

IT'S ALL GREEK TO ME MENU

COLD STARTERS

MARINATED KALAMATA GIANT OLIVES v	3.00
FETA CHEESE WITH OLIVE OIL & OREGANO v	5.00
Greek feta in extra virgin olive oil, dusted with oregano	
STUFFED RED PEPPERS v	6.00
Florina Sweet Peppers stuffed with Feta Cheese and Herbs	
TZATZIKI v	4.00
Authentic Greek yoghurt, blended with mint, garlic, dill & other herbs. The Greeks' favourite dip, served with pitta bread	
TYROKAFTERI v	4.00
Handmade dip from Greek feta cheese, mild pepper & spices, served with pitta bread	
WHITE TARAMOSALATA	4.00
Rich, creamy and made fresh with cod roe, lemon juice & extra virgin olive oil, served with pitta bread	

HOT STARTERS

SOUP OF THE DAY	6.00
Ask your waiter for today's soup	
GIGANTES v Starter / Main	4.00/7.00
A classic Greek recipe, consisting of 'giant' beans baked in a tomato sauce along with plenty of fresh herbs	
FAVA v Starter / Main	4.00/7.00
Authentic Santorini island yellow split-pea purée served with capers and a variety of mixed onions	
GRILLED HALLOUMI v	5.00
The favourite Cypriot cheese served with lemon slices & fresh mint	
FRIES v	4.00
Crunchy fries dusted with coarse salt & oregano	
FRIED COURGETTES v	6.00
Sliced courgettes lightly coated in sour & fried, sprinkled with salt & oregano	
FRIED AUBERGINES v	6.00
Sliced aubergines lightly coated in sour & fried, sprinkled with salt & oregano	

BAKED FETA CHEESE WITH HONEY AND SESAME	6.00
Feta Cheese Wrapped in Filo Pastry with Honey and Sesame	
PRAWN SAGANAKI	7.00
Tiger prawns sautéed with onions, peppers, garlic and chopped tomato, flambéed with Ouzo, then finished in the oven with tomato sauce and feta cheese	
CALAMARI	7.00
Fresh deep-fried baby calamari served with fries and tartare sauce or mayonnaise	
MEATBALLS	8.00
Handmade fried beef meatballs, served with fries	

PIES

CHEESE PIE v	5.00
Homemade filo pastry with feta cheese & mint	
SPINACH PIE v	5.00
Homemade filo pastry with spinach & feta cheese	

VEGETARIAN & GLUTEN FREE

DISHES

Please ask a member of the team about our vegetarian and gluten-free options

SALADS

GREEK SALAD (Regular / To Share) v	6.00/8.50
Tomato, cucumber, green pepper, onion, olives, Greek feta & olive oil and oregano	
CRETAN DAKOS SALAD v To Share	8.50
Cretan rusk soaked in Greek extra virgin olive oil, topped with chopped tomato, feta cheese, olives, spring onion & oregano	
OUR CHICKEN SALAD To Share	8.50
Green salad mixed with grilled Chicken Fillet, Cherry Tomatoes, Caesar Sauce & Grated Parmesan	

**If you have a food allergy or a special dietary requirement please inform a member of the staff
10% Discount for takeaway orders**

We only use Greek extra virgin olive oil & the freshest authentic Greek produce available. Organic & gluten free where possible.

IT'S ALL GREEK TO ME MENU

MAIN DISHES

GRANDMA'S MEATBALLS WITH FRIES 11.00
Traditional beef meatballs oven-cooked in a rich tomato sauce, served with fries just like our yiayia used to make

TIGANIA PORK OR CHICKEN 11.00
Juicy Pork or Chicken Cubes and Mild Spicy Sausages. Takes its name from the pan that is cooked in.

MOUSSAKA 12.00
Baked potatoes, aubergines, 100% beef mince in red sauce, layered & topped with a rich béchamel sauce, then grilled with some Greek kefalograviera on top just to give you the best taste possible

VEGETARIAN MOUSSAKA v 10.00
Baked potatoes, aubergines, mushrooms in red sauce, layered & topped with a rich béchamel sauce, then grilled with some Greek kefalograviera on top just to give you the best taste possible

PASTITSIO 11.00
The Greek version of Lasagne with Tube Pasta.

GEMISTA v 11.00
A lovely summer dish tomatoes & peppers stuffed with rice, a mixture of fresh herbs & tomato hearts...enjoy!

SPANAKORIZO v 8.00
Greek Vegetarian Dish of Spinach, Rice and Herbs.

KLEFTIKO 14.00
Marinated Lamb slow-baked on the bone, served with Greek oregano and toasted potatoes

SET MENU (min 2 people, price per person) 21.00
Pitta bread & olives, tzatziki, tirokafteri, taramosalata, grilled halloumi, grape mustard pork belly, Greek salad, lamb cutlets, 2 skewers of pork, 2 skewers of chicken, keftedes, fries & homemade mustard

VEGETARIAN SET MENU v (min 2 people, price per person) 18.00
Pitta bread & olives, fava, tzatziki, taramosalata, tomato balls, cheese pie, vegetarian moussaka, spanakopita, yemista, Greek salad & roast potatoes

FROM THE GRILL

BIFTEKI (BURGER) 12.00
Homemade Burger from 100% beef mince served with fries

PORK SOUVLAKI (3 skewers) 11.00
Homemade souvlaki taken from the best part of the meat to create the perfect succulent grilled experience, served with fries & pitta bread

CHICKEN SOUVLAKI (3 skewers) 11.00
Chicken fillet pieces created into a healthy version of a souvlaki fillet. Served with fries & pitta bread

PORK OR CHICKEN SOUVLAKI PITTA WRAP 6.00
Pork or chicken souvlaki combined with tzatziki sauce, fries, tomato & onion all wrapped in pitta bread **2for 10.00**

HALLOUMI PITTA WRAP v 5.00
Grilled halloumi cheese combined with tzatziki sauce, fries, tomato & onion all wrapped in pitta bread **2for 9.00**

RIB EYE STEAK 20.00
Scottish beef rib eye steak, grilled to your preference, served with fries or salad & pitta bread

PORK OR CHICKEN FILLETS 11.00
Grilled tender pork filets topped with an oregano & lemon sauce served with fries

LAMB CUTLETS 14.00
Tender lamb cutlets grilled to perfection & served with fries

VILLAGE SAUSAGES 8.00
2 large grilled sausages from Thrace served with mustard or lemon dressing & served with fries

SPECIALS OF THE DAY

Please ask a member of our staff

DESSERTS

YOGURT WITH HONEY/CHERRY SAUCE 6.00
BAKLAVA 5.00

NUT CAKE IN SYROP 5.00
ORANGE CAKE 5.00

LOUKOUMADES WITH HONEY 5.00
BOUGATSA 5.00