

## OREKTIKA - Appetizers /dips

- Served with warm traditional or wholemeal 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 chickpea 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*

**Keftethakia kokkinista** £ 4.50

*Beef and pork mini meatballs in a tomato and herb sauce*

**Kolokythokeftethes (V) (GF)** £ 4.50

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

**Dolmathakia Yialantzi (V) (GF)** £ 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 with tomato sauce (GF)** £ 6.25

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

**Garithes Saganaki with ouzo (GF)** £ 6.25

*King prawns sautéed in garlic butter, ouzo and fresh chillies*

**Calamari** £ 4.50

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

**Gigantes (V) (GF)** £ 4.25

*Giant beans baked in an herb and tomato sauce topped with feta cheese.*

**Chunky Halloumi Fries (V) (GF)** £ 4.50

*Fried halloumi cheese, drizzled with honey and sprinkled with sesame seeds.*

**Spanakotyropita (V)** £ 4.50

*Spinach and feta cheese filo pastry parcels.*

**Small Horiatiki (V) (GF available)** £ 6.50

*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*

**SHARING PLATTER (minimum 2 people) £ 7.75 per person**

*Tzatziki, houmous, olives, loukanika, fried halloumi and 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** - All main courses are served with your choice of chips, rice, Greek potatoes or side salad

**Kotopoulos Souvlaki (GF available) £13.75**

*Marinated kebabs of skewered chicken breast pieces, served with traditional or wholemeal Greek pitta bread, sliced tomatoes, onions and tzatziki dip.*

**Hirino Souvlaki (GF available) £13.75**

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

**Halloumi Souvlaki (V) (GF available) £13.50**

*Skewers with halloumi cheese and Mediterranean vegetables, served with traditional or wholemeal Greek pitta bread, 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 (GF) £15.50**

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

**Kleftiko (GF) £15.50**

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

**Stifado (GF) £13.75**

*The classic beef and shallot onion casserole, cooked with tomatoes, bay leaves, allspice berries and red wine.*

**Moussaka (GF available) £13.50**

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

**Vegetarian Moussaka (Vegan available) (GF available) £13.00**

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

**Prasorizo (Vegan) (GF) £11.50**

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

**Imam Bayaldi (V) (GF available) £11.50**

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

**Lahanodolmathes £12.50**

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

**Beef Kapama (GF) £14.00**

*Classic beef casserole, slowly cooked with tomatoes, red wine, cinnamon, carrots, honey, brandy and coffee.*

**Lemon Chicken (GF) £12.50**

*Boneless chicken thigh pieces, cooked in a lemon sauce with garden peas.*

**Loukanika Spetsofai (GF available) £13.00**

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

**Pork Tigania (GF) £13.50**

*Pan seared pork pieces, cooked with green peppers in a white wine and mustard sauce.*

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## SALADS

### **Horiatiki (v) (GF available)**

**£11.00**

*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.*

### **Marouli (v) (GF)**

**£11.00**

*Mini gem shredded lettuce, spring onion and chopped dill salad with an extra virgin olive oil and lemon dressing.*

### **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

**£19.50 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** – Chickpea, 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 baked in a herb and tomato sauce, topped with feta cheese.

**Fried halloumi** – Fried halloumi strips.

**Meat Dolmathakia** – Beef mince and rice stuffed vine leaves.

**Beef Kapama** - Beef casserole, cooked with tomatoes, red wine, cinnamon, carrots, honey, brandy and coffee.

**Chicken Skewers** – Marinated chicken skewers.

**Pork Tigania** - Pan seared pork pieces, cooked with green peppers in a white wine and mustard sauce.

### **VEGETARIAN (Minimum order 2 people)**

**Greek Salad** – Traditional tomato, cucumber & onion salad topped with olives and feta cheese.

**Houmous** – Chickpea, 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 baked in a herb and tomato sauce, topped with feta cheese.

