Starters

Soups

Vegetable Soup
Made fresh everyday with potatoes, leeks and butternut squash

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

Dips

HUMUS
Blended chickpeas with garlic, fresh lemon juice and tahini

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

TZATZIKI
Greek yoghurt with shredded cucumber, garlic and mint

ALL SERVED WITH HOT PITTA BREAD

Salads

GREEK SALAD
Mixed lettuce, cucumber, onions, tomatoes, peppers, Kalamata 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 and Neapolitan sauce

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

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

KEFTADAKIA (meatballs)
Minced lamb mixed with onions, garlic, oregano, fresh parsley, mixed herbs, cracked black pepper, rolled into balls and cooked in Neapolitan sauce

MANIDARIA MEH SKORTO (garlic mushrooms)
Fresh mushrooms dipped in egg, milk, and breadcrumbs and deep fried. Served on a bed of mixed salad leaves topped with garlic butter

MAIN COURSES

All served with saffron rice, homemade 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 bolognaise topped with béchamel sauce and parmesan cheese

KEFTADAKIA (meat balls)
Minced lamb flavoured with onions, garlic, fresh parsley and oregano with Neapolitan sauce

HALIBUT PSITO (fish)
Halibut steak cooked in the oven with garlic, onions, mushrooms in a white wine, vinegar and cream sauce (£3 Extra Charge)

Vegetarian Meals

BRIAM
Peppers, aubergines, onions, tomatoes, butternut squash, mixed herbs and olive oil baked in the oven

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

FALAFEL
Chickpeas 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 and mixed herbs) and Neapolitan sauce

Kebab

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 and diced lemons

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

HIRINO KEBAB (pork kebab)
THE ORIGINAL GREEK KEBAB cubes of marinated pork, peppers and onions chargrilled

MIXED KEBAB
Choice of two kebabs of the three (Chicken, Lamb, Pork)

SERVICE CHARGE NOT INCLUDED IN PRICE