

Starters

Soups

Vegetable Soup

Made fresh every day with potatoes, leeks, butter squash

Fasulia

Cannellini beans cooked with onions, carrots, celery tomato puree lemon juice and olive oil.

Dips

HUMUS

Blended chick peas with garlic fresh lemon juice and tahini (sesame seed puree)

TARAMASALATA

Smoked roe mixed with lemon juice, chopped onions, breadcrumbs and olive oil.

TAHINOSALATA

Tahini, garlic, olive oil and lemon dip with a touch of red pepper.

SALSA DIP

Tomato puree mixed with garlic, chopped onions, fresh red chilli, fresh tomato, fresh coriander, lemon juice and pure olive oil

TZATZIKI

Greek Yoghurt with Shredded cucumber, garlic and mint.

ALL SERVED WITH HOT PITTA BREAD

SALADS

GREEK SALAD

Mixed lettuce, cucumber, onions, Tomatoes, peppers, calamata olives, Greek Feta cheese & fresh parsley with an olive oil and balsamic vinegar dressing.

MIXED SALAD

Mixed lettuce, cucumber, onions, Tomatoes, peppers, fresh coriander with an olive oil and balsamic vinegar dressing.

Hot Starters

All served with hot pitta bread and salad garnish

Dolmadakia (stuffed vine leaves)

Tender minced lamb with rice, onions, fresh mint, dill and parsley, cracked black pepper and tomato puree. Cooked slowly in a casserole with olive oil and lemon juice with Neapolitan sauce.

Spanakopita (spinach & cheese in Pastry)

Mixture of spinach, fried onions, feta and ricotta cheese, spring onions, olive oil in pastry triangles.

Falafel

Chick peas mixed with leek, celery, garlic, herbs and lemon juice made into balls. Served with humus and a lemon wedge.

Keftadakia (Meat Balls)

Minced lamb mixed with onions, garlic Oregano, fresh parsley, mixed herbs, cracked black pepper, made into balls and cooked in neapolitan sauce

Manidaria Meh Skorto (Garlic Mushrooms)

Fresh mushrooms dipped in egg, milk and breadcrumbs deep fried, served on a bed of mixed salad leaves topped with garlic butter

MAIN COURSES

All main courses served with saffron rice, home made chips, mixed salad or cracked wheat. (except Mussaka)

Rosto

Shoulder of lamb cooked in the oven with tomatoes, herbs, onions, red wine, mint garlic pure olive oil and tomato sauce.

Meat Mussaka

Layers of fried potato, aubergine, peppers and minced lamb topped with a béchamel sauce and parmesan cheese, cooked in the oven until bubbling

Vegetable Mussaka

Layers of fried potato, aubergine, peppers in a tangy tomato mushroom and courgette sauce. topped with a béchamel sauce and parmesan cheese, cooked in the oven until bubbling.

Pastichio (Greek Style Lasagne)

Macaroni and minced meat bolognese topped with béchamel sauce and parmesan cheese.

Keftadakia (Meat balls)

Minced lamb flavoured with onions Garlic, fresh parsley and oregano with tomato (Neapolitan) sauce.

VEGETARIAN MEALS

Briam

A combination of vegetables including aubergines courgettes butternut squash with mixed herbs and pure olive oil.

Fasulia

Cannellini beans cooked with onions, carrots, celery tomato puree and olive oil

Falafel

Chick peas mixed with leek, celery, garlic, cumin, coriander fresh parsley and lemon juice. Made into balls, served with humus.

Yemistes (stuffed vegetables)

Stuffed peppers and tomato with a traditional Greek filling (rice, onions tomato, sultanas, sunflower seeds, buttered squash and mixed herbs) Neapolitan sauce.

Chicken Kebab

Chicken marinated in garlic, lemon juice, olive oil, black pepper, paprika, turmeric, ginger and yoghurt, topped with finely chopped onions, fresh parsley, olive oil and lemon juice dressing. Served with diced lemons.

Minced Kebab

Hot and spicy minced lamb, chargrilled and topped with finely chopped onions, fresh parsley, olive oil and lemon juice dressing.

HIRINO (pork Kebab)

THE ORIGINAL GREEK KEBAB. Skewered chunks of pork marinated with peppers & onions and chargrilled

Mixed kebab

CHOICE OF TWO OUT OF THE THREE ABOVE KEBABS

Halibut Psito (FISH)

Halibut steak cooked in the oven with garlic onions mushrooms in a white wine, vinegar & cream sauce. **£3 EXTRA CHARGE.**

SERVICE CHARGE NOT INCLUDED IN THE PRICE