



the life goddess
greek.deli.divine
autumn dinner

In Greek tradition and culture cultivating, preparing and sharing food is a ritual. The journey of the senses starts from mother-earth and finishes at a feast on a table where all the family, friends and companions share the same nourishment and enjoy the sublime result of their efforts. For Greeks preparing a meal for someone is the ultimate token of respect, gratitude, friendship and love. TLG aspires to introduce the superior quality, wealth and diversity of Greek products to gastronomy enthusiasts and familiarize them with the exquisite balance, simplicity and excellence of the Greek food culture that is beginning to re-conquer its rightful place in the world gastronomical map. The Life Goddess is your trustworthy partner for supplying the finest Greek products.

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to start with

Spreads £ 7.00

Variety of homemade spreads: tzatziki, fava, sour cream cheese served with bread

Chicken wings £ 7.50

Chicken wings marinated in fresh thyme and greek honey

Cretan Dackos with Katiki Domokou £ 7.00

Burley rusk with greek tomatoes, Katiki Domokou, oregano and TLG extra virgin olive oil

Greek meze platter £ 12.50

Smoked aubergine £ 7.50

Grilled aubergine with tomato bites, feta rocks and garlic

Spanakoto £ 12.00

Risotto with fresh spinach, herbs and feta sauce

Vegetable risotto £ 12.00

Risotto with fresh vegetables and truffle olive oil

Roasted feta cheese £ 6.50

Feta cheese marinated with honey and wrapped in fylo pastry

my mains

Greek style burger £ 11.00

Greek kavourmas on a traditional greek pita bread

Octopus £ 13.00

Slow cooked octopus in Greek wine, on "a bed" of fava spread and homemade orange jam

Kleftiko £ 15.00

Lamb in a vineleave punch

Lamb chops £ 14.50

Lamb chops marinated in lemon grass and rosemary served with mixed salad

Moussaka £ 13.00

Artisanal moussaka made in a clay pot

Pasta with shrimps £ 14.00

Italian's favorite food made the greek way with greek pasta and aromatics

salads

TLG Greek salad £ 9.50

Tomato, cucumber, oregano, feta cheese, capers and extra virgin olive oil

Kaloni salad £ 10.50

TLG version of popular Caesar salad with greek ingredients

Wild greens £ 9.50

Handpicked greek greens from Halkidiki slightly steamed and served with salt rock, fresh lemon juice and extra virgin olive oil

Mixed greens salad £ 9.00

Selection of seasonal leafs and cherry tomatoes with nuts marinated in balsamic vinegar and extra virgin olive oil

my platters

Variety of greek cheeses Small £ 7.50, Large £ 14.00

Variety of greek cold cuts Small £ 8.00, Large £ 15.00

Mixed Platter £ 19.00

sides

Fava, Tzatziki, Spicy cheese cream £ 4.50

desserts

Dessert of the day £ 5.50



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