

Μενού

μεζέδες MEZZEDES

MEZZEDES IS SERVED IN 'TAPAS' STYLE SMALL DISHES & WE SUGGEST 3-5 DISHES BETWEEN 2 PEOPLE TO ENJOY AS STARTERS

TARAMOSALATA 5.40
Creamy blend of pink fish roe, lemon juice & olive oil

TZATZIKI 4.95
Strained Greek yogurt with cucumber, dill & garlic

HUMMUS 4.95
A smooth dip of pureed chickpeas, lemon juice, tahini & garlic

TIROKAFTERI 5.95
Spicy feta dip with chilli flakes & roasted peppers

MELITZANOSALATA 5.40
Roasted smoky aubergine dip with parsley & garlic

MEZZE PLATTER 19.95
A selection of our dips, Hummus, Tzatziki, Tirokafteri, Taramasalata & Melitzanosalata served with olives

HALKIDIKI OLIVES 5.40
Juicy marinated olives from Halkidiki, Greece

GRILLED HALLOUMI 8.45
Traditional Cypriot cheese, grilled then drizzled with Greek honey, lemon & thyme

KALAMARAKIA TIGANITA 9.95
Crispy fried baby squid with lemon slice & tartar sauce

LOUKANIKO 7.45
Wild boar sausage infused with herbs & marinated in red wine then smoked

DOLMADES 5.95
Vine leaves filled with aromatic rice & spices

FALAFEL 6.45
Famous middle eastern dish, fried balls of blended chickpeas, onions & spices, served with a tahini dip

SPANAKOPITA 7.95
Spinach & feta stuffed phyllo pastry pies

KOLOKYTHOKEFTEDES 6.95
Courgette fritters deep fried with a melted feta centre served with a yogurt dip

GRILLED PRAWNS 9.95
Juicy prawns cooked on the grill in a garlic lemon butter sauce served with lemon slice

PRAWN SAGANAKI 15.95
Traditional Greek dish with prawns made in a rich tomato sauce, ouzo & crumbled feta

FETA SAGANAKI 9.95
Greek feta cheese wrapped in phyllo pastry, lightly fried & drizzled with Greek honey and sesame seeds

KEFTEDAKIA 7.95
Meatballs in a rich tomato sauce & basil

FETA CHICKEN WINGS 7.95
Marinated and grilled chicken wings served with crumbled feta & pomegranate seeds

BAKALIAROS SKORDALIA 8.45
Greek crispy salted cod bites in a beer batter served with skordalia & lemon wedge

SARDINES 7.45
Crispy fried sardines in breadcrumbs served with tartar sauce

MIDIA AHNISTA 13.95
Wine steamed mussels with lemon & herb sauce

HONEY & GARLIC FRIED SALMON 14.95
Served with warm skordalia

ALL SERVED WITH WARM PITTA BREAD

TRADITIONAL GREEK GRILL

Είδη Σχάρας

SOUVLAKI

Marinated charcoal grilled skewers served with Greek salad, aromatic rice & dip
16.95 Chicken or Pork

LAMB SOUVLAKI

Marinated grilled lamb cubes served with Greek salad, aromatic rice & tzatziki dip
21.95

MIXED GRILL SPECIAL

Charcoal grilled chicken & pork souvlaki with loukaniko & halloumi, served with oregano fries, Greek salad & tzatziki dip
21.00

BRIZOLA

Signature Cypriot style large pork chop served with oregano fries
19.95

LAMB CUTLETS

Marinated lamb cutlets charcoal grilled, infused with oregano & served with aromatic rice & a tzatziki dip
22.95

GRILLED SEA BREAM

Whole fresh sea bream grilled, served on the bone with wild asparagus & a olive oil lemon dressing
15.95

HALLOUMI SOUVLAKI

Cubes of Cypriot halloumi cheese, peppers & onion charcoal grilled & served with oregano fries & tzatziki dip
14.95

MIXED GRILL for TWO

THE ULTIMATE GREEK MIXED GRILL
Charcoal grilled platter of chicken & pork souvlaki, lamb cutlets, oregano fries, halloumi, loukaniko, tzatziki & hummus served with pitta bread
45.95

PLATTER FOR 8-10 MIXED GRILL FEAST

Chicken & Pork Souvlaki, Halloumi, Loukaniko & Lamb Cutlets served with a Mezze Platter of Dips, Greek Salad, Aromatic Rice & Oregano Fries

Experience a real Greek feast!

