

MENU

The authentic Greek way to eat is to share. This menu has been designed with sharing in mind. There is no such thing as starters, main and desserts. As we use fresh ingredients and we make everything ourselves, on occasion some of the dishes will be sold out or not available on the day. Prices include VAT

While you wait

Greek pita & mixed olives £3.50

We serve a selection of olives from our deli. Contains gluten. Vegetarian.

Feta Ladorigani £3.90

Greek feta cheese drizzled with extra virgin olive oil and oregano. Contains cheese (milk). Vegetarian.

Cretan Dakos £5.00

A treat from Crete. Rusks spread with tomatoes, olive oil and oregano. Then choose your topping: Vegetarian.

Feta cheese

Olives & capers (vegan)

Contains gluten. May contain cheese (milk)

Dip your pita!

Tzatziki £3.50

The flagship of Greek dips. Greek yogurt, cucumber, garlic, extra virgin olive oil, vinegar, fresh dill (when available). Contains milk. Vegetarian

Skordalia £3.80

Greece's answer to Hummus. Contains gluten, almonds, walnuts and may contain traces of soya. Vegetarian

Paprika Dip £3.80

A dip from Northern Greece. Tomato puree, mustard, extra virgin olive oil, herbs, feta cheese. Contains mustard, cheese (milk). Vegetarian

Fava £3.80

A very traditional Greek dip, made from fava beans, olive oil and lemon juice. Topped with our home made red onion relish and capers. Vegan

Tirokafteri £4.00

A spicy cheese dip full of flavour. Contains cheese (milk). Vegetarian

All of the above 5 dips £15.00

Any three dips £9.00

Meze time!

Greek Salad £6.00

Can't get more authentic than this! If you want it vegan, please ask for no feta cheese. Be careful of the olives, they are delicious but not pitted!! Contains cheese (milk)

Dakos & Greens Salad £6.00

Greens, feta cheese, roasted hazelnuts, croutons and our very own dressing. Contains gluten, hazelnuts, cheese (milk). Vegetarian

Kolokithokeftedes (Courgette Balls) £6.00

Courgettes and other vegetables, feta cheese and fresh herbs. So traditional and so tasty! Contains gluten, cheese (milk), eggs. Vegetarian

Revithokeftedes (Chickpea Balls) £6.00

Greece's answer to Falafel. Chickpeas, sun dried tomatoes, grilled peppers, feta cheese and fresh herbs. Contains gluten, eggs, cheese (milk). Vegetarian

Patatokeftedes (Potato Balls) £5.00

Fried balls of mashed potatoes and fresh herbs. Contains gluten, eggs, cheese (milk). Vegetarian

Cheese sticks £6.00

Crunchy on the outside and melting on the inside. Made from Kefalotyri cheese, but our chef may use other Greek cheeses when available. Contains gluten, cheese (milk), eggs. Vegetarian

Strapatsada £6.00

Greece's answer to scrambled eggs, but a lot more tasty of course. Contains eggs, cheese (milk), gluten. Vegetarian.

Soutzouki & eggs £7.50

Also known as Karamanlidiko, this spicy sausage creates an amazing dish when served with fried eggs. Perfect as breakfast, lunch or dinner! Contains eggs

Apaki omelette **£7.50**

Apaki is a delicious smoked pork cut, found in the island of Crete. Contains eggs, cheese (milk).

Feta & Apaki Salad **£7.00**

Feta and Cretan smoked pork cuts, served with baby spinach, tomatoes, peppers and spring onions. Contains cheese (milk)

Greek Sausages **£5.50**

You can really taste the difference in these sausages. Choose from: Farmer's Sausages, Soutzouki (spicy) Wildboar.

Greek Pita Wraps

Traditional Greek pita, filled with your choice of main ingredient below and topped with tomatoes, peppers, red onions and tzatziki.

Our meat is free range and supplied by award winning butchers Edge & Son.

Size guide:

Small: Usually served in Athens, it has no chips and is mainly for the not-so-hungry.

