**OREKTIKA - Appetizers /dips**

*Served with warm traditional Greek pitta bread*

***Any one £4.00 any two dips for £7.00 or any three for £10.00***

**Melizanosalata (v)**

*Chargrilled aubergine dip, mayo, and garlic*

**Tyrokafteri (v)**

*Spicy feta cheese dip*

**Patzarosalata (v)**

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

**Prasinopi (v)**

*Refreshing blend of Greek yogurt and feta with green herbs, olive oil, lemon juice and garlic*

**Tzatziki (v)**

*Traditional Greek yoghurt dip with grated cucumber, olive oil and garlic.*

**Houmous (v)**

*Blended chickpea dip with tahini paste, garlic and olive oil*

**Marinated Kalamata olives (v)**

**Marinated Sundried tomatoes (v)**

**STARTERS**

**Soup of the Moment £ 5.00**

*Served with bread and butter*

**Keftethakia £ 6.50**

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

**Keftethakia kokkinista £ 6.50**

*Beef and pork mini meatballs in a tomato sauce*

**Kolokythokeftethes (V) (GF) £ 6.50**

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

**Dolmathakia me kyma £ 6.50**

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

*our creamy lemon butter sauce.*

**Garithes Saganaki with tomato sauce £ 8.00**

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

**Spanakotyropita (V) £ 6.00**

*Spinach and feta cheese filo pastry parcels*.

**Calamari Popcorn £ 6.00**

*Tender baby calamari pieces, lightly dusted, fried and served with a lemon mayonnaise dip.*

**Baked Feta £7.00**

*Warm, creamy baked feta on a bed of caramelised onion chutney.*

**Loukanika £ 7.00**

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

**Gigantes (V) £ 6.00**

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

**Chunky Halloumi Fries (V) (GF) £ 7.00**

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

**MAIN COURSES** *-* ***All main courses are served with your choice of chips, rice,***

***Greek potatoes or side salad***

**Kotopoulo Souvlaki (GF available) 1 skewer £13.50**

**extra skewers (each) £5.50**

*Marinated kebabs of skewered chicken breast pieces, served with Greek traditional*

*pitta bread, sliced tomatoes, onions and tzatziki dip.*

**Halloumi Souvlaki (V) (GF available) 1 skewer £13.50**

**extra skewers (each) £5.50**

*Skewered halloumi cheese and Mediterranean vegetables, served with Greek traditional*

*pitta bread, salad and tzatziki dip****.***

**Rosto (GF) £18.50**

*Lamb pieces, slowly cooked in the oven with chopped tomatoes, red onions, garlic, herbs*

 *and sweet red wine served with a pot of Greek yogurt.*

**Kleftiko (GF) £18.50**

*Lamb pieces cooked in the oven with red onions, garlic, peppers, fresh tomatoes,*

*topped with feta cheese.*

**Stifado (GF) £17.00**

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

*allspice berries and red wine.*

**Imam Bayaldi (V) (GF available) £15.75**

*A classic aubergine and tomato bake, topped with feta cheese, served with grilled bread.*

**Beef Kapama (GF) £18.00**

*Classic beef casserole, slowly cooked with tomatoes, garlic, red wine, cinnamon, carrots,*

*honey, brandy and coffee.*

**Cauliflower Kapama (GF) (Vg) £15.00**

*Vegetable version of the classic, slowly cooked cauliflower with tomatoes, garlic, red wine, cinnamon, brandy and coffee.*

**Loukanika Spetsofai (GF available) £15.50**

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

**Pork Tigania (GF) £16.50**

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

**Mushroom Tigania (GF)(Vg) £15.00**

*Pan fried mushrooms, cooked with fennel, leeks, peppers, onions and garlic, in a white wine*

*and Dijon mustard sauce.*

**Moussaka (GF available) £16.50**

*The traditional Greek dish of layered aubergines, potatoes and minced meat topped*

