

# IT'S ALL GREEK TO ME MENU

## COLD STARTERS

<b>MARINATED KALAMATA GIANT OLIVES v</b>	3.00
<b>FETA CHEESE WITH OLIVE OIL &amp; OREGANO v</b> Greek feta in extra virgin olive oil, dusted with oregano	5.00
<b>STUFFED RED PEPPERS v</b> Florina Sweet Peppers stuffed with Feta Cheese and Herbs	6.00
<b>TZATZIKI v</b> Authentic Greek yoghurt, blended with mint, garlic, dill & other herbs. The Greeks' favorite dip, served with pitta bread	4.00
<b>TYROKAFTERI v</b> Handmade dip from Greek feta cheese, mild pepper & spices , served with pitta bread	4.00
<b>WHITE TARAMOSALATA</b> Rich, creamy and made fresh with cod roe, lemon juice & extra virgin olive oil, served with pitta bread	4.00
<b>STARTER COMBO</b> White taramosalata, tyrokafteri, tzatziki, kalamata giant olives, served with pitta bread	10.00

## HOT STARTERS

<b>VEGETARIAN SOUP v</b> Ask your waiter for today's soup	7.00
<b>MEAT SOUP</b> Ask your waiter for today's soup	9.00
<b>GIGANTES v</b> Starter / Main A classic Greek recipe, consisting of 'giant' beans baked in a tomato sauce along with plenty of fresh herbs	4.00/7.00
<b>FAVA v</b> Starter / Main Authentic Santorini island yellow split-pea purée served with capers and a variety of mixed onions	4.00/7.00
<b>GRILLED HALLOUMI v</b> The favorite Cypriot cheese served with lemon slices & fresh mint	5.00
<b>BAKED FETA CHEESE WITH HONEY AND SESAME</b> Feta Cheese Wrapped in Filo Pastry with Honey and Sesame	6.00

<b>FRIES v</b> Crunchy fries dusted with coarse salt & oregano	4.00
<b>FRIED AUBERGINES v</b> Sliced aubergines lightly coated in sour & fried, sprinkled with salt & oregano	6.00
<b>FRIED COURGETTES v</b> Sliced courgettes lightly coated in sour & fried, sprinkled with salt & oregano	6.00
<b>MEATBALLS</b> Handmade fried beef meatballs, served with fries	8.00

## PIES

<b>CHEESE PIE v</b> Homemade filo pastry with feta cheese & mint	5.00
<b>SPINACH PIE v</b> Homemade filo pastry with spinach & feta cheese	5.00

## SALADS

<b>GREEK SALAD v</b> Tomato, cucumber, green pepper, onion, olives, Greek feta & olive oil and oregano	8.50
<b>CRETAN DAKOS SALAD v</b> Cretan rusk soaked in Greek extra virgin olive oil, topped with chopped tomato, feta cheese, olives, spring onion & oregano	8.50
<b>OUR CHICKEN SALAD</b> Green salad mixed with grilled Chicken Fillet, Cherry Tomatoes, Caesar Sauce & Grated Parmesan	10.00
<b>IT'S ALL GREEK TO ME SALAD v</b> Baby kale, tender baby leaves and a mix of strong and crunchy radicchio, lamb's lettuce and crisp frisee, pomegranate and dry figs. Sautéed with balsamic and honey sauce	9.50
+ ADD PROSCIUTTO	1.50
<b>SIDE SALAD</b>	3.00
<b>PITA BREAD</b>	1.00

**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 12.00

Traditional beef meatballs oven-cooked in a rich tomato sauce, served with fries just like our yiayia (grandma) used to make

### TIGANIA PORK OR CHICKEN 12.00

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

### MOUSSAKA 13.00

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 12.00

The Greek version of Lasagna 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 15.00

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

### SET MENU 25.00

Pitta bread & olives, tzatziki, tirokafteri, grilled halloumi, grape mustard pork belly, Greek salad, lamb cutlets, 2 skewers of pork, 2 skewers of chicken, kebabs, fries & homemade mustard. Loukoumades with Nutella or Honey

**Minimum 2 persons**

### VEGETARIAN SET MENU v 20.00

Pitta bread & olives, fava, tzatziki, cheese pie, vegetarian moussaka, spanakopita, yemista, Greek salad & roast potatoes. Yoghurt with honey.

**Minimum 2 persons**

## FROM THE GRILL

### BIFTEKI (BURGER) 12.00

Homemade Burger from 100% beef mince served with fries

### PORK SOUVLAKI (3 skewers) 12.00

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) 12.00

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

### HALLOUMI PITTA WRAP v 5.00

Grilled halloumi cheese combined with tzatziki sauce, fries, tomato & onion all wrapped in pitta bread

### PORK OR CHICKEN FILLETS 12.00

Grilled tender porklets topped with an oregano & lemon sauce served with fries

### LAMB CUTLETS 15.00

Tender lamb cutlets grilled to perfection & served with fries

### VILLAGE SAUSAGES 9.00

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

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