Normal: The most traditional version, with chips in it.

Double: Two skewers instead of one

Chicken skewer small normal double

Contains gluten, milk

£4.50 £6.00 £8.40

extra dip **50p**
add cheese sticks **£1.50**

Pork skewer small normal double

Contains gluten, milk

£4.50 £6.00 £8.40

extra dip **50p**
add cheese sticks **£1.50**

Lamb small normal double

Contains gluten, milk

£5.50 £7.00 £9.00

extra dip **50p**
add cheese sticks **£1.50**

Spicy kebab

Our homemade kebab, made with 70% minced beef and 30% minced lamb and blended with a range of spices.

Contains gluten, milk.

small normal
£5.50 £7.00

extra dip **50p**
add cheese sticks **£1.50**

Greek sausage small normal double

Contains gluten, milk.

£5.00 £6.00 £8.00

extra dip **50p**
add cheese sticks **£1.50**

Vegetarian **£6.00**

Our popular courgette balls, in a pita! A veggie heaven!

Contains gluten, eggs, cheese (milk).

extra dip **50p**
add cheese sticks **£1.50**

Cheese sticks **£5.00**

We normally use deep fried Kefalotiri cheese sticks, but we may also use other varieties depending on availability. Contains gluten, milk.

double **£8.00**
extra dip **50p**

Chips in pita **£4.80**

Favoured in the old days when money was tight, and a favourite of the owner. Chips in double pita with a bit of tzatziki. Simples! Contains yogurt (milk)

Chips & sides

Double fried chips **£3.50**

Chips with feta cheese & oregano **£5.00**

Pita bread portion **£0.50**

Contains gluten

Platters to share

Chicken souvlaki

Grilled chicken skewers served with pita, salad, chips and your choice of two dips.

3 skewers	£12
6 skewers	£20
9 skewers	£30

Pork souvlaki

Grilled pork skewers served with pita, salad, chips and your choice of two dips.

3 skewers	£12
6 skewers	£20
9 skewers	£30

Lamb souvlaki

Grilled lamb skewers served with pita, salad, chips and your choice of two dips.

3 skewers	£15
6 skewers	£25
9 skewers	£35

Spicy kebab

Our home made spicy kebab served with pita, salad, chips and your choice of two dips.

3 kebabs	£13
6 skewers	£22
9 skewers	£34

Mixed platter

Create your own platter from our variety of chicken, pork & lamb souvlakis, spicy kebab and Greek sausage.

3 pieces	£13
6 skewers	£25
9 skewers	£35

Vegetarian (for two) £12

A selection of courgette balls, chick pea balls, fava, skordalia, chips, pita bread, mixed olives and salad

Non-Alcohol Drinks

HOT COFFEES

We use double shots on our coffees (exc. espressos and Greek coffee)

Americano	£2.20
Nescafe	£2.60
Cappuccino	£2.50
Latte	£2.50
Flat White	£2.50
Mocha	£3.00
Espresso	£1.50
Espresso double	£1.90
Espresso Macchiato	£1.90
Espresso Macchiato double	£2.30
Greek coffee	£1.90
Greek coffee double	£2.30
Hot Chocolate	£2.90

COLD COFFEES

Greek Frappe	£2.40
Espresso Freddo	£2.20
Esp. Cappuccino	£2.80

TEAS

English Breakfast	£2.20
Earl Grey	£2.20
Greek Olive Leaf	£2.20

ORGANIC TEAS

Greek Mountain	£2.20
Greek Nettle	£2.20
Greek Sage	£2.20
Greek Mallow	£2.20

COLD DRINKS

EPSA Bottle	£1.50
(Orangade, Soda, Lemonade, Lemon Soda, Blood Orange, Pink Lemonade, Sour Cherry)	
EPSA Can	£1.70
(see above for flavours)	
Bottlegreen Drinks	£2.20
(Elderflower, Raspberry Lemonade, Pomegranate & Elderflower)	
Fentimans Drinks	£2.50
(Curiosity Cola, Dandelion & Burdock, Ginger Beer, Mandarin & Orange, Sparkling Elderflower, Sparkling Raspberry, Victorian Lemonade)	
Juice Burst	£2.10
(Apple, Blackcurrant, Orange & Carrot, Tropical)	
Coke	£2.00
Diet Coke	£1.80
Coke Zero	£1.80
Pepsi	£1.70
Pepsi Max	£1.50
Sprite	£1.50
7up Free	£1.80

