



Starters



Meat Starters

Lountza <i>Grilled smoked fillet of pork</i>	£5.00
Loukanika <i>Grilled spicy pork sausage</i>	£5.00
Pastourma <i>Grilled garlic beef sausage</i>	£5.00
Dolmades <i>Stuffed vine leaves with mincemeat, rice & herbs</i>	£6.00
Soutzoukakia <i>Beef meatballs in tomato & wine sauce</i>	£5.50
Lahmajun <i>Spicy beef mincemeat with onions & herbs on pitta</i>	£5.00
Taramossalata <i>Smoked cod roe, olive oil & lemon juice</i>	£3.50
King Prawns <i>Grilled in their shells</i>	£8.00
King Prawn Scordades <i>In garlic sauce</i>	£8.00
Kalamari <i>Fried squid</i>	£7.50
Whitebait <i>Fried</i>	£5.00
Octopus <i>Pickled</i>	£6.00
Mussels <i>In a tomato, white wine & basil sauce</i>	£6.00

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

Garlic Bread <i>Topped with cheese</i>	£3.00
Olives <i>Black or green</i>	£3.00
Lentil Soup	£5.00
Tahini <i>Creamed sesame seeds, with garlic & lemon juice</i>	£3.00
Tzatziki <i>Yogurt & cucumber, garlic & mint</i>	£3.50
Houmus <i>Creamed chick peas with tahini</i>	£3.50
Melitzanosalata <i>Creamed baked aubergines, olive oil & garlic</i>	£4.00
Feta <i>Sour Greek cheese served with olive oil & oregano</i>	£4.00
Halloumi <i>Grilled Cypriot goat cheese</i>	£5.00
Vegetarian Vine Leaves <i>Stuffed with rice & herbs</i>	£5.00
Falafel Revithokeftedes <i>Chick pea fritters</i>	£4.00
Kolokithokeftedes <i>Courgette fritters</i>	£4.00
Spanakopita <i>Spinach & feta pie</i>	£6.00
Oven Baked Feta <i>Greek cheese with peppers, tomatoes and herbs, drizzled with olive oil</i>	£6.00
Garlic Mushrooms	£5.00
Beetroots <i>With olive oil & balsamic vinegar</i>	£3.00

Side Dishes

Small Greek Salad V <i>With feta cheese and olives</i>	£5.00
Double Greek Salad V <i>With feta cheese and olives</i>	£6.00
Fasolaki V <i>Green beans in tomato sauce</i>	£3.00
Mushrooms V <i>Fried</i>	£4.00
Fried Onions V <i>Fried not battered</i>	£3.00
Gigantes Plaki V <i>Dry beans in tomato sauce</i>	£4.00

V = Suitable for vegetarians



Main Dishes

Mezedes <i>2 or more people</i> <i>Variety of starters & main courses</i>	£17.00 each
Kebab Pork <i>Diced pork cooked on charcoal</i>	£13.00
Kebab Lamb <i>Diced lamb cooked on charcoal</i>	£14.50
Mixed Kebab <i>Skewer of chicken & skewer of lamb cooked on charcoal</i>	£15.00
Daz Kebab Pork <i>Served with barbecue sauce</i>	£13.50
Daz Kebab Lamb <i>Served with barbecue sauce</i>	£15.00
Sheftalia <i>Rolled mincemeat, onions, parsley & herbs charcoal grilled</i>	£13.50
Afelia <i>Pork cooked in wine flavoured with coriander & cumin</i>	£13.00
Pork Kebab & Sheftalia	£14.00
Pork Kebab & Afelia	£14.00
Sheftalia & Afelia	£14.00
Mousaka <i>Layers of aubergine, courgettes, tomatoes, potatoes and beef mincemeat topped with a cheese sauce.</i> <i>A Greek dish adopted from the Arabs when they introduced aubergines to Greece.</i>	£14.50
Kleftiko <i>1lb of slow roasted lamb.</i> <i>‘Stolen Meat’. The Greeks created this dish in the 1800s. Revolutionary guerillas would steal a lamb and cook it in a hole packed with soil to stop smoke escaping and giving them away.</i>	£14.00
Soutzoukakia <i>Beef meatballs in wine and tomato sauce</i>	£13.00
Paidakia <i>Lamb cutlets charcoal grilled</i>	£15.00
Stifado <i>Beef casserole in wine, onions and spices</i>	£14.00

All main dishes served with rice and chips

Main



Steaks

Sirloin <i>12oz porterhouse steak grilled</i>	£16.50
Fillet <i>10oz grilled</i>	£18.00
Daz Sauce <i>Barbecue style sauce</i>	£2.00
Pepper Sauce	£2.00

Poultry

Chicken Kebab <i>2 skewers of breast cooked over charcoal</i>	£13.00
Daz Chicken Kebab <i>With barbecue sauce</i>	£14.00

Fish

Sea Bass <i>Fillets of sea bass grilled</i>	£16.00
Kalamari <i>Deep fried squid</i>	£15.00
King Prawns <i>Grilled in their shells</i>	£15.00
King Prawn Scordades <i>In garlic sauce</i>	£16.00
Salmon Steak <i>Grilled</i>	£14.00

Vegetarian Dishes

Vegetarian Mousaka <i>Layers of aubergine, courgettes, tomatoes, potatoes topped with a cheese sauce</i>	£13.50
Vegetarian Mezedes <i>2 or more people</i> <i>Variety of starters & main courses</i>	£16.50 each
Spanakopita <i>Spinach and feta pie</i>	£13.50
Tourlou <i>A plate of vegetable dishes</i>	£13.00

Service charge not included
Take-Away available, ask for details