**OREKTIKA - Appetizers /dips**

* **All dips are served with warm Greek pitta bread**

**Melizanosalata (v) £3.00**

*Chargrilled aubergines, mayo, and garlic*

**Tyrokafteri (v) £3.00**

*Spicy feta cheese dip*

**Patzarosalata (v) £3.00**

*Grated beetroot and mayo dip with a hint of garlic*

**Tzatziki (v) £3.00**

*Refreshing Greek yoghurt dip with grated cucumber,*

*olive oil and garlic*

**Houmous (v) £3.00**

*Blended chick pea dip with tahini paste garlic and olive oil*

**Marinated Kalamata olives (v) £3.00**

**Marinated Sundried tomatoes (v) £3.00**

***Choose any two for £5.50 or any three for £7.50***

**STARTERS**

**Soup of the moment £ 3.50**

*Served with bread and butter*

**Keftethakia £ 4.50**

*Beef and pork meatballs served with a mint yogurt dip*

**Kolokythokeftethes (v) £ 4.50**

*Our take on the classic courgette fritters served with tzatziki dip*

**Dolmathakia Yialantzi(v) £ 4.25**

*Cooked vine leaves stuffed with rice and fresh herbs, topped with our creamy lemon butter sauce.*

**Dolmathakia me kyma £ 4.75**

*Cooked vine leaves stuffed with minced beef, rice and fresh herbs*

*topped with our creamy lemon butter sauce.*

**Loukanika £ 4.50**

*Grilled smoked Greek pork sausage served with a mustard mayo dip.*

**Garithes Saganaki £ 6.25**

*King prawns sautéed in butter, garlic, red wine and tomato sauce*

**Calamari £ 4.50**

*Squid rings covered in batter, served with a lemon mayonnaise dip*

**Gigantes (v) £ 4.25**

*Giant butter beans baked in an herb and tomato sauce*

*topped with feta cheese.*

**Halloumi Saganaki (v) £ 4.50**

*Fried halloumi cheese, served with a caramelised red onion*

*marmalade on a bed of salad.*

**Spanakotyropita (v) £ 4.50**

*Spinach and feta cheese filo pastry parcels*.

**Small Horiatiki (v) £ 6.00**

*The classic Greek salad of tomatoes, cucumber, red onions topped with feta cheese, olives and a generous drizzle of olive oil and red wine vinegar*

**SHARING PLATTER (minimum 2 people) £ 7.50 per person**

*Tzatziki, houmous, olives, loukanika, dolmathakia, gigantes* ***–*** *served with pitta bread.*

**(Vegetarian option available)**

**MAIN COURSES**

**Kotopoulo Souvlaki (Chicken) £13.50**

*Marinated kebabs of skewered chicken breast pieces, served with traditional Greek pitta bread, chips or rice, sliced tomatoes,*

*onions and tzatziki dip.*

**Hirino Souvlaki (Pork) £13.50**

*Marinated kebabs of skewered pork chunks, served with traditional Greek pitta bread, chips or rice, sliced tomatoes, onions and tzatziki dip*

**Halloumi Souvlaki (v) £13.25**

*Skewers with halloumi cheese and Mediterranean vegetables, served with traditional Greek pitta bread, chips or rice, salad and tzatziki dip.*

**Suggestion:** Eat souvlaki Greek style: Make a wrap by filling your pitta with the

skewers, tzatziki, chips and/or salad

**Rosto £14.95**

*Lamb pieces, slowly cooked in the oven with tomatoes, red onions, garlic, herbs and sweet red wine, served with rice and a pot of Greek yogurt.*

**Kleftiko £14.95**

*Lamb pieces cooked in the oven with chopped fresh tomatoes, red onions, garlic, peppers and herbs topped with feta cheese served with Greek style potatoes.*

**Stifado £13.50**

*The classic beef and shallot onion casserole, cooked with tomatoes,*

*bay leaves, cloves and red wine, served with rice or chips.*

**Moussaka £13.50**

*The traditional Greek dish of layered aubergines, potatoes and minced meat topped with a cheese béchamel sauce then baked in the oven and served with a side salad.*

**Vegetarian Moussaka (v) £13.00**

*Non meat version, with soya mince and Mediterranean vegetables topped with a cheese béchamel sauce then baked in the oven and served with a side salad.*

**Prasorizo (v)**  **£11.50**

*A fusion of leeks, spring onions, garlic and rice*.