*with a cheese béchamel sauce then baked in the oven.*

**Vegetarian Moussaka £16.50**

*Non-meat version, with soya mince and Mediterranean vegetables topped with*

*a cheese béchamel sauce then baked in the oven.*

**All moussakas require a minimum 30’cooking time**

**SALADS**

**Horiatiki (v) (GF available) small £8.00 large £13.00**

*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.*

**SIDE ORDERS**

**Side salad £2.50**

**Feta £3.00**

**Chips £2.75**

**Rice £2.10**

**Greek style potatoes £2.75**

**Greek Pitta Bread (1 piece) £1.50**

**Greek Pitta Bread with garlic butter (1 piece) £2.00**

**Basket of Grilled Bread £1.50**

**BRASSERIE MEZE BANQUET £27.50 per person**

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

**MEAT** **(Minimum 2 people)**

**Mini Greek Salad –***Tomato, cucumber & onion, salad topped with feta cheese.*

**Marinated Kalamata olives (v)**

**Houmous** – *Chickpea, garlic and tahini dip.*

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

**Tyrokafteri -** *Spicy feta cheese dip*

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

**Gigantes** – *Giant beans baked in a herb and tomato sauce, topped with feta cheese.*

**Halloumi fries -** *Fried halloumi cheese, drizzled with honey and sprinkled with sesame**seeds*

**Loukanika** *- Grilled smoked Greek pork sausage*

**Beef Kapama -** *Beef casserole, cooked with tomatoes, red wine, cinnamon, carrots, honey,*

*brandy and coffee****.***

**Chicken Skewers** – *Marinated chicken mini skewers.*

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

**VEGETARIAN (Minimum 2 people)**

**Mini Greek Salad –***Tomato, cucumber & onion, salad topped with feta cheese.*

**Marinated Kalamata olives (v)**

**Houmous** – *Chickpea, garlic and tahini dip.*

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

**Tyrokafteri -** *Spicy feta cheese dip*

**Gigantes** –*Giant beans baked in a herb and tomato sauce, topped with feta cheese.*

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

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

**Spanakotyropita** - *Spinach & feta cheese parcels*

**Halloumi Skewers** - *Halloumi and vegetable mini skewers*

**MushroomTigania**– *Mushroom, leek, fennel, onions in a white wine sauce*

**Imam Bayaldi** - *Aubergine and tomato bake*.

* **All meze menus include grilled bread, traditional Greek pitta bread and**

**Greek style potatoes.**

**DESSERTS**

**Portokalopita £ 6.50**

*A slice of orange tray bake, made with crushed filo pastry, soaked in a delicate orange syrup*

*served with vanilla or chocolate ice cream*

**Lemonokrema (GF) £ 5.00**

*Classic chilled cream and lemon dessert with a hint of limoncello, sugar crusted*

*and served with a puff pastry biscuit*.

**Baklava £ 6.00**

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

**Yiaourti me meli (GF) £ 5.50**

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

**Chocolate fudge cake £ 5.50**

*Served with cream or ice cream*

**Ice Cream (GF available) £ 5.50**

*Local ice cream topped with nuts and sauce of your choice****.***

**Sorbet (GF) £5.50**

**Why not finish with a shot of limoncello £4.50 or a 100ml glass of Mavrodaphni (sweet red wine) or Samos (sweet white wine) for £6.00**

