

## Starters

### Meat Starters

<b>Lountza</b> <i>Grilled smoked fillet of pork</i>	<b>£7.00</b>
<b>Loukanika</b> <i>Grilled spicy pork sausage</i>	<b>£7.00</b>
<b>Pastourma</b> GF <i>Grilled garlic beef sausage</i>	<b>£7.00</b>
<b>Dolmades</b> GF <i>Stuffed vine leaves with mincemeat, rice &amp; herbs</i>	<b>£8.50</b>
<b>Soutzoukakia</b> GF <i>Beef meatballs in tomato &amp; wine sauce</i>	<b>£8.50</b>
<b>Lahmajun</b> <i>Spicy beef mincemeat with onions &amp; herbs on pitta</i>	<b>£8.00</b>
<b>Taramosalata</b> <i>Smoked cod roe, oil &amp; lemon juice</i>	<b>£6.00</b>
<b>King Prawn Scordades</b> <i>Deshelled in a rich garlic sauce</i>	<b>£12.00</b>
<b>Kalamari</b> <i>Deep fried squid</i>	<b>£9.00</b>
<b>Whitebait</b>	<b>£8.00</b>
<b>Mussels</b> <i>New Zealand giant mussels cooked in homemade tomato sauce</i>	<b>£8.50</b>
<b>Pickled Octopus</b> <i>In house pickled Octopus</i>	<b>£10.00</b>

We take pride in making all our food from scratch, using traditional recipes we were taught by our 'yiayia' (grandmother).

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

### Vegetarian starters

<b>Garlic Bread</b> <i>topped with cheese</i>	<b>£6.00</b>
<b>Olives</b> <i>Black or green</i>	<b>£5.00</b>
<b>Homemade Lentil Soup</b> GF	<b>£6.50</b>
<b>Tahini</b> GF <i>Creamed sesame seeds, with garlic &amp; lemon juice</i>	<b>£6.00</b>
<b>Tzatziki</b> GF <i>Yogurt &amp; cucumber, olive oil, garlic &amp; mint</i>	<b>£6.00</b>
<b>Houmous</b> GF <i>Creamed chickpeas with tahini</i>	<b>£6.00</b>
<b>Melitzanosalata dip</b> <i>A light and fragrant blend of smoked aubergines, garlic, olive oil and parsley</i>	<b>£6.00</b>
<b>Halloumi</b> <i>Grilled Cypriot goat's cheese</i>	<b>£7.00</b>
<b>Vegetarian Dolmades</b> GF <i>Stuffed vine leaves with rice &amp; herbs</i>	<b>£8.00</b>
<b>Falafel Revithokeftedes</b> GF <i>Chickpea fritters</i>	<b>£8.00</b>
<b>Kolokithokeftedes</b> <i>Courgette fritters</i>	<b>£8.00</b>
<b>Spanakopita</b> <i>Spinach and feta pie</i>	<b>£8.00</b>
<b>Oven Baked Feta</b> <i>Greek cheese with peppers, tomatoes and herbs, drizzled with olive oil</i>	<b>£8.50</b>
<b>Garlic Mushrooms</b> GF	<b>£7.00</b>

### Side Dishes

<b>Zorbas Salad</b> <i>with feta cheese, olives and our secret homemade dressing.</i>	<b>£9.00</b>
<b>Gigantes Plaki</b> <i>White giant beans in a tomato sauce</i>	<b>£7.00</b>
<b>Fasolaki</b> <i>Green beans cooked in tomato sauce</i>	<b>£7.00</b>

GF Gluten Free

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

## Main

### Main Dishes

<b>Mezedes</b> (minimum 2 people) <i>Variety of starters &amp; main courses</i>	<b>£29.00</b> per person
<b>Pork Kebab</b> <i>Diced pork cooked on charcoal</i>	<b>£18.00</b>
<b>Lamb Kebab</b> <i>Diced lamb cooked on charcoal</i>	<b>£20.00</b>
<b>Mixed Kebab</b> <i>Skewer of chicken &amp; skewer of lamb cooked on charcoal</i>	<b>£19.00</b>
<b>Daz Pork Kebab</b> <i>Served with homemade barbecue sauce</i>	<b>£19.00</b>
<b>Daz Lamb Kebab</b> <i>Served with homemade barbecue sauce</i>	<b>£21.00</b>
<b>Sheftalia</b> <i>Traditional Cypriot delicacy. Rolled pork mincemeat, onions, parsley &amp; herbs, charcoal grilled</i>	<b>£18.00</b>
<b>Afelia</b> <i>Cubes of pork cooked in wine, flavoured with coriander &amp; cumin</i>	<b>£18.00</b>
<b>Moussaka</b> <i>Layers of aubergine, courgettes, tomatoes, potatoes and beef mincemeat topped with a béchamel. A dish adopted from the Arabs when they introduced aubergines to Greece.</i>	<b>£20.00</b>
<b>Kleftiko</b> <i>1lb of slow roasted lamb. '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 stop smoke escaping and giving them away.</i>	<b>£20.00</b>
<b>Soutzoukakia</b> <i>Beef meatballs in wine, spices and tomato sauce</i>	<b>£19.00</b>
<b>Paidakia</b> <i>Lamb cutlets charcoal grilled</i>	<b>£25.00</b>
<b>Stifado</b> <i>Greek beef stew, tender pieces of beef in wine, onions and spices.</i>	<b>£20.00</b>

ALL MAIN DISHES SERVED WITH EITHER RICE OR HAND-CUT CHIPS

### Steaks

<b>Sirloin</b> <i>12oz porterhouse steak grilled</i>	<b>£25.00</b>
<b>10oz Fillet</b> <i>Ask for availability</i>	<b>£28.00</b>
<b>Daz Sauce</b> <i>Homemade Barbecue sauce</i>	<b>£2.50</b>
<b>Pepper Sauce</b>	<b>£3.00</b>

### Poultry

<b>Chicken Kebab</b> <i>2 skewers of breast cooked over charcoal</i>	<b>£18.00</b>
<b>Daz Chicken Kebab</b> <i>With barbecue sauce</i>	<b>£19.00</b>

### Fish

<b>Sea Bass</b> <i>Grilled fillet sea bass</i>	<b>£22.00</b>
<b>Kalamari</b> <i>Deep fried squid</i>	<b>£19.00</b>
<b>King Prawn Scordades</b> <i>Deshelled in a garlic sauce</i>	<b>£26.00</b>
<b>Salmon Steak</b> <i>Grilled</i>	<b>£20.00</b>

### Vegetarian Dishes

<b>Vegetarian Moussaka</b> <i>Layers of aubergine, courgettes, tomatoes, potatoes topped with béchamel.</i>	<b>£19.00</b>
<b>Vegetarian Mezedes</b> (minimum 2 people) <i>Variety of starters &amp; main courses</i>	<b>£25.00</b> per person
<b>Spanakopita</b> <i>Filo pastry parcels with creamy spinach, leek, herb and feta filling</i>	<b>£17.50</b>

All of our kebabs are grilled on charcoal

Service charge is not included  
TAKEAWAY AVAILABLE ASK FOR DETAILS