**Imam Bayaldi (v)**  **£11.50**

*A classic aubergine and tomato bake, gently spiced, topped with feta cheese.*

**Lahanodolmathes**  **£11.50**

*Rolled cabbage leaves stuffed with juicy mince, rice and herby filling, topped with our creamy lemon sauce, served with chips.*

**Loukaniko Spetsofai £12.50**

*Smoked Greek pork sausage, sautéed with garlic, red onions, aubergines and peppers, finished with tomato sauce and feta cheese, served with bread and side salad.*

**Horiatiki (v) £10.50**

*The classic Greek salad of tomatoes, cucumber, red onions topped with feta cheese, olives and a generous drizzle of olive oil and red wine vinegar*

**SIDE ORDERS £2.10**

Side salad Feta

Chips Rice

Greek style potatoes Greek Pitta Bread (2 pieces)

* **Children portions available at half price (excludes Meze menus).**

**BRASSERIE MEZE BANQUET £18.50 per person**

*Eat like a Greek!! Enjoy this unique eating experience like we do back*

*home. Dishes are served in the middle of the table to share.*

*You will be served a plethora of dishes to share and go on a*

*culinary journey around Greece and the Eastern Mediterranean.*

**MEAT (Minimum order 2 people)**

**Greek Salad –** Traditional tomato, cucumber & onion salad topped

with olives and feta cheese.

**Houmous** – Chick pea, garlic and tahini dip.

**Tzatziki** – Greek yogurt, cucumber and garlic dip.

**Patzarosalata** – Grated beetroot and mayo dip with a hint of garlic.

**Keftethakia** – Beef and pork meat balls.

**Gigantes** – Giant beans cooked herbs in tomato sauce, topped with feta

cheese.

**Tyropitakia** – Mini cheese pies

**Dolmathakia Yialantzi**- Stuffed vine leaves with rice.

**Loukaniko Spetsofai** - Greek pork sausage cooked with aubergines,

peppers, garlic in tomato sauce and feta cheese.

**Chicken & Pork Skewers** – Marinated pork & chicken skewers.

**VEGETARIAN (Minimum order 2 people)**

**Greek Salad** – Traditional tomato, cucumber & onion salad topped

with olives and feta cheese.

**Houmous** – Chick pea, garlic and tahini dip.

**Tzatziki** – Greek yogurt, cucumber and garlic dip.

**Patzarosalata** – Grated beetroot and mayo dip with a hint of garlic.

**Gigantes** –Giant beans cooked herbs in tomato sauce, topped with

feta cheese.

**Tyropitakia** – Mini cheese pies

**Dolmathakia** **Yialantzi** - Stuffed vine leaves with rice.

**Spanakotyropita** - Spinach & feta cheese parcels

**Halloumi Skewers** - Halloumi and vegetable skewers

**Prasorizo** – Risotto style leek & rice fusion

* **All meze menus include grilled bread, pitta bread**

**and Greek style potatoes.**

**DESSERTS**

**Portokalopita £ 4.50**

*Filo pastry, orange and Greek yogurt bake with a delicate orange syrup served with vanilla ice cream*

**Ekmek Kataifi £ 4.50**

*Classic dessert of layered shredded filo pastry, thick custard and whipped cream, topped with a sprinkle of chopped pistachio nuts.*

**Baklava £ 4.50**

*Layers of filo pastry filled with crushed walnuts, drizzled with honey syrup served with vanilla ice cream*

**Yiaourti me meli £ 4.00**

*Strained Greek yogurt drizzled with honey, served with roasted chopped nuts.*

**Chocolate fudge cake £ 4.25**

*Served with cream or ice cream*

**Ice Cream £ 4.00**

*Chocolate or vanilla ice cream topped with nuts and sauce of your choice*

**Lemon sorbet £ 4.00**

* Why not finish with a shot of limoncello £2.50 or a 100ml glass of Mavrodaphni (sweet red wine) or Samos (sweet white wine) for £3.50

**COFFEES**

Greek Coffee £ 1.70

Espresso £ 1.70

Double espresso £ 2.00

Americano £ 1.70 Latte £ 2.10

Cappuccino £ 2.10

Mocha £ 2.20

Liquor coffee £ 4.50

**Add an extra shot of coffee or flavoured syrup for 30p**

**TEAS**

Breakfast Tea £ 1.60

Decaffeinated Tea £ 1.60

Earl grey £ 1.70

Green tea £ 1.70

Peppermint tea £ 1.70

Chamomile tea £ 1.70

Red Berry Tea £ 1.70

Hot chocolate £ 2.10

**WINE LIST**

**HOUSE WINE -** White, red, rose

**175ml Glass £ 3.75 250ml Glass £ 4.75 500ml Carafe £ 8.75**

**Bottle £14.00**

**Ltr Carafe £16.50**

**WHITE WINE 175ml 250ml Bot**

**Apelia (Greece) – Dry £4.50 £6.00 £17.00**

Traditional Greek white wine with a crispy and fresh fruity taste.

