



menu

Please see our wine cellar window for specials of the day or ask your server

Platters and Small Plates

Taramasalata or hummous – with pitta bread £3.50

Greek meze – hummous, tzatziki and smoked aubergine dips, olives and pitta bread £8

Vegetarian platter – buffalo mozzarella, sliced plum tomato, artichokes, marinated peppers, olives, hummous and char grilled ciabatta small £7 large £12

Meat platter – Parma ham, salami, speck, sliced plum tomato, buffalo mozzarella, olives and char grilled ciabatta small £7.50 large £14

Seafood platter – Mediterranean king prawns, mussels, smoked salmon, taramasalata, marinated anchovies, rocket and tomato salad, char grilled ciabatta £16

Bencotto pesto and tomato sauce – stone baked bread £4

Garlic and rosemary – stone baked bread £4

Tortilla - chorizo, peppers and potato £6

Bencotto soup – with ciabatta £4

Sautéed gnocchi – roasted squash, sage, nutmeg butter £5

Warm chicken liver salad – Serrano ham, chorizo, lentils, rocket, sherry vinegar dressing £6

Aubergine and courgette Parmigiana – with ciabatta £5

Mediterranean king prawns – served hot in garlic and chilli with char grilled ciabatta £7.50

Roasted vegetable bruschetta – pesto and balsamic £5

Bencotto mussels – parsley, cream and chilli small £6 large £10

Pasta and Rice

Spaghetti Bolognese £8

Fettuccine al funghi—mushroom, cream and Marsala sauce £8

Seafood linguine – mussels, clams, squid, king prawns, cream, white wine, lemon, chilli £12

Penne alla cacciatore – sweet peppers, courgette, black olives and buffalo mozzarella in tomato sauce £8

Fusilli romesco – with spinach and cherry tomatoes £8

Bucatini salsiccia – spicy Italian sausage, diced pancetta and onion in tomato sauce £9

Spaghetti vongole – Palourde clams and cherry tomatoes in a spicy white wine sauce £12

Baked penne Iberica – chorizo, Serrano ham and Manchego cheese £9

Paella mixta – with chicken, chorizo and seafood £12

Risotto Bencotto – butternut squash, pancetta, spinach, chilli and Parmesan £10

Please note, not all ingredients are listed - if you have any allergies please inform your server

Bencotto pesto contains walnuts - Romesco sauce contains hazelnuts and almonds

Stone Baked Pizza

- Margherita** – mozzarella and basil £6
Pissaladina – caramelized onions, olives, garlic and anchovies (no tomato sauce) £8
Rossa – picante salami, red pepper, red onion, tomato and red chilli £8
Quattro stagioni – artichoke, olives, mushroom, tomato £9
Fiorentina – spinach, egg and shaved Parmesan £8
Salsiccia – spicy Italian sausage, onion, sun blushed tomato, artichoke and oregano £9
Romana – mozzarella, anchovies, oregano and Parmesan £7
Diavolo – picante salami, mozzarella, red onion, black olives, rocket £9
Funghi – mushroom, mozzarella, black olives, basil and garlic £9
Capricciosa – picante salami, salsiccia, pancetta, mozzarella, red pepper, mushrooms, artichoke, tomato, onion, black olives, chilli and rocket £10
Calzone – spicy beef, tomato, red pepper, mozzarella and chilli with a mascarpone dip £9

Meat and Fish

- Pork belly** – with borlotti beans in tomato sauce and sage pesto £10
Pan fried hake – peperonata, sauté potatoes and rocket £14
Moroccan lemon chicken – spiced cous cous with dates and almonds £11
Lamb kleffiko – £13
Sea bream chermoula – North African spiced and whole baked fish, tomato and coriander salad, new potatoes and minted yoghurt £15
10oz char grilled rib eye – rocket, Parmesan and sauté potatoes £18

Salads and Sides

- Greek** – baby gem, tomato, cucumber, red onion, pepper, crumbled feta, black olives £8
Avocado, pancetta and walnut – tomato, spinach, Parmesan and mustard dressing £8
Rocket and Parmesan – balsamic dressing £3
Plum tomato – red onion, black olives and basil £3
Green – baby gem, spinach, rocket and cucumber £3
Sautéed or new potatoes £2

Desserts

- Tiramisu** – £5
Chocolate fondant – melting pudding with vanilla ice cream £5.75
Buttermilk pannacotta – toasted almonds and caramelised honey £5
Affogato – vanilla ice cream “drowned” with a shot of espresso £3.50
Rice pudding – crumbled amaretti and quince jam £4.50
Panetonne bread and butter pudding – cinnamon cream £5.50
Crema Catalana – Spanish crème brûlée, citrus flavoured £5
Sorbet – pear and mandarin £4
Bencotto cheeses – 3 Mediterranean cheeses served with ciabatta and olives £6

An optional 10% service charge will be added to parties of 6+. Our kitchen and service teams share your gratuities.



a group of individual venues

The Alex Café Bar & the Alex Brasserie,
123 Undercliff Road West, Felixstowe, IP11 2AF
www.alexcafebar.co.uk

Café Bencotto
128 Hamilton Road, Felixstowe, IP11 7AB
www.cafebencotto.co.uk