

Orektika (Starters)

All dips are homemade & served with pitta bread.

Olives ✓ £2.95
gf

Mixed olives.

Spanakopita ✓ £4.25
Crispy spinach filled filo pastry parcels

Taramosalata £3.95
Smooth rose-pink fish dip with a lemon tang.

Hoummous ✓ £3.95
gf
A light nutritious blend of chickpeas & tahini dip

Tzatziki ✓ £3.95
gf
Cool yoghurt, cucumber and fresh mint dip.

Tahini ✓ £3.95
gf
Full-flavoured sesame seed, garlic and lemon dip.

Gigantes ✓ £3.95
gf
Giant beans baked in a rich tomato sauce.

Revithiakavtera ✓ £3.95
gf
Chickpeas in a spicy tomato & vegetable sauce

Dolmades ✓ £3.95
gf
Rolled vine leaves packed with herb-infused rice.

Haloumi ✓ £4.95
gf
Charcoal-grilled Cypriot cheese.

✓ vegetarian option

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

Fetakavteri	✓ <i>gf</i>	£4.95
<i>Marinated feta cheese with a kick of chili.</i>		
Tyri Saganaki	✓ *	£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	<i>gf</i>	£6.95
<i>Prawns baked in a tomato & feta cheese sauce.</i>		
Octapothi	<i>gf</i>	£6.95
<i>Octopus dressed with balsamic vinegar, olive oil & herbs.</i>		
Keftedes	<i>gf</i>	£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	<i>gf</i>	£4.95
<i>A selection of pork sausages marinated in red wine, coriander seeds, pepper & spices.</i>		
Lounza	<i>gf</i>	£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 dips, hot and cold starters, followed by a variety of main courses.

Kreatomeze (min. 2 people, price pp) £18.50
Meat meze

Psaromeze (min. 2 people, price pp) £19.95
Fish meze

Hortomeze (min. 2 people, price pp) ✓ £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 Greek salad.

Cretan Boureki ✓ £10.95
gf
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.

Arnasio * £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 ✓ * £10.50

Chunks of Cypriot cheese cooked with a medley of vegetables.

Horto ✓ * £8.95

A selection of Mediterranean vegetables.

Sti Sxara (Charcoal grills)

Served with potatoes of your choice.

Paithakia gf £11.95

Lamb chops.

Hirini Brisola gf £12.95

Pork chop seasoned with oregano.

Mosharisia 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
<i>Lightly floured tender squid</i>		
Xifias	<i>gf</i>	£10.95
<i>Charcoal-grilled swordfish steak.</i>		
Barbouni	*	£10.95
<i>Pan seared whole red mullet.</i>		
Ippoglossa	<i>gf</i>	£12.95
<i>Charcoal-grilled halibut steak.</i>		
Garithes	<i>gf</i>	£14.95
<i>Charcoal-grilled king prawns with lemon, garlic & butter sauce.</i>		
Synagritha	<i>gf</i>	£15.95
<i>Grilled whole sea bream.</i>		
Lavraki	<i>gf</i>	£ 16.95
<i>Grilled whole sea bass.</i>		
Mixed Platter For 2	*	£24.95
<i>Selection of fish recommended by the chef.</i>		

Salates (Salads)

Eliniki Salata	<i>✓</i>		
	<i>gf</i>		
<i>Greek salad: lettuce, cucumber, tomato, onion, peppers, olives & feta cheese.</i>		Side	£3.95
		Main	£8.95
Pandzaria Salata	<i>✓</i>		
	<i>gf</i>		
<i>Beetroot salad dressed with red wine vinegar & olive oil.</i>		Side	£3.95
Patatosalata	<i>✓</i>		
	<i>gf</i>		
<i>Potato & onion salad with zesty lemon dressing</i>		Side	£3.95

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Sides

Patates Lemonates ✓ £3.95

Potatoes cooked in lemon juice & olive oil.

Patates Tiganites ✓ £2.95

gf

Chips.

Freskes Patates ✓ £2.95

gf

Steamed new potatoes.

Patates Puree ✓ £2.95

gf

Mashed potatoes

Bourgouri ✓ £2.95

Cracked wheat & vermicelli pilaf.

Horta sto Fournu ✓ £4.95

gf

Roasted Mediterranean vegetables dressed with lemon & olive oil.

Crudities ✓ £2.95

gf

Celery, carrot & cucumber sticks for dipping.

Eliniki Pitta ✓ £1.95

Toasted flat bread.

Psomi ✓

Bread: Plain.

£2.00

Grilled with oregano & olive oil.

£2.95

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Glygismata (Desserts)

Kanteifi £4.95

Angel hair filo pastry stuffed with nuts & spices & topped with honey syrup.

Baklava £4.25

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

Kalobrama/ Samali £4.25

Traditional almond cake.

Sika me koniak ✓ £6.95

gf

Brandy soaked figs served with vanilla ice cream, & finished with flaming brandy

Yiaourti me meli ✓ £4.25

gf

Greek yogurt drizzled with honey & topped with chopped walnuts.

Rizogalo ✓ £4.25

gf

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

Crème Caramel ✓ £4.95

gf

A rich custard dessert with layer of caramel on top.

Ice Cream or Sorbet £4.50

A choice of 3 scoops from our selection.

Liqueur Coffee

French Coffee £4.75

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<i>Irish Coffee</i>	£4.75
<i>Calypso Coffee</i>	£4.75
<i>Jamaican Coffee</i>	£4.75

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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