

DIPS Served with pita or GF bread

Politiki Melitzanosalata £7.20

Smoked aubergines, cooked with olive oil, garlic
Peppers and Greek spices (V,S)

Taramosalata £7.20

Greek fish roe, blended with fresh bread and
herbs (F,G)

Hummous £7.20

Greek chickpeas blended with tahini (V,Se)

Tirokafteri £7.20

Feta cheese blended with chillies and flavoured
with Metaxa brandy (V,E,D,Sd)

Tzatziki £7.20

Greek yoghurt with cucumber, marinated garlic
puree and olive oil (V,D)

MEZE

Kolokithakia Tiganita £8.95

Pan fried Greek battered courgettes served with
tzatziki (V,G,Sd,D)

Classic Fried Halloumi £8.10

Traditionally prepared with soft texture and warm
centre (D)

Manitaria Nostima £8.75

Fresh mushrooms cooked with garlic in white wine
and parsley (V,Sd)

Dolmades £7.90

Stuffed wine leaves with rice, herbs and fresh lemon
sauce (V,S)

Gigantes Prespes £10.60

Butter beans cooked in fresh tomato sauce with
spinach and feta cheese (V,D)

Gigantes me Loukaniko £11.90

Butter beans cooked in fresh tomato sauce with
peppers, herbs and Greek sausage
(Ce,G,E,L,D,Mu,N,P,Se,S)

Tirenies Piperis £9.00

Red sweet peppers stuffed with a mix of Greek
cheese and herbs (V,D)

Rolo Gourounaki £13.50

Marinated pork stuffed with vegetables, honey and
haloumi slow cooked (D,Sd)

Spanakopita £9.10

Oven baked filo pastry filled with feta and spinach
(V,G,E,D)

Kotopoulo Tigania £11.40

Marinated chicken slices with caramelized
onion, herbs, peppers, fresh thyme and a touch of
balsamic vinegar (Ce,G,F,L,D,Mu,N,P,Se,S)

Tigania from Macedonia £13.50

Marinated pork slices with caramelized onion
herbs, peppers and fresh thyme
(Ce,G,E,L,D,Mu,N,P,Se,S)

Kokkinisto Moscharaki £13.90

Chunks of beef slow cooked in fresh tomato sauce
and red wine with herbs and spices (Sd)

Loukaniko £9.70

Pork Greek sausage pan fried for a rich smoky
flavour served with pitta bread
(G,D,S,SdSe,Mu)

Kalamarakia £11.50

Fried squid rings coated in corn flower served with
taramosalata (M,F,G)

MEZE IN POT

Melitzana £9.75

Aubergines in fresh tomato sauce, herbs, feta
topped with cedar cheese (V,D Vegan available)

Garides £12.95

Prawns cooked in fresh spicy tomato sauce
with herbs, garlic and feta (C,D)

Bouyiourdi £9.45

Roasted vegetables with feta and a kick of heat
baked together in olive oil finished with melted
cheddar cheese (D,V)

Stamna £14.95

Roasted mixed vegetables and tender beef
baked in fresh tomato sauce, olive oil and
finished with creamy Greek feta cheese finished
with melted cheddar cheese (Ce,Sd,D)

MAINS

Stifado £23.50

Traditional recipe with chunks of beef,slowly cooked in fresh tomato sauce with small sweet onions,herbs and spices,accompanied with rice or chips (Sd,S)

Kleftiko from Ioannina £28.70

Slowly cooked lamb shank with thyme and oregano served with baby potatoes and carrots ()

Pork Gyros £20.60

Greek pork cooked on a vertical rotisserie served with Greek pita bread,chips,salad and tzatziki (G,D,S,Se Gluten free available)

Chicken Gyros £21.90

Greek chicken cooked on a vertical rotisserie served with Greek pita bread,chips,salad and tzatziki (G,D,S,Se Gluten free available)

Jars Briam £19.40

Roasted mix vegetables in fresh tomato sauce olive oil and Greek feta cheese (Ce,Sd Vegan available)

Tsipoura Bianco £26.90

Tender Seabass fillets in a lemon and white wine sauce with potatoes and aromatic herbs (F,D,S,G,Sd)

Chicken Giouvetsi £22.50

Oven cooked chicken thigh stuffed with halloumi cheese and spinach in fresh tomato sauce, herbs and spices served with orzo pasta topped with cedar cheese (G,D)

Moussaka £22.90

Layers of potatoes ,aubergines, minced pork in fresh tomato sauce topped with bechamel sauce and sprinkle of cedar cheese (G,E,D)

SHARING (Serves 2)

Meat Feast £58.90

A selection of meat delights : Chicken Gyros Meze, Tigania, Rolo Gourounaki, and Kokkinisto served with Tzatziki and Greek pita bread (G,D,Mu,S,Se,Sd,E,L,N)

Vegetarian Feast £55.90

A selection of vegetarian delights : Manitaria, Gigantes, Dolmades, Spanakopita and a meze of Jars Briam served with Hummous and Greek pita bread (G,D,E,Ce,Se,Sd)

SIDES and SALADS

Horiatiki £10.50

Traditional Greek salad with tomatoes, peppers, cucumber, red onion, olives, Greek feta chesse , oregano and olive oil (D, Vegan available)

Nisiotiki £8.90

Juicy tomatoes, olives, feta cheese, oregano and olive oil in a fresh classic Greek mix (Ce,Sd Vegan available)

Greek mix olives £5.40

Greek pita bread £3.00

Chips / Rice £4.70

Gluten free bread £3.00

Allergens guidance

- Ce Celery L – Lupin Se - Sesame
C – Crustaceans S - Soya V - Vegetarian
D – Dairy S – Sulphites Ve - Vegan
E – Egg M – Molluscs N - Nuts
F – Fish Mu - mustard
G – Gluten P - Peanut