WATER

Volvic Still Water	£1.00
Highland Spring Sparkling Water	£1.00
Mountain Mist Lemon & Lime	£1.50
Mountain Mist Pineapple & Passion Fruit	£1.50
Mountain Mist Strawberry	£1.50
Mount. Mist Sparkling Strawberry	£1.50
Mountain Mist Sparkling Cranberry & Raspberry	£1.50

Greek Beers

Mythos 330ml £3.50

FIX Hellas 330ml £4.00

Alpha 330ml £3.70

Septem Monday's Pilsner 5% 330ml £4.50

Fresh, unpasteurized, filtered beer, with golden-blond colour and creamy white head.

Aromas of lemon blossoms, citrus and "green hops". Slightly sweet flavour with refreshing bitterness and aromatic aftertaste, where the zesty and malty aromas dominate.

Septem Friday's Pale Ale 4.7% 330ml £4.50

Characterised by impressive aromas of muscat grapes, citrus fruits and peach due to the use of the exotic Nelson Sauvin. Slightly sweet taste, with well-balanced body, sharp bitterness and very aromatic aftertaste, where the zesty and floral aromas dominate.

Septem Sunday's Honey Golden Ale 6.5% 330ml £5.80

Fresh, unpasteurized double fermented beer with Greek orange blossom and flower honey. Impressive aromas of orange, peach and exotic fruits dominate, while the smooth bitterness emerges the long lasting aftertaste.

Septem 8th Day IPA 7% 330ml £6.00

Characterised by the impressive aromas of tangerine, citrus, lychee, mango and peach. The 7.0% of alcohol and the 65 bitterness units are well-balanced with the rich aromatic taste. In the aftertaste pine, mango and zesty aromas create an explosive combination.

Delphi Dark Ale 5.6% 330ml £6.30

Intense aromas of coffee, roasted nuts and dark fruits with hints of tropical fruit from the hops. It has a soft and medium body suitable for enjoying in the warmer climate of Greece.

Delphi Pilsner 5% 330ml £6.00

A Mediterranean pilsner, blond, double fermented and, of course, blurry. It has a distinctive, particularly aromatic taste, with a light, pleasantly bitter aftertaste evocative of fresh malt. The dominant scent of acacia and orange blossom balance with the delicate scent of hop. A non-pasteurized beer which is traditionally fermented in the bottle.

Nissos Pilsner 5% 330ml £4.50

Unpasteurized, artisan, NISSOS Beer is brewed and bottled in very small quantities in the Cycladic island of Tinos. It is made from a combination of specialty malts, aromatic hops and yeast of the highest quality, using a slow, traditional, all-natural brewing and fermentation process. A balanced, exceptionally full-bodied Pilsner Beer that revitalizes the taste buds.

Marea Blonde Lager 4.5% 330ml £4.50

A hoppy Lager beer with distinctive taste and aromatic intensity. It is double fermented, unfiltered and non-pasteurized. The aromas are from tropical fruits and sweet spices as well as stone fruits.

Voreia IPA 7% 330ml £5.20

Citrus aromas and coniferous amber colour, long aftertaste. Bitter taste with candy in a harmonious balance. As the temperature of the beer is getting higher, the taste becomes more velvety, while the body becomes proportionally more dense and distinct, offering a hint of grape-fruit flavour.

Voreia Stout 6% 330ml £5.60

A roasted chocolate ale, unpasteurized and not filtered, with 6 different malts and Greek barley. Original Valrhona dark chocolate is also used in the recipe.

