



APPETISERS

DOUGH BALLS V Stuffed with cheese, aioli	5.50
BRUSCHETTA VF Tomato, garlic, olive oil, aubergine puree	4.95
HONEY PASTOURMA Cured beef sausage in honey	5.50
MIXED DIPS PLATTER N Houmous, tzatziki, htipiti, taramasalata, warm chargrilled pitta bread	9.95
GREEK OLIVES & CHILLIES V Marinated green & black olives, mild green chillies, ciabatta	3.95
GREEK GARLIC BREAD V With tomato	3.25
With cheese	3.50
With tomato & cheese	3.95
	4.50

STARTERS

TOMATO & BASIL SOUP V Home made, pitta chips	4.95	COD FRITTERS With lemon mayonnaise	6.50
GREEK PLATTER (2 people) Cured beef sausage in honey, feta & red pepper dip, pitta chips, Greek slaw, beef & pork meatballs, falafel, olives	18.50	HALLOUMI PASTOURMA Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic	6.95
CROQUETTES VF Potato croquettes, sweet potato puree, sweet mint balsamic	5.95	SPINACH & FETA PIE V Filo pastry filled with spinach, leeks, fresh herbs, feta & halloumi cheese, tzatziki	6.75
MEATBALLS Beef & pork meatballs, herbs, tomato sauce	6.95	KING PRAWNS In tomato sauce, feta, oregano	8.95
FALAFEL VF Chickpea fritters, houmous	5.50	VEGAN PANCAKE VF Greek pancake topped with roast mushroom, caramelised red onion, sweet mint balsamic	5.95
KALAMARI Baby squid in seasoned flour, aioli	7.50	MUSSELS Cream, white wine, garlic ciabatta	8.95
GARLIC MUSHROOMS V Pan fried mushrooms, garlic, cream	5.95	DOLMADES VF Vine leaves stuffed with rice, olive oil	5.95

MAINS

KEBABS

The Greek speciality, chargrilled skewers

PORK & APPLE Pork belly marinated in honey, mustard, apple pieces, Greek slaw, apple & parsnip dip, a choice of herb rice or seasoned fries	16.50
CHICKEN Chicken breast marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki, a choice of herb rice or seasoned fries	15.95
LAMB Lamb rump marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki, a choice of herb rice or seasoned fries	17.50
HALLOUMI & FIG V N Fresh fig marinated in sweet mint balsamic, halloumi, honey, Greek slaw, sweet potato puree, red quinoa, duqqa	14.95
KING PRAWN & SCALLOP Marinated in lemon, cracked black pepper, parsley, Tabouleh salad, lemon mayonnaise, salad garnish	18.95
SALMON Salmon marinated in lemon, cracked black pepper, parsley, Greek slaw, sweet potato puree, red quinoa	16.95

MEAT & FISH

SEA BASS Pan fried fillets of sea bass, feta potato cake, parsnip puree, courgette fries	17.95
METAXA CHICKEN Pan fried breast of chicken, Metaxa brandy, sautéed mushrooms, cream, herb rice	15.95
LAMB KLEFTICO Tender shoulder of lamb on the bone, slow roasted, herbs, garlic, onions, Greek style roast potatoes	21.95
MOUSSAKA A Greek classic, layered potatoes, aubergines, courgettes, tomato sauce, minced beef, béchamel sauce	14.95
OLIVE TREE BURGER Hand pressed beef burger, goats cheese, caramelised red onion, aioli, seasoned fries	12.95
RUMP 6oz Chargrilled rump with seasoned fries	15.95
RIBEYE 8oz Chargrilled ribeye with seasoned fries	20.95
Add red wine or peppercorn sauce	1.50
Add goats cheese & caramelised onions	2.50

PASTA, RISOTTO & PIZZA'S

FETA & SPINACH RISOTTO V Traditional Greek dish called Spanakorizo	12.95
MACARONI CARBONARA Made with Greek macaroni pasta	11.95
HALLOUMI RAVIOLI V A traditional Cypriot dish dating back to venetian times, topped with grated Greek hard cheese and a pinch of dried mint	14.95
SAUSAGE & RED ONION PIZZA Greek flatbread, mozzarella, feta, cured beef sausage, caramelised red onion, sweet mint balsamic	12.95
VEGAN PIZZA VF Tomato sauce, vegan cheese, mild green chillies, artichoke, black olives	11.95
PAELLA Cured beef sausage, king prawns, mussels, kalamari, feta	15.95