235

GREEK SPECIALITIES

Παραδοσιακά πιάτα

STIFADO

Traditional Greek beef stew with sweet shallots, red wine & herbs served with aromatic rice

18.95

GEMISTES

Roasted peppers stuffed with aromatic rice & herb mixture served with feta cheese & lemon roast potatoes

15.45

MOUSAKA

Popular Greek dish of roasted aubergines, potatoes, mince beef & béchamel sauce topping, served with side salad

16.45

VEGETARIAN MOUSAKA

A vegetarian option on the classic Greek dish, roasted aubergines, potatoes & béchamel topping with a Greek salad

14.95

OYSTERS

Served with special Mediterranean passion fruit mignonette, edible flowers & dry ice

4 for 16.95

6 for 21.95

SET Mezze Menu

EXPERIENCE OUR SIGNATURE MENU, THE GREEK WAY OF DINING WITH A SELECTION OF SMALL DISHES, FOLLOWED BY SIGNATURE GRILLS & THEN SWEETS FOR A TRUE TASTE OF GREECE

TO START

TARAMOSALATA • TZATZIKI • HUMMUS
LOUKANIKO • FALAFEL • SPANOKOPITA
GRILLED HALLOUMI • DOLMADES

FOLLOWED BY

CHICKEN & PORK SOUVLAKI SKEWERS
Served with aromatic rice, Greek salad & oregano fries

TO FINISH

BAKLAVAS

Greek rose syrup soaked pastries served with ice cream & crushed pistachios

32.95PP FULL MEZZE 29.95PP FULL VEG MEZZE

MINIMUM 4 PEOPLE

UPGRADE TO
LAMB SOUVLAKI
FOR EXTRA £3
PER PERSON

SIDES Συνοδευτικά

LEMON ROASTED POTATOES 4.95
Slow roasted lemon & oregano Greek potatoes

GREEK VILLAGE SALAD 7.95
Traditional Greek salad with olive oil & feta

OREGANO FRIES 4.95
Greek patates with oregano

FETA FRIES 5.95
Our classic Greek oregano fries with grated feta cheese

AROMATIC RICE 4.50
Aromatic rice with chopped parsley

SKORDALIA 4.95
Warm mashed potatoes & garlic dip drizzled with fresh olive oil

PITTA BREAD 3.95
Warm & soft thick pitta bread from the island of Cyprus

✓ VEGETARIAN ✪ GLUTEN FREE ♥ VEGAN

DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

Due to the nature of our business, we cannot guarantee food prepared on the premises is free from allergenic ingredients. All grill and fried food may be cross contaminated.

DRINKS MENU

μενού ποτών

PLATES

FOR SMASHING
10 FOR £10



WINES

κρασιά

WE HAVE SOURCED OUR WINES FROM ALL
OVER MAINLAND GREECE & THE ISLANDS

RED Κόκκινο

PIROGA

Merlot, Syrah & Agiogitiko, fresh, fruity & supple

MAKEDONIKOS

Produced in Macedonia with xinomavro grape, a gentle velvety texture with fruity aromas

ASKITIKOS

Cabernet Sauvignon, Syrah & Agiorgitiko, aromas of red fruits, vanilla & black pepper

NEMEA RESERVE

Rich bouquet of spices, vanilla & dried fruit

175ml 250ml Bottle
6.50 8.50 25.00

6.95 8.95 26.00

37.00

32.00

SKOURAS MEGAS OENOS

Silky but robust with gentle tannins with the aromas of red & black fruits, cloves, black pepper & a touch of herbs

57.00

WHITE λευκό κρασί

PIROGA

Chardonnay from grapes cultivated in Greece

MAKEDONIKOS

Xinomavro grape with a tone of Syrah produced in Macedonia, a crystal clear wine with balanced acidity

RETSINA

Traditional Greek wine with origins in ancient times, Aleppo pine resin forms distinctive flavour

ASKITIKOS

Sauvignon blanc, intense fruity & floral aromas

MALAGOUZIA

Dry, rich & filled with lemon flavors

6.50 8.50 25.00

6.95 8.95 26.50

5.95 7.95 23.50

35.00

37.00

SKOURAS CUVÉE PRESTIGE

Relaxed pace & luxurious texture, flavours of orange & lemon blossom & touches of jasmine & mint