Greek Wines

White

Lyrarakis Estate Vilana 2017

125ml glass	£3.50
250ml glass	£6.00
Bottle	£15

The white grape variety Vilana is indisputably a classic of the vineyard of Crete. Citrus-fruit and flower aromas, full taste with a refreshing acidity are the characteristics of this wine, produced from vineyards at an altitude of 500m. Enjoy it either as an aperitif or combined with white meats and salads.

Domaine Spiropoulos, Martinia PDO Moschofilero 2017 12%

125ml glass	£3.70
250ml glass	£7.00
Bottle	£20

Moschofilero grapes are a type of Greek grape variety used to make a strongly perfumed white wine. Wines produced from these grapes have a very aromatic, floral flavour reminiscent of roses and violets with a hint of spice. Produced exclusively from selected organically grown grapes from the family-owned vineyards in the upland region of Mantinia. With roses, lemon-blossom and bergamot aromas which peak on the palate, and slightly acidic and refreshing flavour. Decanter World Wine Awards 2018 Bronze Medal Winner.

Douloufakis 'Dafnios' Vidiano 2017 13.5%

125ml glass	£4.20
250ml glass	£8.00
Bottle	£23

Vidiano is an ancient white-wine grape from the Greek island of Crete. Although there are very few Vidiano vines left in existence, there are now signs of a small-scale revival. Unique apricot aroma, rich body and transfixing buttery taste.

Alpha Estate Malagouzia Single Vineyard 'Turtles' 2017 13%

125ml glass	£4.50
250ml glass	£8.00
Bottle	£26

Malagouzia is a Greek grape that was virtually extinct until a Professor of Oenology re-discovered it in the 1970s. This particular dry white wine has a distinctive, chalky nose with kiwi, melon and basil notes. An elegant structured palate with a complex long finish. Decanter World Wine Awards 2018 Silver Medal Winner.

Sigalas Santorini

PDO Assyrtiko 2017 14.5% £30

Assyrtiko is a Greek grape indigenous to the island of Santorini. It is widely planted in the arid volcanic-ash-rich soil of Santorini and other Aegean islands. A world award winning dry white wine. Citrus, soft honeysuckle, smoke, gently salty and floral nose. There's real understated power and superb focus on the palate with a kiss of oak, which is beautifully integrated. A wine of real breeding, showing its varietal character but also demonstrating the quality of the terroir. Decanter World Wine Awards 2018 Gold Medal Winner.

Sigalas Aidani 14% £33

Aidani is another variety of the Aegean Sea but, in some ways, it can be considered as an alternative expression of the great wines of Santorini or the perfect blending partner of Assyrtiko. It is a white grape, used to produce dry whites or, in less usual occasions, dessert wines that receive substantial aging in oak. Ripe and concentrated nose with a floral touch revealing complexity. A rich palate with a salty feel. Decanter World Wine Awards 2018 Bronze Medal Winner.

Rose

Mylonas Malagousia-Mandilaria 2017

125ml glass	£3.70
250ml glass	£6.50
Bottle	£17

Bright pale salmon colour. Intense aromas of spring flowers, red fruit and hints of mineral notes. Rich aromas on the palate accentuated by crispy, fresh notes and a spicy aftertaste.

Alpha Estate Xinomavro 2017 13%

125ml glass	£4.20
250ml glass	£8.00
Bottle	£23

Xinomavro is the principal red wine grape of the uplands of Naousa in the regional unit of Imathia, and around Amyntaio, in Macedonia, Greece. Chalky, delicate nose with hints of roses and raspberries. Provence style with definition and elegance on the palate and a long length. Decanter World Wine Awards 2018 Silver Medal Winner.

Red

Lyrarakis Estate Kotsifali 2017

125ml glass	£3.50
250ml glass	£6.00
Bottle	£15

The red grape variety Kotsifali is indisputably a classic of the vineyard of Crete. Spices and red fruits with an elegant mouthfeel and a piquant aftertaste are the characteristics of the wine which is produced from vineyards situated at 500m. altitude.

