

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

Special Starter

FETA ZESTO

Greek Feta cheese drizzled with chilli and olive oil

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

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

MAIN COURSES

All main courses are served with saffron rice, homemade chips, mixed salad or cracked wheat

REVITHIA

Chickpeas cooked in a casserole with a spicy tomato sauce, with chilli, spinach and onions

PASTICHIO (Greek Style Lasagne)

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

DOLMADAKIA (stuffed vine leaves)

Minced lamb with rice, onions, fresh mint, dill and parsley, cracked black pepper, cinnamon, and tomato puree. Cooked slowly in a casserole with olive oil and lemon juice. Topped with Neapolitan sauce (tomatoes, red wine, vinegar and garlic)

KEFTADAKIA (meat balls)

Minced lamb flavoured with onions, garlic, fresh parsley and oregano with Neapolitan sauce

BRIAM

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

YEMISTES (stuffed vegetables)

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

FALAFEL

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

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)

SPANAKOPITA

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