35.00

ROSE Ροζέ

MAKEDONIKOS

Round & full taste, with ripe strawberries on the nose & raspberry jam-like flavours

SKOURAS CUVÉE PRESTIGE

Dry rosé, with aromas of ripe cherries, raspberries, hints of flowers & rose petal

6.45 8.45 25.00

37.95

CUVÉE ROSÉ LAURENT PERRIER

A rich and complex champagne with a beautiful pink colour. Aromas of raspberry, red currant, cherry & citrus with intense fruit flavours

165

MOET NV CHAMPAGNE 75

MOET & CHANDON ROSE NV 95

PROSECCO

A popular light & fruity style of sparkling wine

35

BEERS μπύρα

BOTTLED

MYTHOS

3.95

OUR NAMESAKE IS A CONTEMPORARY GREEK LAGER

With rich foam, shiny blonde color & pleasant refreshing taste

KEO

4.95

KEO IS AN EXCEPTIONAL QUALITY LAGER BEER

Traditionally brewed & matured in Cyprus, bottled fresh & unpasteurized, to retain its flavour, aroma & freshness

ALFA

4.45

MADE BY ATHENIAN BREWERY SA IN GREECE

A blonde light lager, a shimmering golden colour with a mild malt and yeast aroma, it is a lager rich in foam

DRAUGHT

SAN MIGUEL

3.45/5.95

CARLSBERG

3.45/5.95

MORE BEERS & ALES TO CHOOSE FROM,
JUST ASK YOUR SERVER

HOT DRINKS

ζεστά ροφήματα

GREEK COFFEE

3.45

ελληνικό καφέ

A strong brew of coffee, which is served with foam on the top and the grounds at the bottom of the cup, prepared in a special pot called A briki in hot sand
Order without sugar, medium or sweet

GREEK MOUNTAIN TEA

4.95

τσάι βουνού

A unique flavour in this soothing aromatic organic tea hand picked in the mountains of Greece. Savour this naturally caffeine free drink as a late night treat

MINT & ROSE TEA

4.95

τσάι μέντας με τριαντάφυλλο

Greece's eastern influence radiates in this sweet & floral tea with fresh mint & rose petals

SERVES TWO PEOPLE

TEA

3.95

English Breakfast, Earl Grey, Chamomile

AMERICANO

2.95

LATTE

3.45

CAPPUCCINO

3.45

FLAT WHITE

3.45

HOT CHOCOLATE

3.95

GREEK ICE COFFEE

FREDDO ESPRESSO

3.45

FREDDO CAPPUCCINO

3.95

FRAPPE

3.45

GREEK SOFT DRINKS

EPSA LEMONADE FIZZY

3.25

EPSA ORANGE FIZZY

3.25

GREEK spirits

METAXA BRANDY

METAXA was founded in 1888 by Spyros Metaxa, a man of fearless vision who set out to create the smoothest amber spirit. Every drop remains true to the founder's original vision of refined, aromatic smoothness. Floral character's, revealing notes of muscat & brioche. The original Greek Spirit

5.95

OOUZO

BARBAYANNI

Authentic Greek liquor consists of a pure essence of aniseed & sweet-smelling herbs & contains the distinctive water of Plomari Lesvos. A delicate flavour, creating on your palate sensations of spring breezes & sun-kissed seas

18.00 200ML BOTTLE

4.95

MASTICA

μαστίχα

This unique drink is made by distilling only the tears (droplets of resin) of the mastic tree that only grows on the island of Chios. Dry with elegant but bold aromatic character, ideal for cocktails. Also tasty neat & well chilled as an after dinner digestive

4.95

TSIPOURO(RAKI)

Τσίπουρο

100% Tsipouro produced by distillation of high quality fresh pomace from grapes cultivated at Thessaly Greece with fruity citrus aromas & herbal hints of mint

19.95 200ML BOTTLE

5.45

ZIVANIA

Ζιβανία

Cyprus's national drink, also referred to as 'firewater'. A traditional distillate with aromas of grape

18.00 200ML BOTTLE

4.95

ALL GREEK SPIRITS ARE SERVED
IN 50ML MEASURES

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL