



1 COURSE £8.95
2 COURSES £10.95
3 COURSES £12.95

Starters

Tzatziki. (v) (gf)

Refreshing yet tangy Greek yogurt based dip with cucumber, garlic, dill & fresh mint.

Houmos. (v) (vg) (gf)

A blend of chickpeas and rich tahini delicately spiced with olive oil & garlic.

Taramosalata.

Homemade rich & creamy dip made with naturally undyed cod roe.

Whitebait.

Fried crispy whitebait.

Calamari. (gf)

Deep fried squid rings.

Greek salad. (v)

The classic one.

Bekry Meze. (gf)

Succulent pork slowly cooked with red wine, fresh tomatoes, onions, peppers & Mediterranean spices.

Florinis. (v) (gf)

Baked red florini peppers stuffed with feta cheese & yogurt, drizzled with extra virgin olive oil.

Olives. (v) (vg) (gf)

***all dishes served with fresh homemade bread**

Main Course

Mousaka.

Layers of potatoes, aubergines, courgettes & minced beef, topped with béchamel sauce & baked in the oven. Served with a side salad.

Vegetarian Mousaka. (v)

A vegetarian version of this Greek classic, with roasted Mediterranean vegetables layered with potatoes & béchamel sauce & green salad.

Sea bass fillet. (gf)

A sea bass fillet pan fried in olive oil & grilled vegetables, topped off with a squeeze of lemon juice & parsley.

Bifteki.

Homemade burger stuffed with cheddar cheese. With salad & fries.

Souvlaki. (gf)

24 hour marinated chicken or pork skewers with peppers & onions. With salad & fries.

Vegetarian Pastitsio. (v)

Baked pasta with mixed vegetables topped with béchamel sauce & green salad.

Desserts

Galaktbouriko.

Traditional Greek vanilla milk pie.

Cheesecake.

Freshly homemade. Please ask your waiter.

Ice Creams.

PITA WRAPS - £4.95

Pork.

A grilled marinated pork skewer wrapped in a pita bread with tomatoes, onions, tzatziki & chips.

Chicken.

A grilled marinated chicken skewer wrapped in a pita bread with tomatoes, onions, tzatziki & chips.

Greek salad. (v)

Lettuce, tomatoes, cucumber olives & feta cheese.

Halloumi. (v)

Grilled halloumi cheese wrapped in a pita bread with tomatoes, onions, tzatziki & chips.

Loukaniko.

A Grilled Greek village style sausage wrapped in a pita bread with tomatoes, onions, tzatziki & chips.

MEZEDAKIA/TAPAS

3 FOR £8.95

5 FOR £14.95

7 FOR £19.95 *COMPLIMENTARY 2 GLASSES OF WINE

Gigantes. (v) (vg) (gf) Hearty giant beans slow cooked in a rich tomato & herb sauce.

Dolmades. (v) (vg) (gf) Hand wrapped vine leaves stuffed with long-grain rice, toasted pine nuts & fresh herbs.

Soutsoukakia. Meatballs of ground beef lightly baked with sundried tomatoes & cooked in tomato & wine sauce.

Bekry Meze. (gf) Succulent pork, slowly cooked with red wine, fresh tomatoes, onions, peppers & Mediterranean spices.

Feta Meli. (v) Lightly fried feta cheese in filo pastry sprinkled with honey & sesame seeds.

Spanakopitakia. (v) Traditional Greek spinach & feta parcels.

Spetsofai. Spiced Greek sausages with peppers & onions in a tomato sauce.

Octopus Salad. (gf) marinated octopus, finely chopped with lettuce, parsley, celery & garlic, drizzled with olive oil.

Halloumi Salad. (v) Grilled halloumi cheese on a bed of salad leaves with olive oil balsamic glaze & oregano.

Tzatziki. (v) (gf) Refreshing yet tangy Greek yogurt based dip with cucumber, garlic, dill & fresh mint.

Houmos. (v) (vg) A blend of chickpeas, rich tahini & delicately spiced with olive oil & garlic.

Taramosalata. Rich & creamy dip made with naturally undyed cod roe.

Calamari. (gf) Deep fried squid rings.

Whitebait. Fried crispy whitebait.

ALLERGY ADVICE

In compliance with Food Labelling Regulation-EC1169/2011 customers are advised to let our staff know if any food may cause allergic reaction prior to order.

If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

(v) vegetarian (vg) vegan (gf) gluten free