

## AUTHENTIC



## CUISINE

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 APPETIZER / MEZE
 

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**Tzatziki**

Yoghurt with cucumber,  
garlic, dill and olive oil

**Tabouli**

Couscous, tomato, spring onion  
and lemon juice

**Soutzoukakia**

Oven cooked beef meatballs in tomato sauce

**Mushroom**

Grilled portobello mushroom with lemon juice  
and garlic

**Halloumi**

Cypriot grilled halloumi cheese

**Greek salad**

Tomato, cucumber, onion,  
peppers, feta cheese, olives

**Tomato & red onion**

Tomato, red onion, olive oil

**Feta**

Feta cheese drizzled with olive oil and oregano

**Hummus**

Chickpea with olive oil, lemon juice and garlic

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 MAIN COURSE
 

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**Lamb souvla**

Spit-roast lamb served with roast  
potatoes

**Chicken souvla**

Spit-roast chicken served with roasted  
potatoes

**Moussaka**

Layered potato, minced lamb, minced beef  
and aubergine bake, topped with béchamel  
sauce

**Octopus**

Grilled octopus

**King prawns**

Grilled king prawns with garlic

**Calamari**

Atlantic salmon, fried potatoes with red wine  
sauce and fresh vegetables – 18.00

**Stifado**

Beef stew cooked in red wine and vinegar  
sauce, with shallots, tomatoes and sweet  
spices

**Soutzoukakia**

Oven cooked meatballs in tomato sauce,  
served with rice

**Kleftiko**

Slow oven cooked lamb shoulder served with  
roast potatoes

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 GRILLS
 

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**Seafood mixed grill****Seafood mixed grill for 2****Sea bass fillet, calamari, octopus  
and king prawns****Sea bass fillet****Sardines**


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 DESSERT
 

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Ice cream  
Baklava  
Bougatsa  
Fruit platter  
Yogurt with honey

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 BEVERAGE
 

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Greek coffee  
Espresso  
Freddo Espresso  
Cappucinno  
Hot Chocolate  
Mint Tea

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 SIDES
 

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Chips  
Steamed or grilled  
vegetables  
Broccoli  
Rice





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MEZE

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**Mixed dips**

Taramosalata, hummus, tzatziki and tirokafteri

**Melitzanosalata**

Chopped grilled aubergine with garlic, Olive oil and vinegar

**Tirokafteri**

Feta cheese with yoghurt and spicy cream

**Pastourma**

Cypriot grilled spicy beef sausage

**Lountza**

Grilled, smoked pork tenderloin

**Domades**

Vine leaves stuffed with rice and minced

**Garides saganaki**

Prawns and feta cheese cooked in a spicy tomato sauce

**Courgette rissoles**

Vegetarian courgette based patties served with greek-style yoghurt

**Bougiourdi**

Oven cooked feta cheese, mushroom, red peppers, olives, hot peppers and kefa lotyri cheese

**Spetsofai**

Beef & pork sausage with onion, peppers, garlic in a spicy tomato sauce, topped with feta cheese

**Loukanika**

Greek grilled pork sausage

**Mushroom & octopus**

Oven baked mushroom, octopus and caramelised onion with tomato, drizzled with olive oil and balsamic vinegar

**Meat meze (per person)**

£24.5

3-course meal: selection of cold, hot starters and meat dishes served with salad and chips (minimum 2 persons)

**Seafood meze (per person)**

£29.9

3-course meal: selection of cold, hot starters and fish dishes served with salad and chips (minimum 2 persons)

**Mixed meze (per person)**

£29

4-course meal: selection of cold, hot seafood starters and meat dishes served with salad and chips (minimum 2 persons)

**Vegetarian meze (per person)**

£23.5

4-course meal: selection of cold, hot seafood starters and vegetarian dishes served with salad and chips (minimum 2 persons)

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RESTAURANT