

MENU

COLD STARTERS

Crunchy fries dusted with coarse salt & oregano

MARINATED KALAMATA GIANT OLIVES v	3.00	FRIED AUBERGINES v	6.00
FETA CHEESE WITH OLIVE OIL & OREGANO	5.00	Sliced aubergines lightly coated in sour & fried, sprinkled	
Greek feta in extra virgin olive oil, dusted with oregano		with salt & oregano	6.00
TZATZIKI v	4.00	FRIED COURGETTES v Sliced courgettes lightly coated in sour & fried, sprinkled	6.00
Authentic Greek yoghurt, blended with mint, garlic, dill &		with salt & oregano	
other herbs. The Greeks' favorite dip, served with pitta bread		MEATBALLS	8.00
TYROKAFTERI v	4.00	Handmade fried beef meatballs, served with fries	
Handmade dip from Greek feta cheese, mild pepper & spices served with pitta bread		DIEC	
WHITE TARAMOSALATA	4.00	PIES	
Rich, creamy and made fresh with cod roe, lemon juice &		CHEESE PIE V	5.00
extra virgin olive oil, served with pitta bread	40.00	Homemade filo pastry with feta cheese & mint	
STARTER COMBO	10.00	SPINACH PIE v	6.00
White taramosalata, tyrokafteri, tzatziki, kalamata giant olives, served with pitta bread		Homemade Spanakopita, a delicious savory Greek pie made of perfectly crispy layers of phyllo dough and a comforting filling of spinach and feta cheese.	
HOT STARTERS		041400	
VEGETARIAN SOUP V	7.00	SALADS	
Ask your waiter for today's soup		GREEK SALAD v	8.50
MEAT SOUP	9.00	Tomato, cucumber, green pepper, onion, olives, Greek feta & olive oil and oregano	
Ask your waiter for today's soup		CRETAN DAKOS SALAD V	8.50
GIGANTES v Starter / Main	4.00/7.00	Gretari rusk souked in Greek extra virgin onve on, topped	
A classic Greek recipe, consisting of 'giant' beans baked in a tomato sauce along with plenty of fresh herbs		with chopped tomato, feta cheese, olives, spring onion & oregano	
FAVA v Starter / Main	4.00/7.00	OUR CHICKEN SALAD	10.00
Authentic Santorini island yellow split-pea purée served with capers and a variety of mixed onions		Green salad mixed with grilled Chicken Fillet, Cherry Tomatoes, Caesar Sauce & Grated Parmesan	
GRILLED HALLOUMI v	5.00	IT'S ALL GREEK TO ME SALAD V	9.50
The favorite Cypriot cheese served with lemon slices $\&$ fresh mint		Baby kale, tender baby leaves and a mix of strong and crunchy radicchio, lamb's lettuce and crisp frisee,	
BAKED FETA CHEESE WITH HONEY AND SESAME	6.00	pomegranate and dry figs. Sautéed with balsamic and honey sauce	4.50
Feta Cheese Wrapped in Filo Pastry with Honey and		+ ADD PROSCIUTTO	1.50
Sesame		SIDE SALAD	3.00
FRIES v	4.00	PITA BREAD	1.00

If you have a food allergy or a special dietary requirement, please inform a member of the staff

15% Lunch Discount for all orders until 5:00pm

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



MAIN DISHES		FROM THE GRILL	
GRANDMA'S MEATBALLS WITH FRIES	12.00	BIFTEKI (BURGER)	12.00
Traditional beef meatballs oven-cooked in a rich tomato		Homemade Burger from 100% beef mince served with fries	
sauce, served with fries just like our yiayia (grandma) used to make		PORK SOUVLAKI (3 skewers)	12.00
TIGANIA PORK OR CHICKEN		Homemade souvlaki taken from the best part of the meat	
It is called tigania and it's guaranteed to delight you with its fantastic flavor and color! Tigania is a Greek dish that is made from juicy pork cubes and takes its name by the pan		to create the perfect succulent grilled experience, served with fries & pitta bread	
		CHICKEN SOUVLAKI (3 skewers)	12.00
that is cooked in, which is called tigani.		Chicken fillet pieces created into a healthy version of a	
MOUSSAKA	13.00	souvlaki fillet. Served with fries & pitta bread	0.00
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		PORK OR CHICKEN SOUVLAKI PITTA WRAP	6.00
		Pork or chicken souvlaki combined with tzatziki sauce, fries, tomato & onion all wrapped in pitta bread	
VEGETARIAN MOUSSAKA V	10.00	GYRO (YEERO) PORK OR CHICKEN SOUVLAKI PITTA WRAP	7.00
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		Gyro pork or chicken souvlaki combined with tzatziki sauce,	
		fries, tomato & onion all wrapped in pitta bread	
		HALLOUMI PITTA WRAP v	5.00
PASTITSIO	12.00	Grilled halloumi cheese combined with tzatziki sauce, fries,	
The Greek version of Lasagna with Tube Pasta.		tomato & onion all wrapped in pitta bread	
GEMISTA v	11.00	GYRO (YEERO) PORK OR CHICKEN PORTION	13.00
A lovely summer dish tomatoes & peppers stuffed with rice, a mixture of fresh herbs & tomato hearts enjoy!		Generous portion served with refreshing tzatziki sauce, pita bread, fries, onion, tomatoes and	
SPANAKORIZO v	8.00	lettuce. A great selection of ingredients make it	
Greek Vegetarian Dish of Spinach, Rice and Herbs.		a delicious complete meal!	40.00
KLEFTIKO	15.00	PORK OR CHICKEN FILLETS	12.00
Marinated Lamb slow-baked on the bone, served with Greek oregano and toasted potatoes		Grilled tender porklets topped with an oregano & lemon sauce served with fries	
SET MENU	25.00	LAMB CUTLETS	15.00
Pitta bread & olives, tzatziki, tirokafteri, grilled halloumi,	Price / person	Tender lamb cutlets grilled to perfection & served with fries	
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	, , , , , , , , , , , , , , , , , , ,	VILLAGE SAUSAGES	9.00
		2 large grilled sausages from Thrace served with mustard or lemon dressing & served with fries	
VEGETARIAN SET MENU v	20.00		
Pitta bread & olives, fava, tzatziki, cheese pie, vegetarian moussaka, spanakopita, yemista, Greek salad & roast	Price / person	SPECIALS OF THE DAY	
		Please ask a member of our staff	

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potatoes. Yoghurt with honey. Minimum 2 persons

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