



evening menu

from 4pm daily

*see our wine cellar window for specials of the day
we also offer Children's & Plant-Based menus*

Small Plates

Olives - see specials £3

Antipasti olive mix - £3

Allioli - with ciabatta £4.50

Hummus - with pitta £4.50

Tzatziki - with pitta £4.50

Tirokafteri - with pitta £5

Habas - fried spiced broad beans £2

Marinated anchovies - with ciabatta £6

Dolmades & feta - stuffed vine leaves £5.50

Mixed breads - extra virgin olive oil & balsamic £6.50

Garlic & rosemary - stone baked bread £5

Bencotto pesto - stone baked bread £7

Chicken pinchito - chargrilled, sticky chicken skewer, lemon, bread £7.50

Gambas al ajillo - king prawns in hot garlic & chilli oil, bread £11

Panzanella al prosciutto - Parma ham, heirloom tomato salad £8

Tuscan chicken liver pâté - toast, quince jam £6.50

Crab & chorizo cakes - romesco sauce, rocket £9

Caprese - buffalo mozzarella, tomato, basil, olive oil & balsamic dressing £7.50

Calamari frito - crispy battered fresh squid, allioli, lemon £8.50

Bencotto soup - see specials, chargrilled focaccia £6

Mediterranean Boards

Antipasti - Parma ham, Milano salami, buffalo mozzarella, plum tomato, artichoke, mixed olives, wild rocket & Parmesan, focaccia small £15 large £28

Meze - chargrilled halloumi, hummus, tzatziki, tirokafteri (feta whipped with chilli), dolmades, Greek salad with feta, Kalamata olives, pitta small £13.50 large £25

Tapas - jamón serrano, chorizo, manchego cheese, membrillo (quince jam), marinated anchovies, allioli, olives, plum tomato, habas, bread small £16 large £30

Salads & Sides

Avocado, pancetta & walnut - tomato, baby spinach, Parmesan, honey mustard dressing £12.50

Panzanella - heirloom tomatoes, onion, basil, cucumber, ciabatta, red wine vinaigrette £5

Beetroot, feta & mint - spinach, sumac dressing £5

Greek salad - with feta small £6.50 large £12.50

Plum tomato - red onion, black olives, basil £5.50

Rocket & Parmesan - balsamic dressing £5

Green salad - baby gem, spinach, rocket, cucumber £3

Sautéed potatoes - £3

New potatoes - £3

Almond & sultana rice - £3

Roast tomato - £4

If you have any allergies or dietary requirements please inform your server

we will endeavour to accommodate your needs, & provide accurate information regarding the ingredients in our dishes & the risks of cross contamination. We have gluten free pasta available. We use good quality, vegetarian Gran Levante in our Bencotto Pesto & as our grated, table cheese. Some cheeses we use are not vegetarian, please ask for details.

Pasta

Spaghetti Bolognese - £15

Tagliatelle all'anatra - smoked duck, mushrooms, cream & honey sauce £18

Penne al forno - chicken & chorizo baked in tomato sauce, topped with mozzarella £16

Rigatoni alla Norma - classic Sicilian dish of fried aubergine, marinara sauce & ricotta salata (aged, salted ricotta cheese) £14

Frutti di mare - linguine with king prawns, crab meat, squid, peas, white wine, lemon, garlic, parsley & cream £17

Tre formaggi - spinach & penne baked in a three cheese sauce, with Parmesan pangrattato crust £15

Bucatini salsiccia - spicy Italian sausage, pancetta & onion in tomato sauce £15

Stone Baked Pizza

all with a base of tomato sauce & fior di latte mozzarella (except rossa = no mozzarella, bianca = no tomato)

Margherita - fresh basil £11

Catalana - spicy chicken, chorizo, red pepper, chilli, garlic, oregano (bianca) £16

Parmigiana - fried aubergine, salsiccia, Parmesan, garlic, basil, oregano £14

Gorgonzola - Italian blue cheese, walnuts, caramelised onion, spinach (bianca) £14

Capricciosa - ham, mushrooms, artichoke, black olives £17

Verdura rosse - red pepper, red onion, sun-dried tomato, rose harissa £14

Mare e monti - prawns, crab meat, mushrooms, garlic, lemon (rossa) £17

Calzone - smoked pancetta, salsiccia, fried onion, mushrooms, arrabbiata sauce £16

Mains

Pork Milanese - Parmesan & breadcrumbed pork cutlet, sautéed potatoes, heirloom tomato salad £19

Baked red pepper - filled with feta, spiced couscous & onion; beetroot, orange & mint salad £14

King prawn & pancetta gnocchi - spinach, garlic, cream, lemon £19

Shish taouk - chargrilled marinated chicken kebabs, almond & sultana rice, fattoush salad £18

Romescada - Catalan seafood stew; king prawns, octopus, squid & hake, red pepper, hazelnut, almond, white wine & Spanish paprika sauce, garlic bread £19

Bourekis - Cretan courgette, potato & cheese phyllo pie with sesame seeds, Greek salad £15

Risotto al granchio - brown & white crab meat, spring onion, peas, mascarpone, white wine, lemon & chilli, garlic ciabatta £17

Paella carne - chicken, chorizo, smoked chorizo, red pepper, peas, allioli £16

Desserts

Tiramisu - £8

Samali - syrupy Greek semolina cake, vanilla ice cream £7

Semifreddo - strawberry & pistachio £6

Greek yoghurt - mixed nuts & seeds, mint, honey, balsamic £6

Chocolate fondant - melting pudding with vanilla ice cream £7.50

Affogato - vanilla ice cream "drowned" with a shot of espresso, biscotto £5

Lemon affogato - lemon sorbet served with a shot of limoncello & amaretti biscuits £7

Ice cream - please ask for current flavours £3 per scoop



a group of individual venues in Felixstowe

The Alex
Café Bar & Brasserie
Seafrost, IP11 2AF

Café Bencotto
Pizza, Pasta, Mediterranean
Town Centre, IP11 7AB

View Point Cafe
Fish and Ships
Landguard Peninsula, IP11 3TW