Mediterranean Tapas Feast
for 6 or more people

PAN FRESCO (V)
Sourdough and white bread.

TORTILLA ESPAÑOLA (GF) (V)
Spanish omelette with potatoes, peppers and onion, served with our salsa brava.

TABLA DE QUESOS (V)
Imported Spanish cheeses accompanied by red onion chutney, membrillo and crackers.

GREEK SALAD (GF) (V)
Tomatoes, cucumber, peppers, red onion, olives, topped with feta cheese, oregano and extra virgin olive oil.

TZATZIKI (GF) (V)
Traditional Greek yoghurt and cucumber dip with mint and garlic.

GARIDES SAGANAKI (GF)
King prawns baked with feta, tomato and oregano, served with garlic bread.

POLLO Y CHORIZO FLAMBEADO EN BRANDY (GF)
Chicken breast and chorizo with roasted red peppers, flambéed in brandy.

PATATAS BRAVAS (GF)
Fried potatoes topped with a red chilli, bacon and tomato sauce.

CHAMPIÑONES AL AJILLO (GF) (V)
Fresh button mushrooms in a creamy garlic and parsley sauce.

STIFADO (GF)
Slow-cooked diced beef with garlic, rosemary, carrots and onions in a rich red wine and tomato sauce, served meze style.

KEFTEDES
Traditional Greek pork meatballs with garlic, cumin and mint, served with tzatziki.

CHILLI, CHORIZO & HONEY POTATO SKINS (GF)
Crispy potato skins topped with Spanish chorizo, chilli and honey.

£27.5 per person

Signature Tapas Feast
for 6 or more people

TABLA DE QUESOS Y FIAMBRES (GF)
Imported Spanish cheeses and cured meats accompanied by red onion chutney, membrillo and crackers.

TUMBET (GF) (V)
A traditional Majorcan dish of layered potatoes, aubergine and peppers, topped with a tomato and yoghurt salsa.

HUMMUS & PITTA (V)
Homemade chickpea and sesame seed dip blended with olive oil, tahini and fresh garlic.

GREEK SALAD (GF) (V)
Tomatoes, cucumber, peppers, red onion, olives, topped with feta cheese, oregano and extra virgin olive oil.

KLEFTIKO
Succulent shoulder of lamb slow-cooked with white wine, carrots, garlic and oregano, served meze style.

ALBÓNDIGAS
Pork meatballs cooked in a rich roasted red pepper, tomato and garlic sauce.

CROQUETAS
Please ask about today's homemade croquettes.

TERNERA GRATINADA
Slow-cooked pulled beef layered with a rich chorizo and Manchego cheese sauce.

POLLO Y CHORIZO A LA ESPAÑOLA (GF)
Diced chicken breast and chorizo in a creamy, aromatic tomato sauce.

PATATAS QUESO CON CHORIZO
Fried potatoes topped with chorizo and our rich Manchego cheese sauce.

GAMBAS PIL PIL (GF)
King prawns cooked in olive oil with spring onions, garlic and chilli.

CHILLI, CHORIZO & HONEY POTATO SKINS (GF)
Crispy potato skins topped with Spanish chorizo, chilli and honey.

£35 per person

Where history meets hospitality

The Old Yard Tapas Bar stands on the historic site of Reiley's Yard, born from the ashes of the Great Fire of Darlington on 7th May 1585. The devastating blaze destroyed three-quarters of the town, leaving around 800 people homeless from a population of just 1,200. As Darlington rebuilt, a network of historic yards became the heart of the town, home to generations of families and businesses that shaped the community we know today.

Although the last residents left the yards in 1966, their character lives on through the regeneration of Darlington's vibrant town centre. Today, The Old Yard proudly continues that story.

For more than 30 years, we've welcomed guests with the authentic flavours of Spain and Greece, serving traditional Mediterranean dishes made with quality ingredients and designed to be shared. Whether you're joining us for a celebration, catching up with friends or discovering us for the first time, thank you for being part of our story.

Desserts



HELADOS MIXTA £6.5 (GF) (V)
Choose any three scoops from vanilla, strawberry or chocolate ice cream.

ORANGE SORBET £6.5 (GF) (V)
A refreshing orange sorbet.

CHURROS £7 (V)
Traditional Spanish churros served with chocolate sauce and dusted with cinnamon sugar.

GREEK YOGHURT & HONEY £7 (GF) (V)
Authentic Greek yoghurt topped with blossom honey, pistachios, walnuts and Medjool dates.