**COFFEES TEAS**

**Greek Coffee £2.00 Tea £2.00**

**Espresso £2.00 Decaffeinated Tea £2.00**

**Double espresso £2.50 Earl grey £2.00**

**Americano £2.00 Green tea £2.00**

**Latte £2.50 Peppermint tea £2.00**

**Cappuccino £2.50 Chamomile tea £2.00**

**Liquor coffee £6.00 Red Berry Tea £2.00**

**Mocha £3.00 Hot chocolate £2.20**

**WINE LIST**

**RETSINA and HOUSE WINE –** White , Red, Rose

**250ml Carafe £ 6.00 Bottle £16.00**

**500ml Carafe £12.00 Ltr Carafe £20.00**

**WHITE WIN****E glass(250ml) Bot**

**Apelia (Greece) – Dry £7.00 £18.50**

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

**St. Panteleimon – Medium Sweet (Cyprus) £8.00 £22.50**

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

**Groves Sauvignon Blanc (NZ) £9.25 £26.50**

*Vibrant Sauvignon Blanc from the Marlborough region of New Zealand's South Island. Powerful and aromatic: zesty gooseberry and passion fruit flavours with bright acidity.*

**Moschofilero (Greece) – Dry £28.00**

*Bright white-yellow colour with tints of green-yellow, a strong varietal aroma of flowers and citrus fruit on the nose and palate, with white rose and orange blossom prevailing. A fresh wine, full and balanced with a long aftertaste.*

**RED** **WINE glass(250ml) Bot**

**Troodos (Cyprus) £7.00 £18.50**

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

**St. Panteleimon - Medium Sweet (Cyprus) £8.00 £22.50**

*The mellow medium sweet cousin of the dry one from Agiorgitiko grape*

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

**Rioja – Bodegas Rasillo (Spain) £8.50 £23.50**

*An award winning classic Rioja from the Rasillo winery.*

**Montenero (Greece) £9.00 £25.50**

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

**Agiorgitiko Red £28.00**

*Deep ruby red color. This select wine is made from Agiorgitiko, the unique grape variety which thrives in the region of Nemea. It is the result of classic red vinification and ageing in new oak barrels. A mellow wine with excellent aroma, rich velvety flavour, distinctive presence of tannins and pleasant vanilla finish.*

**ROSE WINE Bot**

**Calliga Rose Demi Sec (Greece) £24.50**

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

**SPARKLING WINE Bottle**

**Paul Langier champagne brut (France) £45.00**

*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 bottle £8.00 £22.50**

*Delicate sparkling wine, fruity in flavour with a delicate and fine bouquet.*

**BEER/CIDER (Bottle)**

**GREECE**

Mythos LAGER 330ml – 4.7% £ 4.50

Mythos LAGER 500ml – 5.0% £ 6.00

Alfa LAGER (Premium) 330ml - 5.0% £ 5.50

**OTHER**

Guest Pale Ale 500ml (UK) – 3.6% £ 4.90

Magners Original Cider 568ml (Irish) – 4.5% £ 4.90

Old Mout Fruit Cider 500ml – 4.00% £ 4.90

(Ask your server for flavours)

**SPIRITS/LIQUORS (25ml) £4.50**

Metaxa 5\* Metaxa 7\* (50p extra) Vodka

Gin Malibu Bacardi

Whiskey Sherry Tia Maria

Port (50ml) Baileys (50ml) Cinzano (50ml)

Amaretto Archers

**OUZO Shot Carafe 250ml**

**£4.50 £15.00**

**NON-ALCOHOLIC**

Gordon’s Gin 0.0 £ 4.50

Heineken 0.0% (non-alcoholic) 330ml £ 4.50

McGuigan Rose Wine 250ml £ 5.50

Fruit Cider £ 4.50

Guinness 0/0 £ 4.50

**SOFT DRINKS**

Orange, Apple, Cranberry juice £ 2.00

Bottle Coke, Diet Coke, Coke Zero – 330ml bottle £ 2.50

7 UP Free– 330ml bottle £ 2.20

Lemonade – 300ml glass £ 1.50

Appletiser £ 2.50

Fanta/Fanta zero – 300ml glass £ 1.50

Mineral water 330ml still or sparkling £ 1.50

J2O (various flavours) £ 2.50

**MIXERS £1.60**

Tonic water, Tonic low calorie, Soda water

**Take-Away Service (collection only)**

**Pre-orders from 2.00pm**

****\***Last food order 30’ prior to closing time**