Starters

Meat Starters		Vegetarian starters	
Lountza Grilled smoked fillet of pork	£7.00	Garlic Bread Topped with cheese	£5.00
Loukanika Grilled spicy pork sausage	27.00	Olives Black or green	£5.00
Pastourma Grilled garlic beef sausage	£7.00	Lentil Soup Tahini	£6.50 £5.00
Dolmades Stuffed vine leaves with mincemeat,	00.83	Creamed sesame seeds, with garlic & lemon juice	
rice & herbs Soutzoukakia	00.83	Tzatziki Yogurt & cucumber, garlic & mint	£5.00
Beef meatballs in tomato & wine sauce Lahmajun	£7.00	Houmus Creamed chick peas with tahini	£5.00
Spicy beef mincerneat with onions & herbs on pitta	£7.00	Melitzanosalata Dip Creamed baked aubergines, olive oil & garlic	£5.00
Fish Starters		Halloumi Grilled Cypriot goat cheese	£7.00
Taramossalata Smoked cod roe, olive oil & lemon juice	£5.00	Vegetarian Vine Leaves Stuffed with rice & herbs	£7.00
King Prawn Scordades Deshelled in a garlic sauce	£12.00	Falafel Revithokeftedes Chick pea fritters	£7.00
Kalamari Fried squid	00.83	Kolokithokeftedes Courgette fritters	£7.00
Whitebait	£7.00	Spanakopita Spinach and feta pie	28.00
		Oven Baked Feta Greek cheese with peppers, tomatoes and herbs, drizzled with olive oil	£8.50
		Garlic Mushrooms	£6.00
		Side Dishes	
		Greek Salad V With feta cheese and olives	£8.50
		Gigantes Plaki V	£6.50
We take pride in making all our food fr scratch, using traditional recipes we we	Dry beans in tomato sauce		
taught by our 'viavia' (grandmother).	V Suitable for vegetarians		

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All our grilled meat dishes are made using generous portions of fresh meat, cooked to order on our traditional charcoal grill.

If you have any allergies or dietary requirements, please speak to staff

Main

	Main Dishes		Steaks	
	Mezedes 2 or more people Variety of starters & main courses	£26.00 each	Sirloin 10oz porterhouse steak grilled	€22.00
	Kebab Pork Diced pork cooked on charcoal	£16.50	Daz Sauce Barbecue style sauce	£2.50
	Kebab Lamb Diced lamb cooked on charcoal	£18.00	Pepper Sauce	€2.50
	Mixed Kebab Skewer of chicken & skewer of lamb cooked on charcoal	£18.00	Poultry Chicken Kebab 2 skewers of breast cooked over char	£17.00
	Daz Kebab Pork Served with barbecue sauce	£17.00	Daz Chicken Kebab With barbecue sauce	€17.50
	Daz Kebab Lamb Served with barbecue sauce	£19.00	Fish	
	Sheftalia Rolled mincemeat, onions, parsley & herbs charcoal grilled	£17.00	Sea Bass Fillets of sea bass grilled	£18.00
0	Afelia £17.00 Cubes of Pork cooked in wine flavoured with coriander & curnin Mousaka £17.50 Layers of aubergine, courgettes, tomatoes, potatoes and beef mincemeat topped with a cheese sauce. A Greek dish adopted from the Arabs when they introduced aubergines to Greece.		Kalamari Deep fried squid	£18.00
			King Prawn Scordades Deshelled in a garlic sauce	£25.00
			Salmon Steak Grilled	£18.00
			Vegetarian Dishes	
K	Kleftiko 1lb of slow roasted lamb.	£18.00	Vegetarian Mousaka Layers of aubergine, courgettes, tomo potatoes topped with a cheese sauce	
'Stolen Meat'. The Greeks created this dish in the 1800s. Revolutionary guerrillas would steal a lamb and cook it in a hole packed with soil to		Vegetarian Mezedes Variety of starters & main courses	£20.00 each	
	stop smoke escaping and giving them Soutzoukakia Beef meatballs in wine and tomato sa	£18.00	Spanakopita Spinach and feta pie	£16.00
	Paidakia Lamb cutlets charcoal grilled	£22.00		
	Stifado Beef casserole in wine, onions and spices	£18.00		

ALL MAIN DISHES SERVED WITH RICE OR CHIPS

TAKEAWAY AVAILABLE ASK FOR DETAILS SERVICE CHARGE NOT INCLUDED