TABLA DE QUESO £15 (V)
A selection of authentic Spanish cheeses served with red onion chutney, quince and crackers.

BAKLAVA £7 (V)
Traditional filo pastry layered with chopped ***nuts*** and honey, served with vanilla ice cream.

CHOCOLATE BROWNIE £7.5 (V)
Warm homemade chocolate brownie served with vanilla ice cream.

Tapas is about sharing great food, discovering new flavours and enjoying time together. We recommend choosing a selection of dishes for the table to create your own Mediterranean feast.

Please inform a member of our team of any allergies or dietary requirements before ordering. While every care is taken, we cannot guarantee the absence of allergens.

Tapas Bar
the old yard

Menu



TAPAS & MEZE

Vegetarian

1. **TORTILLA ESPAÑOLA** £9 GF V
Homemade Spanish omelette with potatoes, peppers and onion, served with our salsa brava.
2. **TABLA DE QUESO** £15 V
Imported Spanish cheeses accompanied by red onion chutney, membrillo and crackers.
3. **PIMIENTOS DE PADRÓN** £8.7 GF V
Galician Padrón peppers pan-fried with garlic, olive oil and sea salt.
4. **CHAMPIÑONES AL AJILLO** £9 GF V
Fresh button mushrooms in a creamy garlic and parsley sauce.
5. **VEGETARIAN BRAVAS** £9 GF V
Fried potatoes topped with our homemade tomato, pepper and onion sauce.
6. **TUMBET** £10 GF V ★
A traditional Majorcan dish of layered potatoes, aubergine and peppers, topped with a tomato and yoghurt salsa.
7. **TZATZIKI** £8.5 V
Traditional Greek yoghurt and cucumber dip with mint and garlic, served with pitta.
8. **HUMMUS** £8.5 V
Homemade chickpea and sesame seed dip blended with olive oil, tahini and fresh garlic, served with pitta.
9. **TYROKAFTERI** £9 V
Feta cheese blended with Greek yoghurt, chilli and roasted red peppers, served with pitta.
10. **FETA BOUYOURDI** £10.7 V ★
Baked feta with vine tomatoes, peppers, onion, green olives and oregano, served with crusty bread.
11. **DOLMADES** £8.7 GF V
Traditional vine leaves stuffed with seasoned rice and herbs, served with tzatziki.
12. **BOOREKAKIA** £9.9 GF V
Sliced aubergine rolls stuffed with feta, topped with tomato sauce and cheese.
13. **GIGANTES ME SPANAKI** £9 GF V ★
Greek lima beans baked with spinach in a rich tomato sauce, topped with crumbled feta and oregano.
14. **GREEK SALAD** £11.5 GF V
Tomatoes, cucumber, peppers, red onion, olives, topped with feta cheese, oregano and extra virgin olive oil.
15. **HALLOUMI** £9.9 GF V
Traditional Cypriot halloumi cheese served with lemon and oregano.
16. **SAGANAKI** £10.5 V
Melted Gruyère cheese pan-fried in a light breadcrumb coating, served with lemon.
17. **GIOUVETSI** £9.7 V
Orzo pasta sautéed with creamy feta, red onion, garlic, sun-dried tomatoes, spinach and basil.
18. **ADONIS MOUNTAIN POTATOES** £9.5 GF V
Sliced potatoes slow cooked in extra virgin olive oil, oregano, white wine and lemon, grilled with Cretan cheese.

