



Menu

Hello and welcome to Rozafa Restaurant the newest Greek restaurant in Manchester and our second in a family business established over 20 years ago.

We are proud to welcome you to our restaurant in the heart of the city which we present to you with an award-winning Chef with over 30 years' experience and multiple Ethical good food and customer excellence awards.

In Rozafa we endeavour to provide the best possible atmosphere and meals by using the best possible ingredients available to us and by never ignoring any special request that you the customer may have.

Please feel free to read our reviews on Sugar Vine, onionring.co.uk and visit our website at www.rozafa.uk

Kali Orexi
"Enjoy your meal"

Mezethes

Orders are for a minimum of 2 people and prices are per person

Party Mezethes **£35.00**

The best selected from the chef, served in 3 courses including the option between coffee or deserts.

Mini Meze *ideal for a variety starter*

Vegetarian

£9.90

Melizanes Greek Salad, Hummus, Tabouli, Falafel, Spanakopita and Halloumi served with hot Pitta bread.

Meat

£10.90

Keftedes, Hummus, Tzatziki, Loukaniko, Pastourma, Dolmathes and Greek Salad served with hot Pitta bread.

Fish

£12.90

Taramasalata, Calamari, Octopus, White Bait, King Prawns and Greek Salad served with hot Pitta bread.

Mega Meze *A true Greek feast*

Vegetarian in two courses

£26.90

- Greek Salad, Melizanes, Hummus, Tzatziki, tirokafter and Salsa served with hot Pitta bread.
- Revithia, Falafel, Yemista, Spanakopita, Halloumi along with Vegetarian Moussaka with Pourgouri.

Meat in two courses

£27.90

- Melizanes, Greek Salad, Hummus, Tzatziki, Taramasalata, tirokafteri along with hot pitta bread.
- Stifado, Loukaniko, Pastourma, Keftedes, Dolmathes, Chicken, Pork, kebabs, Lamb Chops served with rice and chips.

Seafood in two courses

£34.90

- Tuna salad, Salsa, Octopus, Sea food salad, Taramasalata and hot pitta bread.
- Calamari, White Bait, Halibut psito, Sardines, Sword fish charcoaled served with vegetables and chips.

Try it as the Greeks do, order some wine
and your Meze and leave the rest to us!!!

Appetizers

All dips are served with hot pita bread

1 dip	£5.90
2 dips	£10.00
4 dips	£18.00

Hummus

A blended chick pea dip with garlic, olive oil, fresh lemon juice, tahini (sesame seed paste) and a touch of paprika

Tzatziki

A refreshing Greek yogurt dip with shredded cucumber, olive oil, garlic then infused with a touch of fresh mint

Melizana

A combination of oven baked aubergine, red peppers, garlic, fresh lemon juice and olive oil

Taramasalata

A cod roe dip mixed with lemon juice, onions and vegetables oils

Salsa

A tomato based dip with spring onions, coriander, fresh lemon juice and a hint of red chilli

Tirokafteria

Greek feta cheese mixed with garlic, chilli, olive oil and lemon juice

Soups

All soups are served with hot pita bread

Soup of the day	£5.90
Please ask your waiter for today's choices	
Fasoulatha	£5.90
Cannellini beans cooked with onions, celery, carrots, tomatoes and olive oil	

Side Orders

Chips	£3.50
Pilafi (rice)	£3.50
Olives	£4.00
Garlic Pita	£3.50
Athina Pita olive & garlic butter topped with feta cheese	£5.50
Greek roast potatoes	£3.50

Starters

All starters are served with a salad garnish

	Meat	
<i>Dolmadakia</i>	Vine leaves stuffed with tender mince meat, rice and fresh herbs cooked in olive oil with fresh lemons juice	£6.90
<i>Keftedakia</i>	Homemade meatballs made with minced lamb, onions, parsley, and oregano then served topped with tomatoes sauce	£6.90
<i>Loukaniko</i>	Cypriot pork sausages marinated in wine and herbs then grilled	£6.50
<i>Pastourma</i>	Spicy beef sausage marinated in wine and herbs then grilled	£6.50
<i>Loukaniko me Pastourma</i>	A mixed selection of sausages served with salsa sauce	£7.50
<i>Plevra</i>	Pork spare ribs cooked with a spicy salt and pepper seasoning	£7.50
<i>Lunza and Haloumi</i>	Cyprus specialty smoked pork charcoal grilled mixed with Haloumi cheese	£8.50
Cheese		
<i>Feta with origano</i>	Feta cheese drizzled with olive oil and sprinkled with oregano	£6.50
<i>Feta Zesti</i>	Feta cheese drizzled with chilli and olive oil then grilled	£6.90
<i>Halloumi</i>	Cypriot Cypriot Goat Cheese charcoal grilled	£6.90
<i>Halloumi Saganaki</i>	Halloumi cheese deep fried in butter	£7.50
<i>Kefalotiri Saganaki</i>	Best cheese in Greece, fried in batter	£7.90



