

Orektika – Starters

All dips are homemade & served with Greek pitta bread

Olives Mixed olives	<i>V gf</i>	£3.50
Spanakopita Crispy spinach filled filo pastry parcel	<i>V</i>	£4.95
Taramosalata Smooth rose-pink fish dip with a lemon tang		£4.50
Houmous A light nutritious blend of chickpeas and tahini dip	<i>V gf</i>	£4.50
Tzatziki Cool yogurt, cucumber and fresh mint dip	<i>V gf</i>	£4.50
Tahini Full- flavoured sesame seed, garlic and lemon dip	<i>V gf</i>	£4.50
Gigantes Giant beans baked in a rich tomato sauce	<i>V gf</i>	£4.50
Revithiakavtera Chickpeas in a spicy tomato & vegetable sauce	<i>V gf</i>	£4.50
Dolmades Rolled vine leaves packed with herb-infused rice	<i>V gf</i>	£4.50
Haloumi Charcoal-grilled Cypriot cheese	<i>V gf</i>	£5.50
Fetakavteri Marinated feta cheese with a kick of chili	<i>V gf</i>	£5.50
Tyri Saganaki Lightly floured pan-fried Kefalotyri cheese	<i>V *</i>	£5.50
Tiropita Crispy haloumi filled filo pastry	<i>V</i>	£4.95
Garlic Mushrooms	<i>V</i>	£4.50

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

Marida tiganites £5.50

A mound of crispy whitebait

Calamari * £5.95

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* £4.95

Crispy beef & mint meatballs

Koubes £4.95

Bulghar wheat parcels stuffed with mince & herbs

Sheftalyes £5.50

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

Loukanika *gf* £5.50

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

Lounza *gf* £4.95

Charcoal-grilled tender sliced smoked pork loin

Psarokeftedes £5.50

Fishcakes with dill, caper, mayonnaise dip

Meze Platter £13.95

Selection of hot & cold starters perfect for 2
to share (available in vegetarian option as well £12.95)

Salates - Salad

Eliniki Salata *V gf*

Greek salad: lettuce, cucumber,	Side- £4.95
tomato, onion, peppers, olives & feta cheese	Main- £7.95

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

Psaromeze - Fish meze * £21.95
Min. 2 people, price per person

Hortomeze - Vegetarian meze V £18.95
Min. 2 people, price per person

Psari - Fish

Served with potatoes of your choice and salad

Calamari * £12.95
Lightly floured tender squid

Xifias gf £12.95
Charcoal-grilled swordfish steak

Garithes gf £15.95
Charcoal-grilled king prawns with lemon, garlic & butter sauce

Synagritha gf £14.95
Pan fried sea bream fillet topped with garlic butter

Lavraki gf £15.95
Grilled whole sea bass

Solomos £12.95
Grilled salmon fillet served with yoghurt dill sauce, sauté potatoes and salad

Mixed Platter For 2 * £26.95
Selection of fish recommended by the chef & potatoes of your choice

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Sti Sxara- Charcoal grills

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

Paithakia

Lamb chops

gf

£13.95

Mosharisia Brisola

Sirloin steak

gf

£15.95

Mixed Platter For 2

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

gf

£26.95

Souvlaki- Kebab

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

Arnisio

Chunks of lamb marinated in herbs & olive oil

*

£13.95

Kotopoulo

Tender chicken marinated in a fusion of lemon & herbs

*

£11.95

Hirino

Chunks of pork seasoned with oregano

*

£12.95

Sheftalyes

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

£12.95

Haloumi

Chunks of Cypriot cheese cooked with a medley of vegetables

V *

£12.95

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Parathosiaka- Traditional Favourites

Kleftiko Tender slow roasted lamb served with potatoes of your choice	<i>gf</i>	£13.95
Stifado Braised beef & shallots in red wine stew served with potatoes of your choice	<i>gf</i>	£13.95
Xifias Plaki Swordfish & prawns in a spicy tomato sauce served with lemon roasted potatoes	*	£13.95
Moussaka Minced beef cooked in a rich tomato & herb sauce layered with potato, aubergine & courgette topped with a béchamel sauce. Served with Greek salad		£13.95
Cretan Boureki Butternut squash & potato layered with feta cheese, herbs & spices Served with Greek salad	<i>V gf</i>	£12.95

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Sides

Patates Lemonates	<i>V gf</i>	£3.95
Potatoes cooked in lemon juice & olive oil		
Patates Tiganites	<i>V</i>	£2.95
Chips		
Freskes Patates	<i>V gf</i>	£2.95
Steamed new potatoes		
Patates Puree	<i>V gf</i>	£2.95
Mashed potatoes		
Creamy garlic leeks	<i>V gf</i>	£3.95
Horta sto Fournos	<i>V gf</i>	£4.95
Roasted Mediterranean vegetables dressed with lemon & olive oil		
Eliniki Pitta	<i>V</i>	£2.50
Toasted Greek flat bread		
Gluten Free Pitta	<i>gf</i>	£2.95
Toasted gluten free pitta bread		
Garlic bread		£2.95

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