

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)

Please note some of our foods contain nuts and or other allergens.

Please let us know if you or anyone in your party has any allergies!

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).**

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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.**

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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

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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.

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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
J20 (various flavours)	£ 2.10

MIXERS £1.20

Tonic water
Ginger ale
Soda water

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