



MENU

# <u>STARTERS</u>

• Soup of the day (served with fresh bread) £3.95

Please ask a member of staff for more information about our Soup of the day.

• Greek Salad £4.95 (V)

Traditional mixed salad with feta cheese and olives.

#### • <u>Taramosalata £3.95</u>

Thick, creamy Greek dip made from fish roe, breadcrumbs, mashed potatoes, olive oil and seasonings (with a hint of fresh lemon juice).

#### • <u>Humours £3.95 (V)</u>

Chickpeas blended with tahini (sesame paste) and garlic, served as a dip with pita bread.

• <u>Tzatzíkí £3.95 (V)</u>

This cool and creamy Greek dip is a blend of cucumber, yoghurt, and garlic, mint with a bit of virgin olive oil. Served as a dip with pita bread.

#### • <u>Fava £3.95 (v)</u>

Puree of yellow split Peas topped with olive oil and chopped red onion, served as a dip with pita bread.

#### • <u>Dolmades £4.50 (V)</u>

Vine leaves stuffed with rice topped with a tomato and herb sauce.

# • <u>Baked feta cheese £4.50 (V)</u>

Goats Cheese bake in a foil parcel with red onions oregano and served on pita bread.

• <u>Keftedes £5.25</u>

Greek style pork meatballs in tomato and herb sauce.



# <u>STARTERS</u>

• <u>Saganakí £5.25 (V)</u>

Pita bread topped with feta cheese, fresh tomatoes and sprinkled with oregano, olive oil and then baked.

• <u>Mussels £5.75</u>

Large half shelled mussels cooked in white wine, garlic and cream sauce or cooked in white wine, garlic, and tomato sauce.

• <u>Tígantíní Melítzana £4.50 (V)</u>

Sliced aubergines coated in a tempura batter and fried.

• <u>Gamberoní £5.95</u>

King prawns sautéed in Chilli and Garlic Sauce, served with rice and salad.

#### • BEKRI (Drunkard) Pork MEZE £5.25

Pork cooked with Peppers, Mushrooms, red wine and cumin.

• <u>Fassolía Gígantes £4.25 (V)</u>

Butter beans cooked in tomatoes olive oil, onions, garlic and herbs.

# MAIN COURSES

### • Lamb Klefetíco £14.95

Slowly cooked lamb with garlic and herbs, topped with a red wine sauce.

# • <u>Moussaka £8. 75 (V £7.75)</u>

Potato and aubergine slices, minced beef, topped with a béchamel sauce and cheese. Baked in the oven.

# • <u>Beef Stífado £9.95</u>

Casserole of tender beef cooked in red wine, tomato and garlic onion. Served with rice.



# MAIN COURSES

## • <u>Pork or Chicken Meli £9.50</u>

Strips of pork or chicken fillets, tender cooked with honey and wholegrain mustard, finished with white wine and cream. Served with rice.

# • <u>Keftedes £8.50</u>

Greek style pork meatballs, topped with a tomato and herb sauce. Served with rice.

# • <u>Gyros £9.95 (V £7.95)</u>

Large Pork, Chicken or Vegetable Kebab wrapped with tzatziki in pita bread. Served with salad and hand cut Chips.

## • <u>Ríb Eye Steak £14.95</u>

Rib eye steak topped with a blue cheese sauce and fresh thyme. Served with chef's choice of potatoes and vegetables.

#### • <u>Gamberoní £11.95</u>

King prawns sautéed in Chilli and Garlic Sauce. Served with rice.

#### • <u>Sea Bass/Bream £11.95</u>

Oven Baked in White Wine, Butter and thyme.

#### • <u>Shrímp Saganakí £10.95</u>

Shrimps, Peppers, Onions, Tomatoes, Garlic and Oregano, pan-fried and ovenbaked with feta cheese.

### • <u>Gemísta £8.95 (V)</u>

Baked Peppers, stuffed with rice and herbs. Served with hand cut chips and salad.

# • <u>Spínacopíta £8.95 (V)</u>

Spinach and feta cheese wrapped in a filo pastry. Served with sautéed vegetables and fried mushrooms.

### • BEKRI (Drunkard) Pork MEZE £9.95

Pork cooked with Peppers, Mushrooms, red wine and cumin. Served with chips.



• Lemon And Lime Cheese Cake £4.25

Homemade Cheese Cake Soaked in Cream.

• <u>Baklava £4.25</u>

Traditional Greek Dessert crisp filo pastry layered with a filling of walnuts and drenched in aromatic honey syrup.

• Greek Yoghurt With Honey £3.95

Natural Greek Yoghurt with a Drizzle of Honey and Pistachio Nuts.

• <u>Ice Cream Sundae £4.50</u>

- Fresh fruit salad £3.25
- <u>Chocolate Fudge Cake £3.95</u>

(served with your choice of cream or ice-cream)

#### • Bramley Apple Pie £3.95

(served with your choice of cream or ice-cream)

LEGEND:

(V) - <u>VEGETERIAN MEAL</u>. PLEASE BROWSE OUR MENU FOR A SELECTION OF VEGETERIAN DISHES.

# <u>HAVE A LOOK AT OUR 'SPECIALS MENU' FOR A</u> SELECTION OF SPECIAL MEZES AND CHILDREN MENU.