Tapas set menu

For parties of 6 or more

Pan Fresco (v)
Sourdough and white bread.

Tortilla Espanola (v) (gf)
Homemade Spanish omelette with potatoes, peppers and onion. Served warm.

Tabla de Quesos y Fiambres (gf)
Selection of traditional Spanish cheese and cured meats.

Greek Salad (v) (gf)
Fresh cucumber, tomato, red onion, lettuce, peppers and olives, topped with feta cheese.

Tzatziki (v) (gf)
Traditional Greek yoghurt and cucumber dip with mint and garlic.

Garides Saganaki (gf)
Fresh king prawns baked with feta, tomato and oregano.

Pollo y Chorizo Flambeados en Brandy (gf)
Chicken breast cooked with chorizo, red pepper and flambéed with brandy.

Patatas Bravas (gf)
Fried potatoes topped with a red chilli, bacon and tomato sauce.

Champiñones al Ajillo (v) (gf)
Fresh button mushrooms, pan fried with cream and garlic.

Stifado (gf)
A village dish of beef brisket, garlic, rosemary, carrots and onions in a red wine and tomato sauce.

Keftedes
Pork meatballs with, garlic, cumin and mint. Served with tzatziki.

Chilli, chorizo and honey skins (gf)
Potato skins tossed with chilli, chorizo, honey, peppers and onions.

25.5 per person

'The Old Yard' in times past

The Old Yard Tapas Bar sits on the site of Reiley's Yard born from the ashes of the Great fire of Darlington. On the 7th on May 1585 the Great fire of Darlington blazed through, destroying three - quarters of the town, totalling 273 houses. 800 people from a population of 1200 were made homeless after the fire. The now homeless towns folk were taken in by local farmers and allowed to stay in their barns, until harvest time came round, and the space was needed for grain storage. The only remaining building dating back before the fire is St. Cuthbert's Church and a section of wall on the edge of the Church site. When the town was rebuilt, the town centre was built on a medieval layout of a main street with lots of 'Yards' running of the main street. The houses of the town centre often had 60 dwellers in impoverished conditions. Darlington never had enough houses for a market town on the main coaching route between Scotland and London therefore, in 1800 there was over 200 yards with a population of 15000 by 1865. A typical house in a yard was usually 10 yards by 5 yards. A speculative builder could erect a house in 1840 for as little as £50. These buildings often had very few windows to dodge window tax and were let for 6 shillings a week. This was beyond the purse of most folk, so rooms were sub - let, and the rent was often lower in the cellar hovels as they had no fireplaces. In one unnamed yard, conditions were so overcrowded there were four families each with a corner of a room. The last domestic occupants fully vacated the yards in 1966! Today the larger Yards still accessible are full of regeneration to Darlington's vibrant town centre full of award - winning businesses and new dwellings for the 21st century.

Desserts

HELADOS MIXTA 6.25
A selection of ice creams. Choose three from vanilla, strawberry, chocolate and toffee crunch.

ORANGE SORBET 6
A refreshing, palate cleansing orange sorbet, served in an orange.

CHURROS 6.5
A traditional Spanish dessert. Dough sticks filled with chocolate sauce, dusted in cinnamon sugar.

GREEK YOGHURT AND HONEY 6.5
Authentic Greek yogurt with blossom honey, pistachios, walnut brittle and Medjool dates.

TABLA DE QUESO 13.95
A selection of authentic Spanish cheese served with red onion chutney, quince and crackers.

BAKLAVA 6.75
A pastry dessert, filled with chopped nuts and sweetened with honey, served with vanilla ice cream.

CHOCOLATE BROWNIE 6.75
Homemade chocolate brownie with vanilla ice cream.

Tapas Bar

30 YEARS

Menu

tapas & meze



Spanish tapas & Greek meze

Vegetarian

1. **TORTILLA ESPAÑOLA (v) (gf)** — 8
Homemade Spanish omelette with potatoes, peppers and onion. Served warm.

2. **TABLA DE QUESO (v)** — 15
Imported Spanish cheeses, accompanied with red onion chutney, membrillo and crackers.

3. **PIMIENTOS DE PADRÓN (v) (gf)** — 8
Galician Padron peppers pan fried with garlic, olive oil and salt.

4. **CHAMPIÑONES AL AJILLO (v) (gf)** — 8
Fresh button mushrooms, pan fried in cream and garlic.

5. **VEGETARIAN BRAVAS (gf) (v)** — 8
Fried potatoes topped with our homemade pepper, onion and tomato sauce.

Vegetarian

6. **TZATZIKI (v)** — 8
Traditional Greek yoghurt and cucumber dip with mint and garlic. Served with pitta.

7. **HUMMUS (v)** — 8
Homemade chick pea & sesame seed dip blended with olive oil, tahini and fresh garlic, served with pitta.

8. **TYROKAFTERI (v)** — 8.5
Feta, chilli and red pepper dip mixed with greek yoghurt. Served with pitta.

9. **FETA FOURNOU (v) (gf)** — 9.5
Oven baked feta in a tomato, pepper and oregano sauce.

10. **DOLMADES (v) (gf)** — 8
Traditional rice and herb stuffed vine leaves with tzatziki.

11. **BOOREKAKIA (v) (gf)** — 9.5
Sliced aubergine rolls stuffed with feta topped with tomato sauce and cheese.

12. **GIGANTES (v) (gf)** — 8
Greek lima beans in tomato, herb and garlic sauce sprinkled with feta.

13. **GREEK SALAD (v) (gf)** — 10
Fresh cucumber, tomato, red onion, lettuce, peppers and olives, topped with feta cheese.

