

"Happy Christmas • Joyeux Noel • Buon Natale Feliz Navidad • Mutlu Noeller"

Looks like Santa's coming early this year.

Here at La-Mia's family-run, Mediterranean style tapas and cocktail bar we can help you relieve the stress of making plans for the festive season, so you can sit back and let the good times flow. We offer a range of delicious, fresh tapas and inticing cocktails crafted in one of the oldest Victorian Warehouses on historic Poole Quay. We pride ourself on creating a friendly, fun, intimate atmosphere with lots of attention to detail evoking the smells and tastes of Mediterrean cooking.

So whether you are looking to enjoy a deliciously crafted Christmas cocktail, a seasonal tapas elevated in presentation and taste or a delicious mixed platter, La-Mia's will be sure to satisfy your cravings for that taste of the Mediterranean this Christmas.

DAILY SPECIALS

Ask your server

We have a number of different daily promotions throughout the week on tapas dishes, drinks deals and cocktail offers. Be sure to ask if there is a special offer today!

Bottomless Brunch Saturdays 3-7pm from £35pp

Selection of three tapas dishes* served with unlimited prosecco or cocktails for an hour and a half (bookings only) *T&Cs apply



Gift Vouchers available

Food Allergies, Intolerances and Dietary Specific Needs

We use a range of ingredients in our kitchen. If you have an allergy, please speak to a member of our team. We endeavour to avoid anyallergen transfer between ingredients but we cannot guarantee that any dish will be totally free from any particular allergen.









CHRISTMAS MENU



Served from 29.11.2024 until 24.12.2024

(MINIMUM 4 PERSON)

CHOICE OF 4 TAPAS

+ glass of Sangria

Rosary Goat Cheese on a Tomato & Basil Ragu

Whipped Feta, Truffled Honey & Pine Nuts

Baked Camembert Spiked with Garlic, Rosemary, Red Onion Chutney

Fried Halloumi Cheese, Sweet Chilli & Lime Yogurt

Turkey Croquettes, Cranberry Sauce

Chicken Liver Flamed with Brandy, Cream & Black Pepper

> Aberdeen Angus Meatballs Arrabbiata

Chicken, Chorizo and Red Pepper Brochette, Tzatziki Sauce

Hot Spanish Sausage, Onion, Garlic, Baby Tomatoes & Peppers

Orange Glazed Smoked Duck Breast

Deep Fried Calamari with Aioli

Garlic King Prawns with Lemon & Parsley

Grilled Chermoula Sardines (2)

Braised Octopus, Potatoes, Rocket & Chilli Oil

Crab Cakes, Tartare Sauce

Fried Padron Peppers with Dorset Sea Salt & Houmous (VE)

Falafel served with Houmous or Tzatziki (VE)

Chickpea Tagine with Sweet Potato & Spinach (VE)

Brussel Sprouts, Chilli, Garlic (VE)

Patatas Bravas (VE)

Koffman's Fries (VE)

Rocket and Parmesan Salad, Balsamic Syrup

Lebanese Tabbouleh Salad, Bulgur, Parsley, Tomato, Green Onion (VE)

Pigs in Blankets



All Tapas and Platters served from 29.11.2024 until 24.12.2024 Tables from 8+ will be required for a pre order (MINIMUM 4 PERSON)

PLATTERS/MEZE + glass of Sangria

CURED MEATS PLATTERS

Mix of Italian and Spanish Cured Meats (Parma Ham, Serrano Ham, Salami, Bresaola, Spicy Chorizo, Pepperoni etc) served with Grissini, Mixed Olives, Sundried Tomatoes, Artichokes, Rustic Bread, Balsamic and Olive Oil

CHEESE PLATERS

Pecorino, Gorgonzola, Taleggio, Parmigiano, Baked Camembert, Brie, Manchego, Comte, Roquefort, Goat etc. all served with Crackers, Onion Chutney, Cranberry Sauce, Grapes, Celery, Truffle Honey and Figs

VEGETARIAN MEZE

Falafel, Padron Peppers, Sundried Tomatoes, Artichokes,
Bell Peppers, Cucumbers, Carrots, Mixed Olives, Tzatziki, Houmous,
Baba Ghanoush, Chickpea Tagine, Tabouleh Salad,
Flat Bread

FRITO MISTO

Selection of Deep-fried Sea Food (Prawns, Whitebait, Calamari, Mussels, Scallops, Cod, Octopus etc) served with Aioli and Tartare Sauce

ALL PLATERS ARE BIG ENOUGH FOR 2 PERSONS

PER PERSON/PLATTER inc. glass of Sangria pp

We cater for all dietary requirements, please speak to your server



Dishes may vary from illustrations

A 10% discretionary service charge is added to all bills which benefits our staff