



FAVA
GREEK KITCHEN

CHRISTMAS MENU

2 COURSE 27.95- 3 COURSE 31.95

MEZEDES (STARTERS)

SAGANAKI (V)

Deep fried kefalotiri cheese with sesame and pomegranate seeds, drizzled with honey

FALAFEL (V) (VG) (GF)

Chickpea fritters served with hummus and red peppers tapenade

DOLMADAKIA (V) (GF)

Stuffed vine leaves with rice and herbs, served with traditional red tzatziki

LOUKANIKA

Greek sausages served with tomatoes, onion, pitta bread and tirokafteri dip

GREEK SALAD (V) (GF)

Tomatoes, mixed peppers, cucumber, feta cheese, onion, extra virgin olive oil and olives

MAINS

LAVRAKI

Sea bass filets stuffed with spinach, dill, spring onions, served with fava purée, lemon sauce and rice

KOTOPOULO SXARAS

Grilled chicken fillet served with Greek kefalotiri cheese, double cream and mixed herb, served with potato purée

TRADITIONAL MUSSAKA

Oven baked sliced potatoes, aubergine, beef mince, tomato sauce, topped with bechamel sauce

XULOPITES ME LAHANIKA (V)

Traditional Greek xulopites pasta with oil, garlic, aubergine, mixed peppers, courgettes, tomato sauce, topped with crumbled feta cheese

DESSERT

KANTAIFI

Crispy kantaifi dough wrapped around chopped walnuts, ground gloves and a lemon scented syrup

PORTOKALOPITA

Traditional orange cake, with honey and orange zest

KARIDHOPITA

A mouth-watering Greek cake, scented with a blend of cinnamon and grounded clove

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETRY REQUIREMENTS

PLEASE NOTE A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL

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