



STARTERS/MEZZE

COLD

TZATZIKI (V, GF) - £5.50

A refreshing dip made with strained yoghurt, cucumber, garlic, and a touch of olive oil.

HOUMOUS (VE, GF) - £5.50

A smooth blend of chickpeas, tahini, lemon juice, and garlic.

TARAMASALTA (GF) - £5.50

Cod roe, blended with olive oil, onion & lemon juice.

DOLMADES (VE) - £7.00

Vine leaves stuffed with rice, herbs, and a hint of lemon. Served cold.

MELITZANOSALATA (VE, GF) - £5.50

A smoky aubergine dip mixed with garlic, olive oil, and lemon.

TYROKAFTERI (V, GF) - £6.50

A spicy feta cheese dip with roasted peppers, chili and olive oil.

PANTZAROSALATA (VE, GF) (GREEK

BEETROOT SALAD) - £5.50

Tender beetroots marinated with vinegar, olive oil, and garlic, served chilled.



COLD MEZZE PLATTER £16.50 (FOR 2 PEOPLE)

Tzatziki
Houmous
Melitzanosalata
Dolmades
Pita Bread

HOT

BOYOUARDI (BAKED FETA) (V, GF) - £7.00

Feta cheese baked with tomatoes, peppers, herbs, chili flakes and olive oil.

SAGANAKI (GF) - £8.00

Prawns simmered in a garlic tomato sauce, topped with feta, served sizzling hot in a traditional skillet.

CALAMARI - £6.50

Lightly battered squid, fried until crisp. Served with a wedge of lemon.

GRILLED HALLOUMI (V, GF) - £6.50

Strips of halloumi cheese, lightly grilled until golden.

LOUKANIKO - £7.00

Pork sausage flavored grilled and served with lemon.

SOUTZOUKAKIA - £8.00

Greek-style meatballs in a rich tomato sauce, seasoned with garlic, cumin and spices.

BOURGOURI (VE) - £6.50

Greek-style bulgur wheat, similar to rice, cooked with vegetables and herbs.

HOT MEZZE PLATTER £19.00 (FOR 2 PEOPLE)

Soutzoukakia
Fried Halloumi
Loukaniko
Bourgouri
Pita Bread

MAINS

GRILL

GYROS (PORK OR CHICKEN) - £16.00

Marinated meat sliced, served with salad, tzatziki, warm Greek pita bread & fries.

SOUVLAKI (PORK OR HALLOUMI) (V) - £17.00

Marinated grilled pork skewers or grilled halloumi served with Greek pita, fries, salad, and tzatziki.

BIFTEKI (KOFTA) - £16.00

Grilled beef kofta with garlic, herbs, and spices, served with Greek salad and fries.

LAVRAKI (GRILLED SEABASS) (GF) - £19.00

Char-grilled seabass with lemon, olive oil, and oregano, served with seasonal vegetables and roasted potatoes.

MIXED GRILL - £27.00

Pork Gyros, Kofta, Greek Sausage, Souvlaki served with Bourgouri, Tzatziki, Pita, Chips & a Greek salad.

PLATTERS

FOR 2-3 PEOPLE

1 Portion of Gyros, 1 Portion of Halloumi, 2 Koftas, 2 Greek Sausages, 2 Souvlaki Skewers, Bourgouri, Tzatziki, Grilled Tomato, Pita & Greek Salad

£50

FOR 4-5 PEOPLE

2 Portions of Pork Gyros, 2 Portion of Halloumi, 4 Koftas, 4 Greek Sausages, 4 Souvlaki Skewers, Tzatziki, Tyrokafteri, Grilled Tomato, Bourgouri, Pita & a Greek salad.

£98

GREEK HOME COOKING

YEMISTA (VE, GF) - £14.00

Oven-baked peppers and tomatoes stuffed with herbed rice and vegetables. Served with fries.

KLEFTIKO (GF) - £23.00

Traditional slow-cooked lamb shank with garlic, lemon, and herbs, meltingly tender and full of flavour. Served with lemon potatoes.

STIFADO - £16.00

A slow-cooked beef stew made with onions, red wine, and aromatic spices. A traditional Greek comfort dish.

MOUSSAKA - £17.00

Layers of minced beef, aubergine, and potato topped with creamy béchamel, oven-baked until golden.

SIDES

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FRIES £4.00

(HORIATIKI) GREEK SALAD £4.50

ONION RINGS £5.00

MIXED OLIVES £5.50

PITA BREAD £2.50

DESSERTS

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BAKLAVA - £7.00

Layers of crisp filo pastry filled with chopped nuts, sweetened with Honey, Yogurt & Pistachios. A classic Greek dessert.

RIZOGALO (GREEK RICE PUDDING) - £6.00

Rice Pudding with of rosewater, finished with a sprinkle of cinnamon & crushed pistachio (served cold)

BROWNIE SUNDAE - £7.00

Sundae with 2 scoops of vanilla ice-cream, chocolate sauce & Maltesers

MILOPITA (APPLE CAKE) - £7.00

Apple and cinnamon cake with greek yoghurt, rosemary, caramel topped with nuts

LEMON SORBET OR VANILLA ICE-CREAM - £3.50

Served inside a lemon peel