Tsantali Rapsani, Xinomavro-Krassato-Stavroto 2015 13%

125ml glass	£3.50
250ml glass	£6.30
Bottle	£18

Aromas of juicy blackberries and plums with elegant notes of spices, leather and licorice. The palate is round and rich with balanced acidity and lingering tannins. Medium to long finish.

Rouvalis 'Tsigelo' PDO Patra Dry Mavrodaphne, 2017 13%

125ml glass	£3.70
250ml glass	£7.00
Bottle	£20

Mavrodaphne is a black wine grape indigenous to the Achaia region in Northern Peloponnese. This is a unique and powerful mavrodaphne wine. The typical aromas are present with red berries and laurel aromas combined with pepper, rosemary, cinnamon, coffee and cocoa. It is a full-bodied wine with a strong structure and a long aftertaste.

Alpha Estate Xinomavro Amyndeon, Single Vineyard "Hedgehog" 2015 13%

125ml glass	£4.20
250ml glass	£8.00
Bottle	£24

Savoury, pencil shavings and red fruit on the nose. Juicy with ripe strawberry and crunchy acidity on the palate. Decanter World Wine Awards 2018 Bronze Medal Winner.

Chatzivaritis Estate, Goumenissa, Xinomavro-Negoska 2014 13%

Savoury with sour cherries on the nose. Freshness and juicy fruit on the palate with abundant tannins.

Kikones 'Ippeas' Limnio 2015 14%

Savoury with sour cherries on the nose. Freshness and juicy fruit on the palate with abundant tannins.

Sigalas Mavrotragano 2016 14.5%

£55

Mavrotragano is a dark-skinned variety grown exclusively on the volcanic Greek island of Santorini. Traditionally cultivated for the production of sweet red wines, it now has a somewhat cult status as a high-quality dry red. Deep ruby colour, ripe black fruits on the nose with well balanced oak elements. Full bodied with high tannins and acidity.

Sparkling

Santo Brut Sparkling Assyrtiko 2015

11.5% **£35**

Floral with camomile notes. Round with creamy mousse and a persistent finish.

Sweet / Dessert Wines

Mylonas Sunday Savatiano-Aidani

2017 12%

125ml glass	£3.70
250ml glass	£7.00
Bottle	£19

Traditionally made in a clay amphorae. Light lemon with intense flowery aromas combined with those of fresh peaches, apricots and some notes of fennel and basil. Refreshing acidity that pleasantly balances with the sweet sensation given by the residual sugars. Delicate, light, tasteful with a long aftertaste.

Santo Vinsanto PDO 2010 11.3%

125ml glass	£4.70
Bottle	£28

This classic dessert wine bears a deep orange-red colour with brown tints. The nose is complex, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots and raisins. Prolonged maturation of three years in oak barrels, delivers a mellow, velvety character, while balances the kicking acidity and reveals notes of honey and lemon.

Sigalas Apiliotis Mandilaria 2011 9%

£40

Deep and rich red colour, with the proper balance between sugars, tannins and acidity. Vibrant and complex after-taste.

Retsina

Mylonas Retsina 2017 12%

750ml bottle	£16
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Aromas of peach, mastic, mango and lemon along with white flowers and herbs. The flavours continue with the same intensity on the palate balancing with refreshing acidity. Fruity, herbaceous and long aftertaste.

Kourtakis Retsina 10.5%

500ml bottle	£8
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Greek Spirits

Tetteris Ouzo No 5 46%

Served with snacks

25ml glass	£3.50
50ml glass	£5
200ml bottle	£15

Tetteris Ouzo No 7 40%

Served with snacks

25ml glass	£3
50ml glass	£4.50
200ml bottle	£13

Apostolakis Tsipouro 40%

Served with snacks

25ml shot	£3
200ml bottle	£16

Manousakis Tsikoudia 40%

Served with snacks

25ml shot	£3
500ml bottle	£35