

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

RESTAURANT



A U T H E N T I C

C U I S I N E

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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 kefalotyri 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)