14. **BRIAM (v) (gf)** — 8
A medley of vegetables, roasted with garlic, oregano and olive oil.

15. **HALLOUMI (v) (gf)** — 9.5
Traditional Cypriot cheese served with lemon & oregano.

16. **SAGANAKI (v)** — 9.5
Melted gruyere cheese in a light breadcrumb coating. Served with lemon.

17. **GIOUVETSI (v)** — 9.5
Orzo pasta sauteed with creamy feta, red onion, garlic, sundried tomatoes, spinach and basil.

18. **ADONIS MOUNTAIN POTATOES (v) (gf)** — 9
Sliced potatoes slow cooked in olive oil, oregano, white wine and lemon, grilled with Kretan cheese.

Fish

19. **GAMBAS PIL PIL (gf)** — 10
King prawns pan fried in olive oil, garlic, fresh chilli and spring onions.

20. **MEJILLONES CON SALSA ROMESCO (gf)** — 14.5
Fresh mussels in a creamy *almond*, red pepper, sherry and garlic sauce.

21. **LUBINA ENVUELTA EN JAMÓN (gf)** — 14
Fresh fillet of sea bass wrapped in serrano ham, served with alioli.

Fish

22. **GARIDES SAGANAKI (gf)** — 11
Fresh king prawns baked with feta, tomato and oregano.

23. **KALAMARI** — 10.5
Freshly prepared baby squid, floured, lightly fried, served with alioli and lemon.

Meat

24. **DATILES CON QUESO (gf)** — 9.5
Bacon wrapped dates topped with Valdeon blue cheese, manchego, and a drizzle of honey.

25. **TABLA DE FIAMBRES** — 15
Finest selection of imported Spanish cured meats served with green olives and bread.

26. **PATATAS BRAVAS (gf)** — 8.5
Fried potatoes topped with a red chilli, bacon and tomato sauce.

27. **MORCILLA Y CHORIZO** — 10
Finest imported Spanish black pudding pan fried with chorizo and red onion.

28. **COSTILLA DE CERDO (gf)** — 15
Iberian pork ribs slow cooked in sherry and garlic.

29. **POLLO Y CHORIZO A LA ESPAÑOLA (gf)** — 10.5
Diced chicken breast and chorizo in a creamy, aromatic tomato sauce.

30. **COSTILLA DE TERNERA (gf)** — 18
Beef rib, braised in red wine and baked with a chorizo, honey and red pepper glaze.

31. **ALBÓNDIGAS** — 9.5
Pork meatballs infused with garlic, tomato and roasted red pepper sauce.

32. **CHORIZO CON PIMENTOS ASADOS (gf)** — 10
Pan fried chorizo with roasted red peppers and garlic, flambéed in brandy.

33. **POLLO AL LIMON (gf) -** Chicken breast, fried in lemon, paprika, garlic, spring onions and coriander. — 10

34. **TERNERA GRATINADA -** Gratinated pulled beef, layered with a chorizo and Manchego cheese sauce. — 15

35. **CROQUETAS -** Please ask for the croquettes of the day.

Meat

36. **KEFTEDES** — 8.5
Pork meatballs with, garlic, cumin and mint. Served with tzatziki.

37. **STIFADO (gf)** — 14.5
A village dish of diced shin beef, garlic, rosemary, carrots and onions in a red wine and tomato sauce - meze style.

38. **SPETSOFAI (gf)** — 10.5
Loukaniko sausage, stewed with tomato, peppers and onions, grilled with feta cheese and oregano.

39. **CHOIRINÓ KOILIÁ (gf)** — 13.5
Slow cooked belly pork marinated in oregano, lemon juice, white wine and olive oil.

40. **KOTOPOULO SAN GIORGIO (gf)** — 10
Chicken in a creamy mustard, white wine, garlic, red pepper and tarragon sauce.

41. **KLEFTIKO** — 15.5
Succulent shoulder of lamb, slow cooked in the oven with white wine, carrots, garlic & oregano - meze style.

42. **SOUVLAKI -** Please ask for today's special skewers.

Sides

BREAD BASKET (v) Crusty bread, with olive oil & balsamic vinegar.	4.5
OLIVES (v) (gf) Kalamata & Manzanilla.	5
ALIOLI (v) (gf) Homemade garlic mayonnaise.	3
PITTA BREAD (v)	3
CHORIZO & MANCHEGO CHEESE SAUCE Served warm.	4
CHIPS (v) (gf) Prepared in house, seasoned with oregano & salt.	5
POTATO SKINS (v) (gf) Seasoned with salt, pepper & oregano.	5
JALAPENOS (v) Stuffed with soft cheese, in a crispy coating.	5.5
GARLIC BREAD (v) With homemade garlic olive oil.	6
EGG & GARLIC FRIED BREAD (v) Our famous eggy bread.	6
WHITEBAIT (gf) Deep fried seasoned whitebait.	7
BOQUERONES (gf) Anchovy fillets with olive oil and paprika.	7
CHICKEN WINGS Crispy chicken wings.	7.5
LOUKANIKO Cypriot smoked sausage served with tzatziki & lemon.	8
PATATAS ALIOLI (v) Fried potatoes topped with alioli and paprika.	8
PATATAS QUESO CON CHORIZO Fried potatoes with chorizo and Manchego cheese sauce.	8.5
STICKY JALAPENO WINGS Chicken wings in a sticky jalapeno mustard and honey glaze.	9.5
CHILLI, CHORIZO & HONEY POTATO SKINS (gf)	10

(v) Vegetarian (gf) Gluten Free