

Orektika - Starters

All dips are homemade & served with Greek pitta bread.

Olives <i>Mixed olives</i>	<i>V gf</i>	£2.95
Spanakopita <i>Crispy spinach filled filo pastry parcel</i>	<i>V</i>	£4.25
Taramosalata <i>Smooth rose-pink fish dip with a lemon tang</i>		£3.95
Hoummous <i>A light nutritious blend of chickpeas & tahini dip</i>	<i>V gf</i>	£3.95
Tzatziki <i>Cool yoghurt, cucumber and fresh mint dip</i>	<i>V gf</i>	£3.95
Tahini <i>Full-flavoured sesame seed, garlic and lemon dip</i>	<i>V gf</i>	£3.95
Gigantes <i>Giant beans baked in a rich tomato sauce</i>	<i>V gf</i>	£3.95
Revithiakavtera <i>Chickpeas in a spicy tomato & vegetable sauce</i>	<i>V gf</i>	£3.95
Dolmades <i>Rolled vine leaves packed with herb-infused rice</i>	<i>V gf</i>	£3.95
Haloumi <i>Charcoal-grilled Cypriot cheese</i>	<i>V gf</i>	£4.95
Fetakavteri <i>Marinated feta cheese with a kick of chili</i>	<i>V gf</i>	£4.95
Tyri Saganaki <i>Lightly floured pan-fried Kefalotyri cheese</i>	<i>V *</i>	£4.95
Tiropita <i>Crispy haloumi filled filo pastry parcel</i>	<i>V</i>	£4.25
Garlic mushrooms		£3.95

V vegetarian option *gf* Gluten free * Please note these meals can be made gluten free

Marida tiganites £4.95

A mound of crispy whitebait

Calamari * £5.50

Lightly floured tender squid

Garithes saganaki *gf* £6.95

Prawns baked in a tomato & feta cheese sauce

Octapothi *gf* £6.95

*Octopus dressed with
balsamic vinegar, olive oil & herbs*

Keftedes *gf* £3.95

Crispy beef & mint meatballs

Koubes £4.95

*Bulghar wheat parcels
stuffed with mince & herbs*

Sheftalyes £4.95

*Charcoal-grilled sausage-style pork
seasoned with onions, herbs & spices*

Loukanika *gf* £4.95

*A selection of pork sausages marinated in
red wine, coriander seeds, pepper & spices*

Lounza *gf* £4.95

Charcoal-grilled tender sliced smoked pork loin

£4.95

Psarokeftedes

Fishcakes with dill, caper, mayonnaise sauce

Meze Platter £12.95

*Selection of hot & cold starters
perfect for 2 to share
(available in vegetarian option as well £11.95)*

Salates - Salad

Eliniki Salata

*Greek salad: lettuce, cucumber, tomato,
onion, peppers, olives & feta cheese*

V gf

Side £3.95

Main £6.95

V vegetarian option *gf* Gluten free * Please note these meals can be made gluten free

MEZE. *The perfect way to share a traditional meal with your friends and family. A tasty selection of dips, hot and cold starters, followed by a variety of main courses.*

Kreatomeze - Meat meze * £18.50
Min. 2 people, price per person

Psaromeze - Fish meze * £19.95
Min. 2 people, price per person

Hortomeze - Vegetarian meze V £16.95
Min. 2 people, price per person

Psari (Fish)

Served with potatoes of your choice and salad

Calamari * £10.95
Lightly floured tender squid

Xifias gf £10.95
Charcoal-grilled swordfish steak

Barbouni * £10.95
Pan fried red mullet fillet

Garithes gf £14.95
Charcoal-grilled king prawns with lemon, garlic & butter sauce

Synagritha gf £13.95
Pan fried sea bream fillet topped with garlic butter

Lavraki gf £ 14.95
Grilled whole sea bass

Solomos £10.95
Grilled salmon fillet served with yoghurt dill sauce, sauté potatoes and salad

Mixed Platter For 2 * £24.95
Selection of fish recommended by the chef & potatoes of your choice

V vegetarian option gf Gluten free * Please note these meals can be made gluten free

Sti Sxara (*Charcoal grills*)

Served with potatoes of your choice, vegetables and gravy or peppercorn sauce

Paithakia gf £12.95

Lamb chops

Hirini Brisola gf £11.95

Pork chop seasoned with oregano

Mosharisia Brisola gf £14.95

Sirloin steak

Mixed Platter For 2 gf £24.95

*Selection of meat recommended by the chef
& potatoes of your choice*

Souvlaki (*Kebab*)

*Charcoal-grilled & served with salad, Greek pitta
& your choice of tzatziki, tahini or hoummous.*

Arnisio * £12.95

Chunks of lamb marinated in herbs & olive oil

Kotopoulo * £10.95

Tender chicken marinated in a fusion of lemon & herbs

Hirino * £11.95

Chunks of pork seasoned with oregano

Sheftalyes £11.95

*Charcoal-grilled sausage-style pork
seasoned with onions, herbs & spices*

Haloumi v * £10.50

*Chunks of Cypriot cheese
cooked with a medley of vegetables*

Parathosiaka *(Traditional Favourites)*

Kleftiko gf £12.95

*Tender slow roasted lamb served
with potatoes of your choice*

Stifado gf £11.95

*Braised beef & shallots in red wine stew
served with potatoes of your choice*

Xifias Plaki * £12.95

*Swordfish & prawns in a spicy tomato sauce
served with lemon roasted potatoes*

Moussaka £10.95

*Minced beef cooked in a rich tomato & herb sauce
layered with potato, aubergine & courgette topped
with a béchamel sauce. Served with Greek salad*

Cretan Boureki V gf £10.95

*Butternut squash & potato layered
with feta cheese, herbs & spices
Served with Greek salad*

Sides

Patates Lemonates *V gf* £3.95

Potatoes cooked in lemon juice & olive oil

Patates Tiganites *V* £2.95

Chips

Freskes Patates *V gf* £2.95

Steamed new potatoes

Patates Puree *V gf* £2.95

Mashed potatoes

Creamy garlic leeks £3.95

Horta sto Forno *V gf* £4.95

*Roasted Mediterranean vegetables
dressed with lemon & olive oil*

Eliniki Pitta *V* £1.95

Toasted Greek flat bread

Gluten Free Pitta *gf* £2.25

Toasted gluten free pitta bread

Garlic bread £2.50