

STARTERS

Soupa (Please check with your server)	5.75	Tyropita Filo Pastry filled with Feta Cheese and a touch of Egg, topped with Honey and Sesame Seeds (MK, E, G, SS)	6.10
Tzatziki A Greek Classic – Made from Yoghurt, Cucumber, Garlic, Olive Oil (MK)	4.90	Manitaria Fresh Mushrooms with creamy Garlic sauce, White Wine and fresh Parsley (D, SD)	6.75
Tirokafteri Feta Cheese, Spicy Peppers, Yoghurt, Olive Oil (MK)	4.90	Dolmades Vine Leaves stuffed with Rice and Herbs (Vegan)	6.75
Hummus A famous Levantine Dip – Crushed Chickpeas, Tahini, Lemon Juice, Olive Oil (SS)	4.90	Kalamari Squid Rings in Breadcrumbs, served with a dip made of Mayonnaise, Garlic and Lemon (E, G, M)	9.45
Horiatiki Salata Tomato, Cucumber, Onion, Peppers, Capers, Croutons, Feta Cheese, Olive Oil (MK)	8.60	Octopus Charcoal grilled Octopus, Olive Oil, Balsamic Vinegar, Soy Sauce, garnished with Scallions and Cherry Tomatos (M, S)	12.45
Mykonos Salata The Speciality of the House – Rocket, Avocado, Scallions, Fresh Tomato, Grilled Halloumi, Sundried Tomato, Bacon Vinaigrette (MK)	8.75	Mydia Saganaki Feta, Kefalotyri, Tomato sauce or White Wine with Garlic, Parsley and Chilli (MK, M, SD)	10.30
Patatokeftedes Potato Croquette stuffed with Cheese and Herbs (MK, G)	6.10	Garides Saganaki Tiger Prawns, Feta, Kefalotyri, Tomato sauce or White Wine with Garlic, Parsley and Chilli (MK, M, SP)	10.60
Kefalotyri Panfried Greek Parmesan, coated in Flour and flambéed in Sambuca (MK, G)	6.75	Sardeles Charcoal grilled deboned Sardines, Olive Oil, Oregano (F)	7.90
Haloumi A Cypriot semi-hard, unripened brined Cheese, grilled to perfection (MK)	6.75	Soutzoukakia Beef and Pork Meatballs in Tomato sauce (E, G)	6.25
Spanakopita Filo Pastry filled with Spinach, Feta Cheese, Spring Onion, served with Yoghurt Dip (MK, E, G)	6.10	Cabbage Dolmades Handmade Cabbage Leaf Rolls, stuffed with Minced Beef, Rice and Herbs, finished with a Cream sauce (MK)	7.10

MAIN COURSES















Moussaka Layers of Potatoes, Aubergines, Courgette, Minced Beef, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)	16.75	Kleftiko Slow cooked Lamb Shank on the bone, served with Roasted Vegetables and Potatoes (SP)	21.30
Vegetarian Moussaka Layers of Potatoes, Aubergine, Courgette, Carrots, Mix Peppers, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)	16.75	Stifado Greek Style Beef Stew with Red Wine, Shallots, Tomato sauce, served with Rice (SD)	17.45
Gimistes Piperies Peppers stuffed with Rice and Herbs in a Tomato sauce, served with Baked Potatoes (Vegan)	15.30	Gyro Platter Thinly sliced Pork or Chicken, marinated in Spices and Herbs, served with Chips, Pita Bread and Tzatziki (G, CY, MD, SP)	15.60
Lavraki Pan Fried Fillet of Sea Bass in a Creamy White Wine Mushroom Cherry Tomato Dill Celery sauce, served with Baby Potatoes (CY, MK, F, SP)	18.75		

FROM THE GRILL

Kotopoulo Souvlaki Charcoal grilled Chicken skewers, marinated in Yogurt, Olive Oil, Herbs, served with Chips and Tzakziki (MK, G)	16.60
Paidakia Charcoal Grilled Lamb Chops, served with Chips and Ajvar Sauce	21.30
Brizola 80z Sirloin Steak, marinated in Soy Sauce, Garlic, Thyme, served with Chips, sautéed Onion and Peppercorn sauce (S, SP, G)	22.10

SIDE ORDERS

Chips	4.00
Roasted Potatoes	4.00
Rice with Vegetables	4.00
Mix Salad	4.00
Kalamata Olives	4.00
Homemade Bread	2.80
Garlic Pita	4.30
Pita Bread	2.45

 Celery (CY)	 Fish (F)	 Nuts (N)	 Mustard (MD)	 Soy (S)
 Crustaceans (C)	 Gluten (G)	 Milk (MK)	 Peanuts (P)	 Sulphites (SP)
 Eggs (E)	 Lupin (L)	 Molluscs (M)	 Sesame Seeds (SS)	