**Troodos (Cyprus) - Dry/Medium dry £4.50 £6.00 £16.50**

Popular Cypriot table wine from the hills of Troodos, offering a zesty crispy flavour and aroma.

**Retsina (Greece) - Dry £4.50 £6.00 £16.50**

The classic dry white wine with vividly gold colour and a dainty pine resin aroma.

**St. Panteleimon – Medium Sweet (Cyprus) £4.85 £6.50 £17.50**

Medium-sweet wine, with a floral bouquet and a burst of stone fruits and citrus when it hits the palate.

**Makedonikos (Greece) – Dry £5.00 £6.95 £18.00**

Pale lemon colour. On the nose aromas of citrus and lemon with elegant notes of white flowers. The palate is dry, light-bodied with refreshing acidity.

**Genesis (Greece) £19.50**

A distinct blend of green sauvignon blanc and aromatic indigenous roditis with long fruity aftertaste.

**RED** **WINE**

**Apelia (Greece) £4.50 £6.00 £16.50**

Popular Greek red wine from Agioritiko and Syrah grapes, with a light but distinctive red fruit flavour and a hint of spices.

**Troodos (Cyprus) £4.50 £6.00 £16.50**

A popular red table wine offering some well-balanced berry and spice flavours and a great bouquet.

**St. Panteleimon - Medium Sweet (Cyprus) £4.85 £6.50 £17.50**

The mellow medium sweet cousin of the dry one from Agioritiko grape

offering a delightful bouquet, a nose chock-full of spices and a lingering aftertaste.

**Makedonikos (Greece) £5.00 £6.95 £18.00**

Ruby red color. The nose is fruit-forward mainly with aromas of red berries and plum. The palate is medium-bodied, round with ripe red fruit and soft tannins.

**Rioja – Bodegas Rasillo (Spain) £5.00 £6.95 £18.00**

An award winning classic Rioja from the Rasillo winery.

**Montenero (Greece) £18.50**

A fully bodied dry wine from the legendary Calliga winery, made from Agioritiko grapes offering a bouquet of ripen fruits with notes of prunes and berries.

**Genesis (Greece) £19.50**

A fine blend of Xynomavro and Merlot grapes with an aftertaste of juicy red fruits, tomato and olive with notes of vanilla, coffee and spices in the background.

**ROSE WINE 175ml 250ml Bot**

**Makedonikos (Greece) £5.00 £6.95 £18.00**

Bright pomegranate color. Aromas of ripe strawberry dominate the nose. The palate is dry and light-bodied. The sweet flavors of strawberry and raspberry jam are balanced by a crisp acidity.

**Calliga Rose Sec/Demi Sec (Greece) £17.50**

The classic Greek rose with playful violet reflections offering a fresh and pleasant bouquet of fruit, paired with a delicate refined palate.

**SPARKLING WINE**

**Paul Langier champagne brut (France) £28.50**

An outstanding cuvee blended from pinot noir, pinot meunier and chardonnay grapes. This is a stylish champagne offering ripe fruit and biscuit finish.

**Prosecco (Italy) 200ml glass £6.95 £18.75**

The well-known sparkling wine. Fruity in flavour with a delicate and fine bouquet.

**BEER/CIDER**

Pils Hellas LAGER 330ml (Greece) – 4.0% £ 3.00

Fix Hellas LAGER 330ml (Greece) – 5.0% £ 3.20

Fix Hellas DARK 330ml (Greece) – 5.2% £ 3.40

Eza Premium PILSNER (Greece) – 5.2% £ 3.40

Mythos LAGER 330ml (Greece) – 4.7% £ 3.20

Becks Blue (non-alcoholic) £ 3.00

Marston Pale Ale 500ml (UK) – 3.6% £ 3.40

Magners Original Cider 330ml (Irish) – 4.5% £ 3.20

**SPIRITS/LIQUORS (25ml) £3.00**

Ouzo/Tsipouro Metaxa 5\* Archers

Vodka Gin Malibu

Bacardi Whiskey Sherry

Baileys (50ml) Tia Maria Limoncello

Cinzano (50ml) Port (50ml) Amaretto

**SOFT DRINKS**

Orange juice £ 1.50

Apple juice £ 1.50

Cranberry juice £ 1.50

Diet Coke – 330ml bottle £ 1.80

Coca Cola – 330ml bottle £ 1.80

7 UP Free– 330ml bottle £ 1.60

Lemonade – 300ml glass £ 1.20

Appletiser £ 1.80 Fanta £ 1.20

Mineral water 330ml still or sparkling £ 1.50

J2O (various flavours) £ 2.10

**MIXERS £1.20**

Tonic water

Ginger ale

Soda water