Fish Starter

Thalasa

<i>Garíthes Skordates</i>	£11.50
King prawns sautéed in butter, garlic and parsley then flambéed with white wine and cream	
<i>Garíthes Saganaki</i>	£11.50
King prawn's sautéed in butter, garlic, red wine and tomato sauce topped with feta cheese	
<i>Garíthes Stín Scara</i>	£10.90
King prawns in their shells grilled and topped with garlic butter	
<i>Maridakía</i>	£6.90
Small white bait coated with flour and deep fried	
<i>Kalamarakía</i>	£9.50
Delicious tender squid coated with seasoned flour deep fried then served with tahinosalta dip and fresh lemon	
<i>Kalamarakía Stín Scara</i>	£9.90
Delicious tender squid grilled with garlic and chilli	
<i>Garíthes Greco</i>	£10.90
Prawns grilled then cooked with olive oil, garlic and chilli	
<i>Sardeles</i>	£6.90
Sardines grilled then topped with fresh lemon juice, olive oil and oregano	
<i>Octapody</i>	£10.90
Octopus marinated with olive oil, vinegar, dill and garlic	
<i>Sea food salad</i>	£10.90
A combination of an array of sea food specially marinated	



Vegetarian

<i>Gígantes</i>	£6.50
Giant butter beans in an herb and tomato sauce topped with feta cheese	
<i>Revithía</i>	£6.50
Chickpeas cooked with herbs, tomato sauce and spinach	
<i>Falafel</i>	£6.50
Four chickpea balls fried, served with Humus dip	
<i>Manítaria</i>	£5.90
Fresh mushrooms coated in breadcrumbs, deep fried then topped with garlic butter	
<i>Spanakopíta</i>	£6.50
Filo pastry triangles stuffed with spinach, feta cheese, olive oil and spring onions	

Salads

All salads are topped with extra virgin olive oil and balsamic vinegar dressing

<i>Tomato Salad</i>	£6.90
Wine tomatoes, onions and fresh coriander drizzled with oregano	
<i>Horiatiki</i>	£8.50
The classic Greek Salad with feta cheese and olives	
<i>Haloumi Salad</i>	£8.90
Lettuce, cucumbers, tomatoes, onion and fried halloumi cheese	
<i>Tuna Salad</i>	£8.90
Mixed lettuce, tuna, red onions and fresh coriander topped with olive oil and lemon juice	
<i>Green salad</i>	£7.00
Lettuce and spring onions topped with green olives	

Kiria Piata (Main courses)

All main courses are served with a choice of roast potatoes, saffron rice, chips or mixed salad

Stin Scara

"From the grill"

Souvlakia-kebabs

<i>Kota Souvlaki (Chicken)</i>	£17.90
2 whole skewered kebabs of marinated chicken pieces with peppers and onions	
<i>Hirino Souvlaki (Pork)</i>	£17.90
2 whole skewered kebabs of marinated pork chunks with peppers and onions	
<i>Arni Souvlaki (Lamb)</i>	£21.50
2 whole skewered kebabs or marinated lamb pieces with peppers and onions	
<i>Kimas Souvlaki (Minced)</i>	£17.90
2 whole skewered kebabs of hot and spicy minced lamb with onions and herbs	
<i>Diafora Souvlaki (Mixed)</i>	£20.90
A combination of 2 skewered kebabs of your choice from our list above	
<i>Rozafa special Souvlaki</i>	£22.50
A hearty choice of any 3 skewered kebabs from our list above	
<i>Diafora scaras</i>	£22.90
The grill special, an extremely filling combination of chicken and lamb minced kebabs alongside loukaniko sausages and lamb chops	
<i>Berxolas (Pork chops)</i>	£17.90
A portion of pork chops marinated in coriander, lemon juice and virgin olive oil	



Grilled Dishes

Stín Scara

Kotopoulo Zesto

£17.90

Marinated chicken supreme with spices and Greek yoghurt grilled and served with tzatziki dip.

Paidakía

£22.50

Five meaty lamb chops marinated with garlic, rosemary and Greek yoghurt charcoal grilled.

Steaks

Steak Souvlaki

£23.50

12oz sirloin steak chopped into 2 juicy marinated skewered kebabs charcoal grilled to your liking.

Sirloin Steak

£22.90

12oz sirloin steak charcoal grilled to your liking.

Fillet Steak Souvlaki

£25.90

12oz fillet steak chopped into 2 juicy marinated skewered kebabs charcoal grilled to your liking.

Fillet Steak

£25.50

12oz fillet steak charcoal grilled to your liking.

Sauces

£3.50

A choice of either peppercorn or Diane Sauce.



