## MEZEDES

MIXED OLIVES (v) (VG)

PITIA BREAD (
3.95
3.25

OUZOMEZES TIS PAREAS (FOR 2)
Chefs choices of mini dips, salads, smoked mackerel, steamed mussels, gauros marinatos, pitta bread
OUZOMEZES TIS VEGETARIAN PAREAS (V) (VG) Chefs' choices of mini dips salads, falafel kolokithi tig 17.95 grilled vegetables and pitta bread (SHARING: FOR 2)

SMOKED MACKEREL (GF)
Grilled smoked mackerel served with taramosalata, pickled onions with a fennel and lemon sauce.

> GREEK FAVA (V) (VG) (GF)
> Fava bean dip with leeks, peppers, celery, carrots, garlic, thyme, onions and olive oil
TZATZIKI (V) (GF)
HUMMUS (V) (VG) (Gr)
Chickpeas blended with lemon juice tahini cumin, garlic and olive oil

MELITZANOSALATA (V) (GF)
Aubergine dip with crushed garlic, peppers,
feta cheese, olive oil and parsley
TIROKAFTERI (v) (GF)
Spicy dip with feta cheese, olive oil and chilli
GREEK SALAD (V) (GF)
Tomatoes, peppers, cucumbers, feta cheese
onions, extra virgin olive oil and olive
FAVA SALAD (V) (VG) (GF) (LF)
FAVA SALAD (V) (VG) (GF) (LF) $\quad 7.25$
Green leaf salad, avocado, pomegranate seeds,
FETA LADORIGANI (V) (GF)
Feta cheese with olive oil and oregano
NTAKOSALATA (v)
Tomatoes, paximadi (dry barley rusk), crumbled feta cheese, olives, olive oil, fresh mint and fresh thyme

Beetroot, mixed salad, orange, pomegranate seeds and a balsamic and garlic dressing puree'
GRILLED VEGETABLES (V) (VG) (GF) (LF) GRILLED VEGETABLES (V) (VG) (GF) (L-) 8.9 Geppers, Fava bean puree' and balsamic glaze sauce ze sauce BOUGIOURDI (V) (GF)
Oven baked feta cheese with peppers, tomatoes, chilli, oregano, thyme and olive oil

KOLOKITHAKIA TIGANITA (V) (VG) (GF) Fried courgette chips served with red tzatziki
HALLOUMI (v) (GF)
Grilled Cypriot goat cheese, served with
dried fruit puree
MIDIA (GF)
Steamed mussels with white wine olive oil, garlic, parsley, spring onions and lemon
SAGANAKI (v)
Pan-fried kefalotiri cheese, served with sesame seeds and a touch of honey

REVITHOKEFTEDES FALAFEL (V) (VG) (GF) (LF) Chickpea fritters with hummus
DOLMADAKIA (V) (GF)
Stuffed vine leaves with rice and herbs, served with yogurt sauce.
LOUKANIKA
Greek sausages with tirokafteri
BIFTEKAKIA SXARAS
Grilled beef patties served with tomatoes, onions and tirokafteri pitta bread
KOTOTIGANIA
Pan-fried chicken strips with mushrooms and leek
PRAWN SAGANAKI (GF)
Pun-fried prawns, peppers, Feta, garlic, tomato sauce, white wine and chilli
KALAMARI (GF)
Deep fried squid served with lemon and red tzatziki HTAPODI (GF)
Grilled Octopus served with fava bean purée, pickled onions with fennel and marinated in olive oil and vinegar with lemon zest and sweet paprika

## DESSERTS:

BAKLAVA
Oven-baked filo pastry with walnuts and honey syrup
Oven-baked filo pastry with walnuts and honey syrup PORTOKALOPITA
Traditional orange cake with honey and orange zest SOKOLATOPITA
Greek style chocolate cake served with ice cream. PAGOTO
Greek yoghurt ice cream, chocolate and strawberry ice cream. (Sorbet is available too)

## MAINS

Slow cooked joint of lamb (halal) with lemon, herbs and spices, served with rice or potatoes puree

TRADITIONAL MOUSSAKA
Sliced potatoes, aubergine, minced beef, tomato sauce,
topped with bechamel sauce
KOTOPOULO ME KREMA
Chicken (halal) fillet with mushrooms and a double cream sauce served with potato puree' and chives

KRITHAROTO THALASSINON
Kritharpaaki traditional Greek pasta with squid, prawns,
octopus, mussels, tomato sauce, olive oil and white wine
LAVRAKI
Grilled fillets of sea bass with kale, Fava purée and lemon sauce and served with rice or crushed potatoes
19.95 FAVA MIXED GRILL

Lamb, chicken, pork belly, beef patties, sausages, served with tzatziki and crushed baby potatoes

Grilled whole sea bream with lemon and olive oil served with rice and mix salad
RIB EYE STAKE 8OZ

## STREET FOOD

## GYROS WRAPS

## PORK GYROS

CHICKEN GYROS (HALAL) with cocktail sauce Greek style HALLOUMI (V) (GF)
FALAFEL (V) (VG) with hummus
GRILLED VEGETABLES (V) (VG) (GF) with hummus
LOUKANIKA Greek sausages
BEEF PATTIES Greek style

## GYROS PORTION

All served with tomatoes, onions, potato fries, tzatziki and pitta bread
PORK GYROS with Tzatziki
CHICKEN GYROS (HALAL)
with chicken sauce (cocktail sauce Greek style)
HALLOUMI with tzatziki
FALAFEL (V) (VG) (GF) served with hummus
LOUKANIKA - GREEK SAUSAGES
with tirokafteri and fries
beEF PATTIES - GREEK STYLE
with hot paprika sauce and crushed baby potatoes
8.95 SKEPASTI

Pitta bread 'sandwich like' filled with potato fries, tomatoes, onions and Graviera cheese, grilled with 1 filling of your choice below:

Choice of
CHICKEN GYROS (HALAL)
Mix salad with cocktail sauce (Greek style)
PORK GYROS
HALLOUMI, MIXED SALAD (V) (GF)
GRILLED VEGETABLE (V) (VG) Mixed salad with hummus
EXTRA FILLINGS EACH
PIKILIA (MEZZE)
PLATTER FOR 2 OR MORE TO SHARE
PITTA BREAD
TZATZIKI (V) (GF)
COCKTAIL SAUCE
PORK GYROS
GREEK SALAD (V) (GF)
POTATO FRIES (V)
CHICKEN GYROS (HALAL)
LOUKANIKO

PITA BREAD (V) with butter garlic and kefalotyri cheese 4.95 POTATO FRIES, CRUSHED FETA AND CHILLI (v) 4.95 POTATO FRIES (v) 3.50
RICE (V) 3.50
MIXED SALAD (V) (VG) $\quad 3.95$
CABBAGE SALAD (COLESLAW) (v)
(V) VEGETARIAN - (GG) GLUTEN FREE -(VG) VEGAN - (LEF) LACTOSE FREE. PLEASE INFORM YOUR WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES. TRACES OF GLUTEN, LACTOSE OR NUTS: ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS, FLOUR \& DARY PRODUCTS ARE COMMONLY USED, WE REGRET THAT TRACES OF GLUTEN, LAA WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACES OF GLUTEN, LACTOSE OR NUTS. WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLLETELY FREE FROM TRACES OF GLUTE
PLEASE NOTE: WE WD AN OPTINAL SERVICE CHARGE TO YOUR BILL