VEGETARIAN & VEGAN

CHEESE & BUTTERNUT SQUASH PIE V Filo pastry filled with goats cheese, halloumi, roast butternut squash, mint, herb potato salad	12.95
CHICKPEA & TAHINI PARCEL N VF Chickpea parcel, sweet potato puree, kous kous dolmades in sweet mint balsamic, red quinoa	13.95
STUFFED AUBERGINE VF Baked aubergine stuffed with tomato, parsley & garlic, with herb rice	13.95
SALADS Starter Main	
TABOULEH SALAD VF Kous kous, parsley, pomegranate, cucumber, tomato, lemon	6.95 11.95
CAESAR SALAD Chicken, cos lettuce, croutons, caesar dressing	6.95 11.95
QUINOA SALAD V Lamb lettuce, caramelised onion, red quinoa, goats cheese, fig, honey, house dressing	6.95 11.95
GREEK SALAD V Mixed salad leaves, feta, tomatoes, cucumber, olives, red onion, roquito peppers, house dressing	6.95 11.95

SIDES

ROAST VEGETABLES	4.25
GREEK ROAST POTATOES	4.25
SEASONED FRIES	3.50
SWEET POTATO FRIES	4.50
HERB RICE	2.95
COURGETTE FRIES	3.95
HOUSE SALAD	3.95
HALLOUMI FRIES, HONEY DIP	5.95
GREEK SLAW	3.50

CHILDREN'S MENU

2 COURSE 6.95
All served with fries

MAIN
Meatballs | Fish Goujons | Chicken Skewer
Mini Margarita **V** | Halloumi Ravioli **V** (£1.50 supplement)

DESSERT
Ice cream | Greek yoghurt with raspberry compote

N Contains nuts or nut oils.
Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

V Suitable for vegetarians

VF Suitable for vegans

MEZE BANQUET

23.95 PER PERSON
Minimum 2 People





A WIDE SELECTION OF GREEK DISHES TO SHARE
Htipiti, houmous, taramasalata, olives, chillies, meatballs, halloumi, pastourma, Greek salad, moussaka, chicken skewer, tzatziki, herb rice

Available Sunday - Thursday All Day | Friday - Saturday 12.00 - 17.00

If you suffer from a food allergy or intolerance please let your server know upon placing your order. Allergen details held on each of our dishes. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers.

All prices include VAT at the current rate. All gratuities and service charges go to the team that prepare and serve your meal at the Olive Tree Brasserie.

COCKTAILS

 MASTIHA MOJITO 8.50 Mastiha Enosis, fresh mint, lime wedges, sugar	 SANTORINI MARTINI 8.50 Gin, Mextaxa, egg, apple juice	 OLIVE TREE ESPRESSOTINI ^N 8.50 Mastiha Enosis, Haynoto hazelnut liqueur, espresso
 BLOOD ORANGE BEEFEATER 8.50 Blood orange, Beefeater gin, Cointreau, angostura bitters, lemon juice	 PINK CHERRY 8.50 Pink gin, cherry vodka, rose syrup, lime	 LYCHEE MASTIHA MARTINI 8.50 Mastiha Enosis, lychee liqueur, vanilla, sugar
 CHERRY LONG ISLAND ICED TEA 9.50 Beefeater gin, Cointreau, cherry vodka, coke, lime	 GIN THAMNOS 9.50 Beefeater gin, fresh cucumber, lime wedges, sweet mint balsamic. Topped with bitter lemon	 AMARETTO SOUR 8.50 Amaretto, lime, sugar, egg
 RUM CARAMEL GINGER 8.50 Dark rum, lime, mint, vanilla, caramel, ginger ale	 RASPBERRY RUSH 8.50 Raspberry vodka, raspberry purée. Topped with prosecco	 GIN BELLINI'S 7.95 Passionfruit Bramble Peach & hibiscus Violet
	 GREEKSTAR MARTINI 9.95 Mastiha Enosis, Passoa, pineapple juice, prosecco	

WHITE WINE

CENTRAL MONTE SAUVIGNON BLANC (CHILE) 19.95 Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime 175ml 5.95 250ml 7.50	FARFALLA PINOT GRIGIO (ITALY) 20.95 Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion 175ml 6.25 250ml 7.75	LE JARDIN CHARDONNAY (FRANCE) 19.95 Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers 175ml 5.95 250ml 7.50
PAPARGYRIOU BLANC 2014 (GREECE) 25.95 A blend of Assyrtiko and Muscat, a nice blend of fruit flavours with acidity on the palate 175ml 6.75 250ml 8.75	SCHINOPEUKOS RETSINA (GREECE) 21.95 A traditional Greek dry white wine infused with pine resin	TROYA MALAGOUSIA (GREECE) 26.95 Balanced and refreshing with fruity, floral aromas
TURTLE BAY SAUVIGNON BLANC (NEW ZEALAND) 27.95 This wine is fresh and vibrant with passion fruit, gooseberry and some melon characteristics. It has a balanced richness of fruit with floral notes throughout the palate, intense depth of flavour and a crisp finish		

SPARKLING WINES

IL CASTELLI PROSECCO 27.95 125ml 5.95	DEBINA SPARKLING ZITSA 30.95
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CHAMPAGNE