Apo Fournos

"from the oven"

These selections of dishes are served with a choice of roast potatoes, saffron rice, chips or mixed salad

Kleftiko (Thieves' Meat) **£22.90**

A large leg of lamb which is roasted for over 3 hours with herbs and white wine, the most popular in Greece

Rosto **£22.50**

Our house special by our award-winning chef, a large piece of lamb shoulder roasted slowly for 3 hours in the oven with tomatoes, herbs and red wine

Stifado **£21.50**

Cubes of rump stake marinated and cooked in tomatoes, red wine, onions, vinegar and herbs

Ami me Spanaki **£21.90**

Cubes of lamb cooked in wine with garlic, tomatoes, herbs and completed with fresh spinach leaves

Mousaka (Does not include side order) **£17.90**

A dish consisting of layered potatoes, aubergines, peppers and lamb and beef mince, topped with béchamel sauce and parmesan cheese, served piping hot in an individual ceramic dish

Kotopoula Hellas **£18.50**

Diced breasts of chicken sautéed with butter, garlic, parsley and mushrooms flambéed in an ouzo cream and white wine sauce

Kotopoula me Feta **£18.90**

Chicken breast baked in the oven stuffed with feta cheese, mushrooms, onions, garlic and parsley flambéed in a creamy white wine sauce and brandy sauce

Kotopoula Kokkinisto **£18.90**

Chicken breast supreme baked in the oven stuffed with feta cheese, mushrooms, onions, garlic and parsley flambéed in red wine, tomato and brandy sauce

Keftadakia **£14.90**

Homemade lamb and beef mince meatballs flavoured with onions, parsley and oregano, cooked in tomato sauce

Thalaasina – Fish from the sea

- Sea bass* **£22.50**
A whole sea bass grilled with olive oil, lemon juice and dill
- Sea Bass Fillet* **£23.50**
Pan fried sea bass with garlic wine and dill sauce
- Halibut* **£23.90**
A Halibut steak grilled with olive oil, lemon juice then topped with garlic butter
- Halibut Psíto* **£24.90**
Halibut steak sautéed with garlic, onions and mushrooms in a cream and white wine sauce, finished off in the oven
- Psari Souvlaki* **£23.90**
A fish kebab with a selection of salmon, swordfish and king prawns grilled and topped with butter, dill and white wine sauce
- Swordfish* **£21.50**
A swordfish steak which can either be grilled or sautéed with sauce, garlic and parsley
- Garíthes Saganaki* **£23.90**
King Prawns sautéed in butter, garlic, red wine and tomato, topped with feta cheese
- Garídes stín Scara* **£23.00**
King Prawns grilled in their shells topped with garlic butter
- Garídes Skordates* **£23.90**
Peeled king prawns cooked with butter, garlic, parsley and white wine sauce
- Calamari stín Scara* **£21.90**
Delicious tender bay squid grilled with garlic and chilli
- Calamari tiganíto* **£19.90**
Delicious tender bay squid coated in seasoned flour and deep fried, served with garlic mayonnaise
- Fish of the day*
Please ask your waiter for further details and price regarding this option

All main courses served with a choice of cornflower, broccoli and roast potatoes or creamy mashed potatoes.

Lahanika - Vegetarian

These selections of dishes are served with a choice of roast potatoes, saffron rice, chips or mixed salad

Moussaka (Does not include side order) **£16.90**

A vegetarian version of the much loved Greek favourite with layers of potatoes, aubergines, peppers, courgettes and wild mushrooms topped with béchamel sauce and cheese.

Yemista **£13.50**

Stuffed peppers and tomatoes with a traditional Greek filling of rice, onions, tomato, sultanas, sunflower seeds and mixed herbs served with Neapolitan rice.

Falafel **£13.50**

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

Halloumi Souvlaki **£14.90**

Two kebab skewers with halloumi cheese, peppers, courgettes, onions and tomatoes sprinkled with oregano, grilled and served with a drizzle of olive oil.

Revithia **£14.50**

A chick pea casserole cooked in a spicy tomato sauce with spinach and onions.

Gigantes **£14.50**

Giant beans flavoured with fresh dill, celery and olive oil cooked in tomato sauce topped with feta cheese.

Spanakopita **£14.50**

A mixture of spinach, feta cheese, spring onions, olive oil and oregano served in filo pastry triangles.

Pasta Dishes Ζυμαρικά

Pastichio

Main **£16.90**

The Greek version of lasagne, layered with mince lamb and macaroni topped with bechamel sauce and parmesan cheese, baked in the oven

Spaghetti Bolognese

Starter **£7.50**

Main **£14.50**

Bolognese sauce tossed with spaghetti and grated parmesan cheese

Spaghetti Κεφτέδες

Starter **£7.50**

Main **£14.50**

Homemade meatballs flavoured with onions, parsley and oregano, cooked in tomato sauce accompanied with spaghetti, topped with grated parmesan cheese

Spaghetti me Manitari

Starter **£7.50**

Main **£13.90**

Pan fried mushrooms, courgettes, peppers, garlic and Napolitana sauce topped accompanied with spaghetti, topped with grated parmesan cheese

Spaghetti me Thalassina

Starter **£9.90**

Main **£19.90**

A mix of seafood pan fried with garlic, white wine and double cream, topped with parmesan cheese served with spaghetti