





MENU

MEZEDES

MIXED OLIVES (V) (VG)

PITTA BREAD (V)

BREAD (V)	3.25
OUZOMEZES TIS VEGETARIAN PAREAS (V) (VG) Chefs' choices of mini dips, salads, falafel, kolokithia tiga grilled vegetables and pitta bread (SHARING: FOR 2)	17.95 unita,
GREEK FAVA (V) (VG) (GF) Fava bean dip with leeks, peppers, celery, carrots, garlic, thyme, onions and olive oil	5.95
TZATZIKI (V) (GF) Greek yogurt, grated cucumber, garlic, dill and olive oil	5.95
HUMMUS (V) (VG) (GF) Chickpeas blended with lemon juice, tahini, cumin, garlic and olive oil	5.50
MELITZANOSALATA (V) (GF) Aubergine dip with crushed garlic, peppers, feta cheese, olive oil and parsley	7.25
TIROKAFTERI (V) (GF) Spicy dip with feta cheese, olive oil and chilli	7.50
GREEK SALAD (V) (GF) Tomatoes, peppers, cucumbers, feta cheese, onions, extra virgin olive oil and olives	8.95
FAVA SALAD (V) (VG) (GF) (LF) Green leaf salad, avocado, pomegranate seeds, cucumbe grilled peaches, mixed seeds and lemon dressing	8.25 ers,
FETA LADORIGANI (V) (GF) Feta cheese with olive oil and oregano	6.95
BEETROOT SALAD (V) (VG) (LF) Beetroot, mixed salad, orange, pomegranate seeds and a balsamic and garlic dressing puree'	7.95
GRILLED VEGETABLES (V) (VG) (GF) (LF) Grilled mushrooms, aubergine, courgette, red and green peppers, Fava bean puree' and balsamic glaze sauce	8.95

3.50

2.95

BOUGIOURDI (V) (GF) Oven baked feta cheese with peppers, tomatoes, chil oregano, thyme and olive oil	6.95 Ili,
KOLOKITHAKIA TIGANITA (V) (VG) (GF) Fried courgette chips served with red tzatziki	6.95
HALLOUMI (V) (GF) Grilled Cypriot goat cheese, served with dried fruit puree	7.95
MIDIA (GF) Steamed mussels with white wine olive oil, garlic, parsley, spring onions and lemon	9.25
SAGANAKI (V) Pan-fried kefalotiri cheese, served with sesame seeds and a touch of honey	7.95
REVITHOKEFTEDES FALAFEL (V) (VG) (GF) (LF) Chickpea fritters with hummus	7.95
DOLMADAKIA (V) (GF) Stuffed vine leaves with rice and herbs, served with yogurt sauce.	6.95
LOUKANIKA Greek sausages with tirokafteri	8.95
BIFTEKAKIA SXARAS Grilled beef patties served with tomatoes, onions and tirokafteri pitta bread	9.95
PRAWN SAGANAKI (GF) Pun-fried prawns, peppers, Feta, garlic, tomato sauce, white wine and chilli	10.50
KALAMARI (GF) Deep fried squid served with lemon and red tzatziki	£9.50
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	12.50

SIDES

PITA BREAD (V)	2.95
POTATO FRIES, CRUSHED FETA AND CHILLI (V)	4.95
POTATO FRIES (V)	3.50
RICE (V)	3.50
MIXED SALAD (V) (VG)	3.95
CABBAGE SALAD (COLESLAW) (V)	3.25

DESSERTS:

BAKLAVA Oven-baked filo pastry with walnuts and honey syrup	5.95
PORTOKALOPITA Traditional orange cake with honey and orange zest	5.95
SOKOLATOPITA Greek style chocolate cake served with ice cream.	5.95
PAGOTO Greek yoghurt ice cream, chocolate and strawberry ice cream. (Sorbet is available too)	5.50

MAINS

KLEFTIKO (GF)	20.95	LAVRAKI (GF)	20.9
Slow cooked joint of lamb (halal) with lemon, herbs		Grilled fillets of sea bass with kale, Fava purée	
and spices, served with rice or potatoes puree'		and lemon sauce and served with rice or crushed pot	atoes
TRADITIONAL MOUSSAKA (GF)	15.50		
Sliced potatoes, aubergine, minced beef, tomato sauce,		FAVA MIXED GRILL	23.9
topped with bechamel sauce		Lamb, chicken, pork belly, beef patties, sausages, served with tzatziki and crushed baby potatoes	
KOTOPOULO ME KREMA (GF)	16.95		
Chicken (halal) fillet with mushrooms and a double		XULOPITES LAHANIKON (V) (VG)	14.50
cream sauce served with potato puree' and chives		Greek traditional pasta with carrots, celery, courgettes, leeks, tomato sauce, spring onions,	
KRITHAROTO THALASSINON	17.95	garlic, basil and olive oil	
Kritharpaaki traditional Greek pasta with squid, prawns	,	•	
octopus, mussels, tomato sauce, olive oil and white wine	<u> </u>	TSIPOURA (GF)	21.9
		Grilled whole sea bream with lemon and olive oil served with rice and mix salad	

STREET FOOD

GYROS WRAPS

Choice of:

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

Choice of

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

SKEPASTI

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

Choice o

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 2.00

14.95

23.95

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

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 & dairy products are commonly used, we regret that we cannot guarantee that our dishes are completely free from traces of gluten, lactose or nuts.

(V) VEGETARIAN (GF) GLUTEN FREE (VG) VEGAN (LF) LACTOSE FREE

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL