

STARTERS

Dakas 5.00 £ A meze from Crete consisting of a slice of crisp bread (paximadi) topped with chopped tomatoes, sprinkled feta cheese, extra virgin olive oil. (V) Cheese balls 4,30 £ Cheese balls made with 3 different cheeses. (V) Homade Little Cheese Pies 4.30 £ Phyllo pastry triangle filled with feta cheese and herbs. (V) Fried or Grilled Halloumi (V) 5.00 £ Greek Spot Special Feta Cheese 5,00 £ Spicy Greek feta grilled with fresh oregano, tomato, chilli flakes, and extra virgin olive oil. (V) Feta Ladorigani 4.00 £ A hearty slice of Greek feta cheese sprinkled with extra virgin olive oil and oregano. (V) Selection of Greek Cheese 10.00 £ Feta, smoked metsovone, graviera & arseniko naxou. Served with pitta bread (V) Courgette Fritters 4.00 £ With feta cheese (V) Dolmades 4.00 £ Rice stuffed vine leaves served with yogurt dip. (V) Homade Meat Balls 4,50 £ Meatballs made from minced beef with egg and herbs sourced from Greece.Cooked in tomato sauce Homade Fried Chips 3.00 £ Homade Sprinkled Fried Chips 3,50 £ Homemade fried chips, sprinkled with feta cheese, and oregano (V) Selection of Kalamon Greek Olives 4.50 £ Plain black olives, spicy and sweet red pappers,

SALADS

Greek salad 6,00 £

Tomatoes, cucumber, onions, bell pepper, oregano, olives, feta cheese, topped with extra virgin oil. (V, VG)

Popeye salad 6,50 £

6.50 £

Spinach, halloumi, pomegranate, nuts, vinaigrette carob dressing, topped with extra virgin oil. (V)

Greek Spot salad

Cherry tomatoes, iceberg cucumber, extra virgin olive oil, a sprinkle of oregano and a freshly grilled chicken gyros, toped with mustard dressing.

MAIN COURCE -

Pastitsio 12,00 £

Baked Greek pasta with meat sauce and béchamel. Cooked in the oven

Moussaka 12.00 £

Meat mince in a tomato based sauce, layered with sweet eggplants, potatoes and creamy béchamel. Cooked in the oven

Beef Stifado 14,00 £

Chunks of tender beef with shallots in a rich aromatic tomato sauce. Served with chips or spaghetti

Mpriam - Greek Ratatouille 10,00 £

Eggplants, potatoes, zucchini, onions, herbs and garlic, extra virgin olive oil. Cooked in the oven. (V)(VG)

Baked Butter Beans with Spinach 11,00 £

Butter Beans in a rich tomato sauce with carrots, celery, greens and spinach. Cooked in the oven. (V) (VG)

Kokkinisto 12.00 £

Chicken in a Slow - Cooked Tomato Sauce with herbs and extra virgin olive oil. Served with chips or spaghetti.

SIDES

dried tomatos and herbs) Served with pitta bread (V) (VG)

lemon and thyme, mediterenian aromatic herbs,

Pasta	2,50 £	Dips	2,50 £	Olives	2,50 £
Chips	2,50 £	Greek Salad	2,50 £	Pitta Bread	1,00 £



DIPS =	
Tzatziki Greek strained yogurt, cucumber, garlic & herbs. (V)	4,00 £
Tirokafteri Feta cheese spread with a spicy edge. (V)	4,00 £
Fava Freshly split pea spread served with onions,	4,00 £
topped with a strinkle of extra virgin oil. (V) (VG) Taramas Traditional roe spread	4,00 £
Houmous Chickpeas with tahini, olive oil and lemon juice. (V) (VC	4,00 £ ∋)
Melintzanosalata Flesh of chargrilled aubergine, blended with garlic,	4,00 £
extra virgin olive oil. (V) (VG) Mix Dip Comprising of 3 dips	6,00 £
Greek Spot Dip Yogurt with red pappers (V)	4,00 £
Pitta Bread	1,00 £

DIDC

GRILL

QIGE	
Pork skewers (Pork souvlaki) Fresh pork chunks on a skewer, specially seasoned. (2 skewers of 100gr)	9,00 £
Chicken skewers (chicken souvlaki) Freshly chicken chunks on a skewer, specially seasone (2 skewers of 100gr)	9,00 £ d.
Grilled chicken breast fillet A fresh chicken fillet, specially seasoned.	9,00 £
Chicken gyros Chicken Gyros specially seasoned	9,00 £
Homade Mpifteki Fresh homade mince beef patties, wiht egg, specially	10,00 £ seasoned
Traditional Greek sausage on the grill Greek village sausage on the grill, specially seasoned	9,00 £
Vegetable skewer (Veg souvlaki) A fresh vegetable skewer consisting of mushrooms, peppers, cherry tomatoes, halloumi, specially seasoned	8,00 £

KIDS MENU

Perfect for accompanying dips, meze & meat dishes (V) (VG)

Greek Style Pasta Bolognese	5,00 £		
Chicken Breast Fillet Strips	5,00 £		
Served with chips			
Homade Meatballs in tomato sauce	5,50 £		
Meatballs made from minced beef with egg and herbs			
sourced from Greece. Cooked in tomato sauce.			
Served with pasta or chips			

Allergy Advice

In compliance with Food Labelling Regulation-EC1169/2011 customers are advised to let our staff know if any food may cause allergic reaction prior to order.

If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

* VAT is included in the prices
V = VEGETARIAN (Doesn't contain meat or fish)
VG = VEGAN (Doesn't contain meat, fish or other dairy products
derived from animal

——— SWEETS —	
Baklava Filo pastry with walnuts. The most famous Greek dess with layers of filo pastry in a mixture of walnuts & pistachio, soaked in honey syrup. (V)	5,00 £ ert
Greek yogurt with honey and nuts (v)	3,50 £
Greek Traditional "Halvas" Semolina Pudding with honey. (V) (VG)	3,00 £
Greek Fruit Spoon Sweets Tanferine pell / rose / pistachio / four citrus bergamot / cherry / grape / fig / sour cherry. (V) (VG	3,50 £
Greek Submarine Mastic Spoon Sweet mastiha & sour cherry / tangerine / mastiha (V) (VG)	3,00 £

2,00 £

Vanilla Ice cream (v)

* All dishes served with chips, salad & dip



COFFEES -		—— SOFT DRIN	KS —
Traditional Greek Coffee single	1,50 £	Coca Cola - Diet Cola	2,00 £
Traditional Greek Coffee double	2,50 £	Green Cola (Stevia)	2,50 £
Nescafe classic (normal/decaf)	2,50 £	Loux Orange Soda Drink	2,50 £
Nescafe Frappe (ice)	2,50 £	Loux Sour Cherry Soda Drink	2,70 £
Espresso single (normal/decaf)	2,00 £	Loux Gazoza Lemon Soda Drink	2,50 £
Espresso double (normal/decaf)	2,50 £	Loux Soda Drink	2,50 £
Espresso Freddo (normal/decaf) (ice)	2,50 £	Bottle of Water 500ml - 1,5lt	1,00£ / 2,50 £
Cappucino (normal/decaf)	2,80 £	Bottle of Sparkling Water	1,80 £
Cappucino freddo (normal/decaf) (ice) with Greek cinnamon on top	2,80 £	Amita Motion Fruit Juice 250ml made up of 9 fruits and 7 vitamins	3,00 £
Latte coffee (normal/decaf)	2,80 £	BEER	
Filter coffee	2,50 £	Mythos (bottle of 330ml)	3,50 £
Americano	2,50 £	Fix (bottle of 330ml)	3,50 £
Chocolate (hot or ice)	3,00 £	WINE	
Milko (chocolate milk)	3,00 £		
CDIDITC		Restina Malamatina (175ml - 500ml)	·
SPIRITS -		Prosecco (175ml-750ml)	4,50 £ / 18,00 £
Greek Ouzo (glass)	3,00 £	White house wine (175ml-750ml)	4,00 £ /14,00 £
Greek Tsipouro (glass)	3,00 £	Red house wine (175ml-750ml)	4,00 £ /14,00 £
Vodka	3,50 £	Rosé house wine (175ml-750ml)	4,00 £ /14,00 £
Scotch	3,50 £	White Hatzimichalis (750ml)	6,50 £ /22,00 £
Scotch special	4,00 £	Red Hatzimichalis (750ml)	6,50 £ /22,00 £
Jagermeister	4,00 £	Rosé Hatzimichalis (750ml)	6,50 £ /22,00 £
Gin	3,50 £		
Rum (black / white)	4,00 £	White Domaine Lazaridis (750ml)	30,00 £
Greek liqueur Mastiha	3,50 £	Red Domaine Lazaridis (750ml)	30,00 £
Metaxa Brandy 7*	5,00 £	Rosé Domaine Lazaridis (750ml)	30,00 £

Herbal Teas & Aromatic Herbs from the Greek islands

2,00 £

the green spat

PIES & SPECIALS -

"Kihi" feta cheese pie (V)	3,00 £
Homemade Traditional Cheese Pie (V)	3,50 £
Homemade Traditional Spinach Pie spinach, feta cheese and herbs (V)	3,50 £
Homemade Traditional Bougatsa Vanilla custard cream wrapped with phyllo and (V) honey with cinnamon syrup	3,00 £
Mediterranean Pie (V)(VG)	4,00 £
Sausage Roll mustard sauce	3,00 £
Ham & Cheese Bake	3,50 £
Koulouri Thessalonikis "Premium" Sesami Bagel (V) (VG)	1,30 £
Cheese Toastie (V)	1,50 £
Cheese and Ham Toastie	2,00 £
Soup of the Day (V)	3,00 £
Pork Gyros Psomaki Special Bread filled with: onion, tomato, cucumber Choose your dip: Tzatziki - Houmous - Spicy Feta dip	5,00 £
Add for 50p: Haloumi or Feta	
Chicken Gyros Psomaki Special Bread filled with: onion, tomato, cucumber, dre Choose your dip: Tzatziki - Houmous - Spicy Feta dip	5,00 £ essing

Allergy Advice

Add for 50p: Haloumi or Feta

In compliance with Food Labelling Regulation-EC1169/2011 customers are advised to let our staff know if any food may cause allergic reaction prior to order.

If you would like to know the list of ingredients used in a particular

If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.

* VAT is included in the prices
V = VEGETARIAN (Doesn't contain meat or fish)
VG = VEGAN (Doesn't contain meat, fish or other dairy products
derived from animal

taste AEGEAN HERBS / TEA -

Beauty Blend Herbal Tea	2,00£
Helichrysum, dandelion, nettle, citrus	
Winter Blend Herbal Tea	2,00£
Sage, olive, mallow, st. John's wort	
Drinker's Blend Herbal Tea	2,00£
Thistle, dandelion sage, nettle	
Smoker's Blend Herbal Tea	2,00£
Wild oregano, mallow, eucalyptus, olive	
Queen's Blend Herbal Tea	2,00£
Monk's pepper, verbena, immortel, nettle.	
Power Blend Herbal Tea	2,00£
Bullhead, sage, rosemary, wormwood	
Relaxing Blend Herbal Tea	2,00£
Lavender, chamomile, lemon balm, mallow.	
Inspiration Blend Herbal Tea	2,00£
Rosemary, lemon balm, st. John's wort, wild oregano.	
English breakfast tea	1,50£

SWEETS				
Baklava Filo pastry with walnuts. The most famous Greek dess with layers of filo pastry in a mixture of walnuts & pistachio, soaked in honey syrup. (V)	5,00 £ ert			
Greek yogurt with honey and nuts (v)	3,50 £			
Greek Traditional "Halvas" Semolina Pudding with honey. (V) (VG)	3,00 £			
Greek Fruit Spoon Sweets Tanferine pell / rose / pistachio / four citrus bergamot / cherry / grape / fig / sour cherry. (V) (VG)	3,50 £			
Greek Submarine Mastic Spoon Sweet mastiha & sour cherry / tangerine / mastiha (V) (VG)	3,00 £			

Vanilla Ice cream (V)