

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

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 £ 6.00

Served with bread and butter

Keftethakia £ 7.50

Beef and pork meatballs served with a mint yogurt dip

Keftethakia kokkinista £ 8.00

Beef and pork mini meatballs in a tomato sauce

Kolokythokeftethes (V) (GF) £ 7.50

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

Garithes Saganaki with tomato sauce £ 9.00

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

Spanakotyropita (V) £ 8.00

Spinach and feta cheese filo pastry parcels.

Calamari Popcorn £ 8.50

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

Baked Feta £8.00 (require minimum 10' baking time)

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

Loukanika £ 7.50

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

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Denotes - (V) Vegetarian, (Vg) Vegan, (GF) Gluten Free

Gigantes (V) £7.00

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

Chunky Halloumi Fries (V) (GF) £8.00

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 £14.50

extra skewers (each) £5.50

Marinated kebabs of skewered chicken breast pieces, served with Greek traditional pitta bread, salad and tzatziki dip.

Halloumi Souvlaki (V) (GF available) 1 skewer £14.50

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) £18.00

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

Imam Bayaldi (V) (GF available) £17.50

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) £16.00

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

Loukanika Spetsofai £17.00

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

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Pork Tíganía (GF) £17.50

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

Mushroom Tíganía (GF)(Vg) £16.00

Pan fried mushrooms, cooked with fennel, leeks, peppers, onions and garlic, in a white wine and yellow mustard sauce.

Moussaka (GF available) £17.00

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

Vegetarian Moussaka £17.00

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 £14.00

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 £3.00

Feta £3.00

Chips £3.00

Rice £2.50

Greek style potatoes £3.50

Greek Pitta Bread (1 piece) £1.50

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

Basket of Grilled Bread £1.50

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BRASSERIE MEZE BANQUET

£29.00 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 yellow 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*

Mushroom Tigania – *Mushroom, leek, fennel, onions in a white wine sauce and yellow mustard sauce*

Imam Bayaldi – *Aubergine and tomato bake.*

- All meze menus include grilled bread, traditional Greek pitta bread and Greek style potatoes.

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DESSERTS

Sokolatopita £7.00

Luscious chocolate and fig brownie cake, topped with a rich chocolate salted caramel sauce served with vanilla ice cream

Portokalopita £7.00

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) £6.00

Classic chilled cream and lemon dessert with a hint of limoncello, sugar crusted and served with a puff pastry biscuit.

Baklava £7.00

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

Yiaourti me meli (GF) £6.00

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

Ice Cream (GF available) £6.00

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

Sorbet (GF) £6.00

Ask your server for flavours

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

Greek Coffee	£2.50
Espresso	£2.50
Double espresso	£3.00
Americano	£2.50
Latte	£3.00
Cappuccino	£3.00
Liquor coffee	£8.00
Mocha	£4.00

TEAS

Tea	£2.50
Decaffeinated Tea	£2.50
Earl grey	£2.50
Green tea	£2.50
Peppermint tea	£2.50
Chamomile tea	£2.50
Hot chocolate	£3.00

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WINE LIST

HOUSE WINE ~ White , Red, Rose and RETSINA

250ml Carafe	£ 6.00	Bottle	£16.00
500ml Carafe	£12.00	Ltr Carafe	£20.00

WHITE WINE

	glass(250ml)	Bot
Apelia (Greece) ~ Dry	£8.00	£23.00

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

Pinot Grigio (Italy) ~ Dry (Vg)	£7.50	£21.00
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Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish

St. Panteleimon ~ Medium Sweet (Cyprus)	£9.00	£26.00
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Medium-sweet wine, with a floral bouquet, a burst of stone fruits and citrus when it hits the palate.

Groves Sauvignon Blanc (NZ)	£9.50	£27.00
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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
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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

Troodos (Cyprus)	£8.00	£23.00
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Popular red table wine offering some well-balanced berry and spice flavours and a great bouquet.

St. Panteleimon ~ Medium Sweet (Cyprus)	£9.00	£26.00
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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 Crianza ~ Don Paval - (Spain) (Vg)	£9.00	£26.00
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Aged for 12 months in oak barrels, with layers of oak and fruit. Rich, bright and intense black and red cherry fruit complemented by soft vanilla oak and a hint of peppery spice. Silky ripe tannins with a lingering finish

Montenero (Greece)	£9.50	£28.00
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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.

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Aenaon (Greece) £35.00

One of the very good and popular Greek Merlot, deep, complex and velvety. Fresh aromas of dark fruit, soft tannins and a pleasant long and characterize a great Greek red...

Scalarea (Greece) £50.00

Dark red colour with an intense bouquet, dominated by aromas of red forest fruit, sweet ageing aromas, like cinnamon, clover, cocoa, matched harmoniously with the aromas of oak barrels and roasted nuts. An exquisite structure, rich body, volume, and a long duration in taste and aroma.

ROSE WINE glass(250ml) Bot

Calliga Rose Demi Sec (Greece) £9.50 £27.00

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

Pinot Grigio Blush (Italy) - Dry (Vg) £7.50 £21.00

Fruity and refreshing with flavours of apricot, peach and strawberries.

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 £25.00

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

BEER/CIDER (Bottle)

Mythos LAGER 330ml - 5.0% (Greece) £4.50

Mythos LAGER 500ml - 5.0%(Greece) £6.00

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

Guest Pale Ale 500ml- 3.6% (UK) £5.00

Magners Original Cider 568ml - 4.5%(Irish) £5.00

Old Mout Fruit Cider 500ml - 4.00% £5.00

(Ask your server for flavours)

SPIRITS (25ml) £4.50

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

Gin Malibu Bacardi

Whiskey Archers

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FORTIFIED/LIQUORS

Port (50ml)	Baileys (50ml)	Cinzano (50ml)
Amaretto	Sherry	Tia Maria

OUZO

Shot

Carafe 250ml

£4.50

£15.00

LOW/NON-ALCOHOLIC

Gordon's Gin 0.0	£4.50
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Heineken 0.0% (non-alcoholic) 330ml	£4.50
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McGuigan Rose Wine 250ml	£5.50
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Fruit Cider	£4.50
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Guinness 0/0	£5.00
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Panache Shandy (250ml bottle) (0.5%)	£2.50
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SOFT DRINKS

Orange, Apple	£2.00
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Bottle Coke, Coke Zero – 330ml bottle	£3.00
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7 UP Free/Sprite lite – 330ml bottle	£3.00
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Lemonade – 300ml glass	£1.50
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Appletiser	£3.00
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Fanta/Fanta zero – 300ml glass	£1.50
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Mineral water 330ml still or sparkling	£1.50
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J2O (various flavours)	£3.00
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MIXERS	£2.00
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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



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