetta crisps

SLOW BRAISED LAMB RAGU 21.95

Slow braised lamb in a rich tomato ragu. rigatoni pasta, and parsley.

KING OYSTER MUSHROOM ALFREDO [V] 21.65

king oyster mushrooms in a butter, cream and Gran Moravia sauce. Finished with shaved Gran Moravia.

SALMON RETTANGOLI 19.95

Salmon and mascapone parcels, in a white wine and creamy dill sauce. Fresh peas, spinach and lemon pearls.

ARABIATTA [V] [VG] 16.95

Rigatoni pasta, slow cooked cherry tomato and chilli ragu, shallots, garlic and parsley

ADD CHICKEN £2.50

ADD PANCETTA £2.50

KING PRAWN LINGUINE 19.95

Butter sauteed king prawns and courgette ribbons in a lemon, garlic and Gran Moravia sauce.

Finished with basil and lemon oil.

ALL OUR PASTA DISHES CAN BE MADE WITH NON GLUTEN CONTAINING INGREDIENTS EXCEPT GRAND CARBONARA AND SALMON RETTANGOLI

[V] VEGETARIAN [VG] VEGAN [NGI] NON-GLUTEN CONTAINING INGREDIENTS



SHOW STOPPERS

OUR FAVOURITE DISHES, FINISHED AT THE TABLE FOR YOU TO SHARE AND ENJOY.

GRANDE CARBONARA 43.95

FLAMBEED TABLESIDE WITH AGED GRAPPA AND LOVINGLY ROLLED IN A WHEEL OF AGED GRANA PADANA CHEESE

MADE THE TRADITIONAL WAY WITH EGG YOLK, SMOKED PANCETTA, PARMESAN CHEESE AND CRACKED BLACK PEPPER.

ARTEZZAN SIMPLY GIVING

We choose a local charity each quarter to receive a 25p donation from every Grand Carbonara sold
For information on our current charity partner please ask your server.

PAELLA FOR 2 £39.95

TRADITIONAL SPANISH PAELLA.
SAFFRON INFUSED PAELLA RICE, LOBSTER BISQUE CHORIZO, KING PRAWNS,
TIGER PRAWNS, QUEENIE SCALLOPS & MUSSELS.
BAKED IN THE OVEN.



Neapolitan Style Pizza

TRADITIONAL ITALIAN STYLE PIZZA DOUGH WITH A MEDITERRANEAN TWIST

OUR PIZZA OVEN IS THE FOCAL POINT OF OUR RESTAURANT.
TAKE A SEAT AND WATCH OUR PIZZA CHEFS IN ACTION

OUR DOUGH IS MADE FRESH ON-SITE EVERY DAY, DOUBLE PROOFED FOR 24 HOURS,
HAND-STRETCHED AND BAKED TO PERFECTION.

MARGHERITA [V] 15.95

Fior di latte, Neapolitana sauce, fresh basil, extra virgin olive oil
and a touch of rosemary salt

DIABLO 17.95

Sliced pepperoni, sliced chorizo, Fior Di Latte, fresh chilli and a drizzle of hot honey

THE GREEK 17.95

Braised spiced lamb, red onion, mint, coriander and tzatziki

CHICKEN ROMESCO 17.95

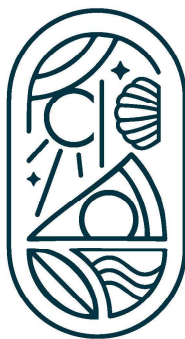
Roasted chicken, goats cheese, rocket, pine kernels, romesco base.

QUATTRO FORMAGGI [V] 17.95

Gorgonzola DOP, Fior di Latte, goat's cheese, shaved Gran Moravia, rocket, truffle oil.

CAPRICCIOSA [V][VG] 16.95

Black olives, mushrooms, artichoke, courgette, vegan N'Duja, ripped basil.



From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS PERFECT TO
ENJOY ON YOUR OWN OR IN THE MIDDLE TO SHARE

CHICKEN & SMOKED PANCETTA CAESAR SALAD 19.95

Roasted chicken and smoked pancetta tossed in a Gran Moravia caesar dressing.
Baby gem lettuce, shaved Gran Moravia, anchovie fillets.

CHICKEN ROMESCO SALAD [NGI] 19.95

Grilled chicken, chorizo, goats cheese, red peppers, rocket, romesco, balsamic glaze.

MEZZE SALAD [V][VG] 16.95

Falafel, houmous, jewelled cous cous, sun-dried tomatoes, pomegranate, Greek flat bread.

GREEK HALLOUMI SOUVLAKI [V] 21.95

Marinated in herbs and lemon and grilled. Greek salad, feta,
warm traditional corn pita, tzatziki and lemon

MEDITERRANEAN TAGINE TART [V][VG][NGI] 22.95

Baked Mediterranean tart, grilled courgette, aubergine, artichoke, sun dried tomato, hummous..



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED FROM MY FISH COMPANY.

BATTERED COD 22.95

Damm Lemon and paprika infused batter
Patatas bravas, citrus aioli, padron pepper, grilled lemon and coriander

SEAFOOD ESTOFADO 29.95

Traditional Spanish seafood stew, lobster bisque, King prawns, queenie scallops, mussels, new potatoes, samphire and tarrogan

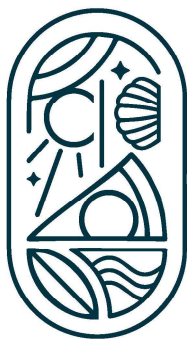
Served with a warm crusty roll, tomato and basil butter
Also available Non-Gluten Containing Ingredients.