Meat

19. **DATILES CON QUESO** £9.7 GF
Bacon-wrapped dates topped with Valdeón blue cheese, Manchego and a drizzle of honey.
20. **TABLA DE FIAMBRES** £15
A selection of imported Spanish cured meats served with green olives and bread.
21. **PATATAS BRAVAS** £9.5 GF
Fried potatoes topped with a red chilli, bacon and tomato sauce.
22. **POLLO Y CHORIZO A LA ESPAÑOLA** £10.9 GF
Diced chicken breast and chorizo in a creamy, aromatic tomato sauce.
23. **COSTILLA DE TERNERA** £18.9 GF
Beef rib braised in red wine and baked with chorizo, honey and a red pepper glaze with a sprinkle of chorizo salt.
24. **ALBÓNDIGAS** £10
Pork meatballs cooked in a rich roasted red pepper, tomato and garlic sauce.
25. **CHORIZO CON PIMIENTOS ASADOS** £10.7 GF
Pan-fried Spanish chorizo with roasted red peppers and garlic, flambéed in brandy.
26. **POLLO AL LIMÓN** £10.5 GF
Chicken breast fried with lemon, paprika, garlic, spring onions and coriander.
27. **TERNERA GRATINADA** £16.5
Slow-cooked pulled beef layered with a rich chorizo and Manchego cheese sauce, served with crusty bread.
28. **CROQUETAS**
Please ask about today's homemade croquettes.
29. **ESCALOPES DE VALDEON** £15.5 ★
Breaded chicken cutlets, smothered in a creamy blue cheese sauce and topped with crispy serrano and chives.
30. **KEFTEDES** £8.7
Traditional Greek pork meatballs with garlic, cumin and mint, served with tzatziki.
31. **STIFADO** £15.5 GF
Slow-cooked diced beef with garlic, rosemary, carrots and onions in a rich red wine and tomato sauce, served meze style.
32. **SPETSOFAI** £10.9 GF
Loukaniko sausage stewed with tomatoes, peppers and onions, finished with feta cheese and oregano.
33. **CHOIRINO KOILÍA** £13.5 GF
Slow-cooked pork belly marinated in oregano, lemon juice, white wine and olive oil.
34. **KOTOPOULO SAN GIORGIO** £10.5 GF
Chicken in a creamy mustard, white wine, garlic, red pepper and tarragon sauce.
35. **KLEFTIKO** £16.5
Succulent shoulder of lamb slow-cooked with white wine, carrots, green beans, garlic and oregano, served meze style.
36. **SOUVLAKI**
Please ask about today's special skewers.
37. **BEEF KANDANOU** £17.5 ★
Tender shin beef in a rich meat sauce with mushrooms, peppers and onions, slow-cooked then baked with graviera cheese, served with olive bread.

GF Gluten Free V Vegetarian ★ New Dish Spanish Tapas Greek Meze

Seafood

38. **GAMBAS PIL PIL** £10.9 GF
King prawns cooked in olive oil with spring onions, garlic and chilli.
39. **MEJILLONES CON SALSA ROMESCO** £14.5 GF
Fresh mussels served in a rich red pepper and Romesco ***almond*** sauce.
40. **LUBINA ENVUELTA EN JAMÓN** £14 GF
Sea bass wrapped in Serrano ham, served with ali oli and salad.
41. **BOQUERONES** £7.5 GF
Anchovy fillets served with olive oil and paprika.
42. **GARIDES SAGANAKI** £11.5 GF
King prawns baked with feta, tomato and oregano.
43. **KALAMARI** £10.5 GF
Lightly fried baby squid served with garlic ali oli and fresh lemon.

Sides

BREAD BASKET £4.5 V
Crusty bread served with extra virgin olive oil and balsamic vinegar.

OLIVES £5 GF V
A selection of Kalamata and Manzanilla olives.

ALIOLI £3 GF V
Traditional homemade garlic mayonnaise.

PITTA BREAD £3 V
Warm pitta bread, perfect for dipping and sharing.

CHORIZO & MANCHEGO CHEESE SAUCE £4.5
Homemade Manchego and chorizo cheese sauce.

CHIPS £5 GF V
Hand cut chips seasoned with oregano and sea salt.

POTATO SKINS £5 GF V
Crispy potato skins seasoned with sea salt, black pepper and oregano.

JALAPEÑOS £6 V
Jalapeños stuffed with soft cheese in a crispy coating.

GARLIC BREAD £6 V
Crusty bread topped with homemade garlic olive oil.

EGG & GARLIC FRIED BREAD £6 V
Our famous eggy fried bread with garlic.

WHITEBAIT £7.5 GF
Whitebait, deep fried and seasoned with sea salt and paprika.

CHICKEN WINGS £7.7
Crispy chicken wings.

LOUKANIKO £8.5
Traditional Cypriot smoked sausage served with tzatziki and fresh lemon.

PATATAS ALIOLI £8.5 GF V
Fried potatoes topped with homemade alioli and paprika.

THREE CHEESE & CHORIZO GARLIC BREAD £9.5 ★
Garlic bread with melted Manchego, mozzarella, cheddar and diced chorizo, served with ali oli.

PATATAS QUESO CON CHORIZO £10
Fried potatoes topped with chorizo and our rich Manchego cheese sauce.

STICKY JALAPEÑO WINGS £10.5
Chicken wings coated in a sticky jalapeño, mustard and honey glaze.

CHILLI, CHORIZO & HONEY POTATO SKINS £11 GF
Crispy potato skins tossed with chorizo, peppers, onions, chilli and honey.