

Orektika (Starters)

All dips are homemade & served with pitta bread.

Olives <i>Mixed olives.</i>	<i>Vgf</i>	£2.95
Dakos/ Koukouvayia <i>Cretan bruschetta topped with tomato & oregano, drizzled with olive oil & finished with feta cheese.</i>	<i>V</i>	£4.95
Spanakopita <i>Crispy spinach filled filo pastry parcels</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>Vgf</i>	£3.95
Tzatziki <i>Cool yoghurt, cucumber and fresh mint dip.</i>	<i>Vgf</i>	£3.95
Tahini <i>Full-flavoured sesame seed, garlic and lemon dip.</i>	<i>Vgf</i>	£3.95
Gigantes <i>Giant beans baked in a rich tomato sauce.</i>	<i>Vgf</i>	£3.95
Revithiakavtera <i>Chickpeas in a spicy tomato & vegetable sauce</i>	<i>Vgf</i>	£3.95
Dolmades <i>Rolled vine leaves packed with herb-infused rice.</i>	<i>Vgf</i>	£3.95
Haloumi <i>Charcoal-grilled Cypriot cheese.</i>	<i>Vgf</i>	£4.95

V vegetarian option

gf gluten free * Please note some meals can be made gluten free

Fetakavteri	V gf	£4.95
<i>Marinated feta cheese with a kick of chili.</i>		
Tyri Saganaki	V	£4.95
<i>Lightly floured pan-fried Kefalotyri cheese.</i>		
Marida tiganites		£4.95
<i>A mound of crispy whitebait.</i>		
Calamari		£5.50
<i>Lightly floured tender squid.</i>		
Garithes saganaki		£6.95
<i>Prawns baked in a tomato & feta cheese sauce.</i>		
Octapothi	gf	£6.95
<i>Octopus dressed with balsamic vinegar, olive oil & herbs.</i>		
Keftedes	gf	£3.95
<i>Crispy beef & mint meatballs.</i>		
Koubes		£4.95
<i>Bulghar wheat parcels stuffed with mince & herbs.</i>		
Sheftalyes		£4.95
<i>Charcoal-grilled sausage-style pork seasoned with onions, herbs & spices.</i>		
Loukanika	gf	£4.95
<i>A selection of pork sausages marinated in red wine, coriander seeds, pepper & spices.</i>		
Lounza	gf	£4.95
<i>Charcoal-grilled tender sliced smoked pork loin.</i>		
Meze Platter		£12.95
<i>Selection of hot & cold starters perfect for 2 to share.</i>		

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Meze

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

Kreatomeze (Per person, min. 2 people) £18.50

Meat meze

Psaromeze (Per person, min. 2 people) £19.95

Fish meze

Xortomeze (Per person, min. 2 people) ✓ £16.95

Vegetarian meze

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.

Afelia £11.95

Pan fried pork marinated in red wine & coriander seeds served with bourgouri & yogurt.

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 a greek salad.

Cretan Boureki ✓gf £10.95

Butternut squash & potato layered with feta cheese, herbs & spices, served with Greek salad.

Ospria ✓ £7.50

Chef's pulses of the day served with a crusty bread roll.

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Souvlaki (Kebab)

Charcoal-grilled & served with salad, pitta & 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.

Xirino £11.95

Chunks of pork seasoned with oregano.

Sheftalyes £11.95

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

Haloumi £10.50

Chunks of Cypriot cheese cooked with a medley of vegetables.

Xorto £8.95

A selection of Mediterranean vegetables.

Sti Sxara (Charcoal grills)

Served with potatoes of your choice.

Paithakia gf £11.95

Lamb chops.

Xirini Brisola gf £12.95

Pork chop seasoned with oregano.

Mosxarisia Brisola gf £16.95

Sirloin steak.

Mixed Platter For 2 gf £24.95

Selection of meat recommended by the chef.

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Psari (Fish)

Served with potatoes of your choice.

Calamari

£9.95

Lightly floured tender squid

Xifias

gf

£10.95

Charcoal-grilled swordfish steak.

Barbouni

£10.95

Pan seared whole red mullet.

Ippoglossa

gf

£12.95

Charcoal-grilled halibut steak.

Garithes

gf

£14.95

Charcoal-grilled king prawns with lemon, garlic & butter sauce.

Synagritha

gf

£15.95

Grilled whole sea bream.

Lavraki

gf

£ 16.95

Grilled whole sea bass.

Mixed Platter For 2

£24.95

Selection of fish recommended by the chef.

Salates (Salads)

Eliniki Salata

Vgf

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

Side £3.95

Main £8.95

Pandzaria Salata

Vgf

Beetroot salad dressed with red wine vinegar & olive oil.

Side £3.95

Patatosalata

Vgf

Potato & onion salad with zesty lemon dressing

Side £3.95

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Sides

Patates Lemonates

Potatoes cooked in lemon juice & olive oil.

V £3.95

Patates Tiganites

Chips.

Vgf £2.95

Freskes Patates

Steamed new potatoes.

Vgf £2.95

Bourgouri

Cracked wheat & vermicelli pilaf.

V £2.95

Xorta sto Fourni

Roasted Mediterranean vegetables dressed with lemon & olive oil.

Vgf £4.95

Xorta

Greens served with lemon & olive oil

Vgf £3.25

Crudities

Celery, carrot & cucumber sticks for dipping.

Vgf £2.95

Eliniki Pitta

Toasted flat bread.

V £1.95

Psomi

Bread: Plain.

Grilled with oregano & olive oil.

V
£2.00
£2.95

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Glygismata *(Desserts)*

Rizogalo £2.95

Greek style rice pudding sprinkled with cinnamon and drizzled with honey.

Baklava £3.95

Traditional sweet constructed with layers of filo pastry crammed with nuts & spices topped with honey syrup.

Kalobrama/ Samali £3.95

Traditional almond cake.

Yiaourti me meli *Vgf* £3.95

Greek yogurt drizzled with honey & topped with chopped walnuts.

Sika me koniak *Vgf* £5.95

Brandy soaked figs served with vanilla ice cream.

Crème Caramel *Vgf* £4.95

A rich custard dessert with layer of caramel on top.

Ice Cream or Sorbet £3.95

A choice of 3 scoops from our selection.

Liqueur Coffee

French Coffee £4.75

Irish Coffee £4.75

Calypso Coffee £4.75

Jamaican Coffee £4.75

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Coffees

Greek Coffee	£2.50
Espresso	£1.85
Latte	£2.50
Cappuccino	£2.50
Americano	£1.95

Teas

Peppermint	£1.95
Glisaniso (Aniseed)	£1.95
Chamomile	£1.95
Pot of tea	£1.95

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