FILLET OF GILT BREAM [NGI] 29.95

Pan fried and served on a bed of creamed leeks, roasted new potatoes and steamed mussels, white wine and dill cream sauce.

ANDALUSIAN OCTOPUS [NGI] 36.95

Sauteed octopus, Canarian salt baked potatoes, romesco, lemon and fried tarragon.



From the Land

GREEK CHICKEN SOUVLAKI 21.95

Marinated in a traditional marinade, with Greek salad, feta, warm Greek flat bread, tzatziki and lemon

PORK BELLY [NGI] 21.95

Slow roasted orange glazed pork belly, jewelled cous cous, pomagranate mollasses, whipped feta.

MARSALA CHICKEN [NGI] 27.95

Pan fried on the knuckle chicken breast, fondant potatoes, king oyster mushroom scallops, mushroom Marsala sauce.

CONFIT DUCK LEG [NGI] 36.95

Confit duck leg, fondant potato, creamed leeks, onion and garlic puree, red wine sauce

8OZ MOROCCAN RUMP STEAK [NGI] 31.95

Marinated in traditional Moroccan chermoula marinade, Ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

16OZ TRUFFLED RIBEYE STEAK [NGI] 51.95

Served on the bone with Gran Moravia and truffle fries, sautéed wild mushrooms and truffle oil

STEAK ACCOMPANIMENTS

Peppercorn sauce 3.50

Blue cheese sauce 3.50

Red wine jus 3.50

Tomato & basil butter 2.95

Garlic Aioli 1.95



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

SKIN ON FRIES I [NGI]

Choose your seasoning

Rosemary Salt [v][vg] £4.95

Truffle and Gran Moravia [v] £5.75

Moroccan spice Ras el hanout [v] [vg]
£4.95

CANARIAN POTATOES [V] [NGI] 5.95

salt baked new potatoes served with garlic aioli and Green Mojo Sauce.

GREEK DAKOS SALAD [V] 6.25

Cherry tomatoes, black olives, red onion, feta, garlic and rosemary croutons, fresh oregano and olive oil.

CREAMED LEEKS [V] [NGI] 5.95

Leeks, creamed with mascapone, mint and lemon.

JEWELLED COUS COUS [V] [VG] 5.25

Jewelled cous cous with apricot, pomegranate,
parsley.

CAESAR SALAD [V] 5.25

Baby gem lettuce, Gran Moravia shavings, croutons.



Something Sweet

A LITTLE INDULGENCE NEVER HURT

TRADITIONAL GREEK LOUKOUMADES [V] 8.25

Lightly fried Greek doughnuts in cinnamon sugar, honey and candied pine nuts
Served with; Greek yoghurt and honey dip [V] or Lotus Biscoff dipping sauce[VG]

LEMON MERINGUE TART [V] 9.95

Sweet short crust pastry, Amalfi lemon curd, hand whipped meringue, lemon couli

BURNT BASQUE CHEESE CAKE [V][NGI] 8.95

traditional burnt basque cheese cake, white chocolate chantily cream, raspberry coulis .,

CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

French vanilla ice cream, rich chocolate sauce and chocolate tuile

TRIO OF ICE CREAM [V] 8.95

French vanilla
Honeycomb
Salted caramel
Chocolate
Strawberry

Served with a sweet torta and mint

Our ice cream is supplied by our friends at Nicholls of Parkgate

LEMON SORBET [V][VG][NGI] 8.25

Fresh mint and lemon zest

Our sorbet is supplied by our friends at Nicholls of Parkgate

AFFROGATO [V] 8.95

Tiramisu flavoured ice cream, italian espresso shot, orgeat syrup. Served with sweet torta.



Something Sweet

A LITTLE INDULGENCE NEVER HURT

ESPRESSO MARTINI 10.95

Absolut Vanilla Vodka, Tia Maria, coffee and vanilla syrup. Garnished with coffee beans and chocolate dust

APPLE AND BLACKBERRY MARTINI 10.50

Martell VS, coffee liqueur, caramel syrup and cream. Garnished with chocolate dust

STRAWBERRY AND CHOCOLATE ESPRESSO MARTINI 10.50

Sailor Jerrys Spiced Rum, Tia Maria and vanilla syrup. Garnished with a dehydrated orange wheel and a dash of chocolate bitters

CARAMEL MANHATTAN 12.00

Woodford Reserve, cherry brandy, blue Curaçao and cherry syrup smoked in a cloche with apple wood chips

HOT DRINKS

ESPRESSO 3.50 SGL 4.00 DRL

MACCHIATO 3.60 SGL 4.50 DRL

AMERICANO 4.00

CAPPUCCINO 4.50

CAFFE LATTE 4.50

FLAT WHITE 4.50

CAFFE MOCHA 4.50

HOT CHOCOLATE 4.50

TEA Choose from: English Breakfast, Earl Grey, , Mint, Green Tea, Camomile 3.90

IRISH COFFEE 9.95

CALYPSO COFFEE 9.95

FRENCH COFFEE 9.95

AMARETTO COFFEE 9.95