PERRIER JOUËT GRAND BRUT 52.95	PERRIER JOUËT BLASON ROSÉ ^{VE} 74.50	DOM PERIGNON 149.95	LOUIS RODERER CRISTAL 249.95
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BEER & CIDER

FIX 5% (Greece) 4.50	MYTHOS 4.7% (Greece) 4.25	KEO 4.5% (Cyprus) 4.25	VOLKAN 5% (Santorini) 5.50	ESTRELLA INEDIT 4.8% (Barcelona) 5.95	ESTRELLA DAURA 5.4% (Barcelona) ^G 5.25	DRAUGHT ESTRELLA DAMM 5.4% (Barcelona) 5.25	ASPALL APPLE CIDER 5.5% 5.50	ASPALL BERRY CIDER 3.8% 5.50
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RED WINE

CENTRAL MONTE MERLOT (CHILE) 19.95 A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine 175ml 5.95 250ml 7.50	FIORI SUL MURO SANGIOVESE (ITALY) ^{VE} 20.95 Rich, lush and delicious red wine, packed with fruit on the palate 175ml 6.25 250ml 7.75	STUDIO 1 VIOGNIER SHIRAZ (AUSTRALIA) 22.95 Plenty of ripe soft berry fruit flavours. With hints of cinnamon and vanilla 175ml 6.50 250ml 8.25
OLIVE TREE CABERNET SAUVIGNON (GREECE) 22.95 Cabernet and Agiorgitiko blend with short maturation from the Nemea region. International medal winner in Vienna 175ml 6.25 250ml 7.75	CRAMELE RECAS PINOT NOIR (ROMANIA) ^{VE} 24.95 Pinot Noir, pure and simple. Clean, ripe, redcurrant aromas with generous red fruit flavours	MARQUES DEL ATRIO TEMPRANILLO RIOJA (SPAIN) 24.95 Nice red violet colour, with strong fruity hints of plums and strawberries. Very appealing on the mouth with round and soft tannins, clean and fruity aftertaste. Fresh and persistent on the mouth
PAPAIOANNOU NEMEA (GREECE) 28.95 100% Agiorgitiko aged for 12 months in brand new French oak barrels	LE ROI DES MONTAGNES (GREECE) 35.95 Aged in oak barrels for 12 months, a powerful red wine in a Bordeaux style	

GREEK PREMIUM BEERS

WE IMPORT A LARGE MAJORITY OF OUR PRODUCE DIRECTLY FROM GREECE.

From the food to the beer, wines and spirits. We're very proud to be able to provide you with a range of Septem beers direct from Greece. Septem are a microbrewery, which create a premium range of unpasteurised beers. One for each day of the week.

SEPTEM MONDAY PILSNER 5% 5.95 Aromas of lemon blossoms, citrus & green hops. Slightly sweet flavour with a refreshing bitterness and aromatic aftertaste	SEPTEM FRIDAY PALE ALE 4.7% 5.95 Impressive aroma of Muscat grapes, citrus fruits and peach. Slightly sweet aftertaste, with well-balanced body, sharp bitterness and a very aromatic aftertaste	SEPTEM 8TH DAY IPA 7% 6.50 Aromas of tangerine, lychee, mango and peach. Well balanced bitterness, with an aftertaste of pine, mango and zesty aromas
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ROSE WINE

MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA) 19.95 A mix of watermelon and cherry with a delectable sweetness 175ml 5.95 250ml 7.50	FARFALLA PINOT GRIGIO BLUSH (ITALY) 21.95 Pale rose colour with raspberry fruit flavours and a delicate finish 175ml 6.25 250ml 7.75
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SOFT DRINKS

COCA COLA 2.95 3.35	DIET COLA 2.85 3.25	LEMONADE 2.95 3.35	FRUIT JUICE 2.95 3.35 Apple Orange Cranberry Pineapple
FRANKLIN & SON 275ml 3.35 Lemon & Elderflower Apple & Rhubarb Strawberry & Raspberry	BRITVIC TOMATO JUICE 200ml 1.95	FEVER-TREE 200ml 2.50 Mediterranean Tonic Elderflower Tonic Lemon Tonic Ginger Ale	RED BULL 2.95
MASTIHA SPARKLING WATER 200ml 2.95	DECANTAE SPARKLING / STILL 330ml 2.50	DECANTAE SPARKLING / STILL 750ml 3.95	

THREE CENTS GREEK PREMIUM SOFT DRINKS

Three Cents is the brain child of 4 world class bartenders and business graduates who joined forces to create the perfect range of mixers made from natural ingredients with no preservatives and no artificial colouring

TONIC 200ml 2.95	GENTLEMANS SODA 200ml 2.95	PINK GRAPEFRUIT SODA 200ml 2.95	GINGER BEER 200ml 2.95
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^{VE} Suitable for vegans

^G Gluten Free

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