**Kolokythokeftethes** - Courgette fritters served with a tzatziki dip

**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, traditional or wholemeal pitta bread and Greek style potatoes.**

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## DESSERTS

<b>Portokalopita</b>	<b>£ 4.50</b>
<i>Crushed filo pastry, orange and Greek yogurt bake with a delicate orange syrup served with vanilla ice cream</i>	
<b>Lemonokrema (GF)</b>	<b>£ 4.50</b>
<i>Classic chilled cream and lemon dessert with a hint of limoncello, sugar crusted and served with a shortbread biscuit.</i>	
<b>Baklava</b>	<b>£ 4.50</b>
<i>Layers of filo pastry filled with crushed walnuts, drizzled with honey syrup served with vanilla ice cream</i>	
<b>Yiaourti me meli (GF)</b>	<b>£ 4.00</b>
<i>Strained Greek yogurt drizzled with honey, served with roasted chopped nuts.</i>	
<b>Chocolate fudge cake</b>	<b>£ 4.25</b>
<i>Served with cream or ice cream</i>	
<b>Ice Cream (GF available)</b>	<b>£ 4.00</b>
<i>Local ice cream topped with nuts and sauce of your choice. Ask your server for flavours</i>	
<b>Sorbet (GF)</b>	<b>£ 4.00</b>
<i>Ask your server for flavours</i>	

- 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

<b>175ml Glass</b>	<b>£ 3.75</b>
<b>250ml Glass</b>	<b>£ 4.75</b>
<b>500ml Carafe</b>	<b>£ 8.75</b>
<b>Bottle</b>	<b>£14.00</b>
<b>Ltr Carafe</b>	<b>£16.50</b>

### 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 £17.00

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

**Retsina (Greece) - Dry** £4.50 £6.00 £17.00

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.

**Ergo (Greece)** £25.00

An excellent Greek Sauvignon Blanc from vineyards at an altitude of 550 meters in Argolida of Peloponnese region, combining the exotic character and flavours of Sauvignons from New Zealand with citrus Loire.

### RED WINE

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

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 £17.00

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 £18.50

An award winning classic Rioja from the Rasillo winery.

**Montenero (Greece)** £19.00

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.

**Aenaon (Greece)** £25.50

An excellent Greek Merlot, deep, complex and velvety. Fresh aromas of dark fruit, soft tannins and a pleasant long and characterize a great Greek red wine.

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<b>ROSE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>Bot</b>
<b>Makedonikos (Greece)</b>	<b>£5.00</b>	<b>£6.95</b>	<b>£18.00</b>
Bright pomegranate colour. Aromas of ripe strawberry dominate the nose. The palate is dry and light-bodied. The sweet flavours of strawberry and raspberry jam are balanced by a crisp acidity.			
<b>Calliga Rose Sec/Demi Sec (Greece)</b>			<b>£17.50</b>
The classic Greek rose with playful violet reflections offering a fresh and pleasant bouquet of fruit, paired with a delicate refined palate.			

## SPARKLING WINE

<b>Paul Langier champagne brut (France)</b>			<b>£28.50</b>
An outstanding cuvee blended from pinot noir, pinot meunier and chardonnay grapes. This is a stylish champagne offering ripe fruit and biscuit finish.			
<b>Prosecco (Italy)</b>	<b>200ml glass</b>	<b>£6.95</b>	<b>£18.75</b>
The well-known sparkling wine. Fruity in flavour with a delicate and fine bouquet.			

## BEER/CIDER

Alfa LAGER 300ml (Greece) – 5.0%	£ 3.20
Fix Hellas LAGER 330ml (Greece) – 5.0%	£ 3.20
Fix Hellas DARK 330ml (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
Rekorderlig Premium Strawberry-Lime Cider 330ml – 4.00%	£ 3.20

## SPIRITS/LIQUORS (25ml)

Ouzo/Tsipouro	Metaxa 5*	Metaxa 7* (50p extra)	<b>£3.00</b>
Vodka	Gin	Malibu	
Bacardi	Whiskey	Sherry	
Port (50ml)	Baileys (50ml)	Tia Maria	
Cinzano (50ml)	Amaretto	Archers	

## SOFT DRINKS

Orange juice	£ 1.65
Apple juice	£ 1.65
Cranberry juice	£ 1.65
Diet Coke – 330ml bottle	£ 1.90
Coke Zero – 300ml bottle	£ 1.90
Coca Cola – 330ml bottle	£ 1.90
7 UP Free– 330ml bottle	£ 1.80
Lemonade – 300ml glass	£ 1.20
Appletiser	£ 1.80
Fanta/Fanta zero	£ 1.20
Mineral water 330ml still or sparkling	£ 1.50
J20 (various flavours)	£ 2.10

## MIXERS

Tonic water	<b>£1.20</b>
Ginger ale	
Soda water	

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