

STARTERS

TARAMOSALATA _____	4.50
(Cod roe in lemon and olive)	
MELINZANOSALATA _____	4.50
(Aubergine with tahini, yogurt and garlic)	
TZATZIKI _____	4.50
(A most refreshing blend of yogurt and cucumber)	
HOUMOVS _____	4.50
(Chick peas in sesame oil, lemon and garlic)	
TABOULI _____	4.50
(Fresh parsley and crushed wheat)	
GIGANTES _____	6.00
(Butter beans in tomato sauce)	
LOUKANIKA _____	5.50
(Traditional greek sausages)	
BASTOURMA _____	6.00
(Spicy beef sausages)	
LOUNTZA _____	(each) 2.00
(Smoked pork slices)	
SAGANAKI _____	8.00
(Fried kefalotiri cheese)	
FETA SAGANAKI _____	8.00
TIROKAFTERI _____	6.00
(Feta cheese with olive oil and spicy chillies)	
FETA (COLD) _____	7.00

HALLOUMI _____	(each) 2.50
(Cypriot cheese grilled or fried)	
MANITARIA _____	4.50
(Large mushrooms grilled with garlic)	
KEFTEDES _____	6.00
(Fried meatballs)	
DOLMADES _____	(each) 3.00
(Stuffed vine leaves with rice and minced lamb)	
VEGETARIAN DOLMADES _____	(each) 3.00
(As above but vegetable)	
SPANAKOPITA _____	6.00
PITTA BREAD (EXTRA) _____	0.50
PRAWN COCKTAIL _____	6.00
KALAMARI (fresh) _____	9.50
(Deep fried squid)	
GIANT PRAWNS (each) large _____	6.50
FRESH OCTOPUS SALAD _____	9.50

SOUPS

AVGOLEMONI _____	5.50
(Traditional greek soup)	
SOUP OF THE DAY _____	4.50
(Please ask a member of staff for more details)	

CHEF SPECIALITIES

FISH MEZE (per person - minimum 2 people) _____	33.00
MEAT MEZE (per person - minimum 2 people) _____	25.00
VEGETABLE MEZE (per person - minimum 2 people) _____	22.00
GIANT PRAWNS served with vegetables _____	26.00
FRESH SEABASS served with vegetables _____	23.00
SOUVLA (spit roasted lamb) w/ roast potatoes _____	16.00
KLEFTIKO served with roast potatoes _____	16.00
(Oven baked tender lamb and bay leaves)	
BEEF KEBAB served with chips _____	25.00
(Fillet steak with tomatoes & onion)	

MAIN COURSES

(All served with chips, roast potatoes or rice)

MIXED KEBAB served with rice _____	14.00
(Lamb and chicken)	
MIXED GRILL served with roast potatoes _____	22.00
SPECIAL LAMB KEBAB served with rice _____	15.00
(Fillet lamb with pepper, tomato and onions)	
LAMB KEBAB (fillet lamb) served with rice _____	14.00
SPECIAL CHICKEN KEBAB served with rice _____	13.50
(With pepper and onions)	
CHICKEN APHRODITE served with mixed vegetables _____	16.00
(Breast of chicken with white wine and fresh cream)	
PAGIDAKIA served with roast potatoes _____	18.00
(Lamb cutlets)	
LAMB CASSAROLA served with roast potatoes _____	16.00
(With spinach)	
SHEFTALIA served with rice _____	14.00
(Pork, minced meat, onions and herbs)	
AFELIA served with roast potatoes _____	16.00
(Tender lean pork, cooked in wine with coriander seeds)	
STIFADO served with roast potatoes _____	16.00
(Beef in tomato, onions and wine)	
KEFTEDES served with rice _____	14.00
(Fried meat balls)	
DOLMADES served with roast potatoes _____	14.00
(Stuffed vine leaves)	
MOUSAKKA served with mixed vegetables _____	14.00

PASTA

PASTITSIO served with mixed vegetables _____	13.00
(Greek pasta)	
TORTELLINI Please ask your waiter _____	13.00

VEGETARIAN MAIN COURSES

VEGETARIAN MOUSAKKA served with vegetables _____	14.00
VEGETARIAN DOLMADES served with roast potatoes _____	14.00

STEAKS

BEEF STROGANOFF (hot / spicy or regular) served with rice _____	22.00
FILLET STEAK served with chips _____	23.00
VEAL CHOP (when available) _____	price on request
CALVES LIVER (grilled) served with chips _____	19.00

FISH

MIXED GRILLED FISH _____	27.00
FRESH TROUT _____	15.00
DOVER SOLE (when available) _____	price on request
KALAMARI (fresh) grilled or deep fried _____	18.00
FISH KEBAB (monk fish) (when available) _____	23.00
FISH PROVANÇALE (monk fish) (hot / spicy or regular) _____	25.00
SEASONAL FRESH FISH available _____	price on request
Please ask a member of staff	

SALADS

GREEK SALAD (traditional village salad) _____	6.50
(With or without feta)	
TOMATO ONION SALAD _____	5.50

MAIN COURSE SALADS

GREEK SALAD _____	12.50
TUNA SALAD Fresh Tuna _____	14.50

VEGETABLES

MUSHROOMS _____	3.50
BROCCOLI _____	3.50
SPINACH _____	3.50
FRIED COURGETTES _____	3.50
CHIPS _____	2.50
ROAST POTATOES _____	2.50
RICE _____	2.50

SWEETS & COFFEE

Please see the dessert menu

Cover charge £1.00 per person.

Prices are inclusive of vat
but subject to a 10% service charge

Greek Pastries

Baklava £4.50

Filo pastry with nuts and honey.

Galactobureko £4.50

Filo pastry with cream and syrup.

Desserts

Creme Caramel £4.00

Yoghurt with Honey and Nuts £5.50

Fresh Fruit Platter £5.00 per person

A platter of assorted exotic fruits (min 2 people)

Fresh Fruit Salad £5.50

Fresh Fruit Salad with Ice Cream or Sorbet £6.50

Coffees

Greek Coffee £2.50

Cappuccino £2.50

Latte £2.50

Espresso £2.50

Tea £2.50

Fresh Mint Tea £2.50

Irish Coffee £6.00

Liqueur Coffee £6.00

Ice Cream

Choose from our selection: £5.00

Creme Vanilla, Chocolate Chip, Double Strawberry or Pistachio

Sorbets: £6.00

Mango or Lemon

Liqueurs

Baileys, Filfar, Drambuie, Amaretto, Sambuca, Tia Maria,
Benedictine, Cointreau, Gran Marnier **£5.00**

Dessert Wines

Port, Commandaria, Mavrodaphne **£5.00**

Brandy

Metaxa, Five Kings **£5.00**

Martell, Calvados **£6.00**

Courvoisier **£6.00**

Remy Martin **£6.00**