KAFENEON
Greek Kitchen & Cocktails
Since 1998

Hot Drinks

Americano	**£3.50**
Espresso	**£2.95**
Double Espresso	**£3.95**
Cappuccino	**£3.95**
Flat White	**£3.95**
Café Latte	**£3.95**
Mocha *(Espresso mixed with hot chocolate)*	**£3.95**
Hot Chocolate	**£3.95**
Tea Selection *English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint*	**£3.50**
Flavoured Syrups *(Caramel, Hazelnut, Vanilla)*	**£0.40**

Cold Drinks

Soft Drinks *(Coke, Diet Coke, Orange Loux, Lemon Loux)*	**£3.75**
Juices *(Orange, Apple, Pineapple or Cranberry)*	**£3.75**
Kafeneon's Freddo Espresso *(Iced espresso)*	**£3.95**
Freddo Cappuccino	**£3.95**
Ice Tea *(Please ask for selection)*	**£3.95**
Mineral Water *(Still or Sparkling)*	**£3.25**
Smoothies *(Please ask for selection)*	**£4.50**
Beers *(Please ask for selection)*	**£4.75**

Wine List

House Red, White, or Rosé

Glass (175ml) £5.95

Glass (250ml) £7.50

White Wines

Bottle

1 Pinot Grigio — **£22.00**
An intense straw colour, our Pinot Grigio has a delightfully fruity bouquet. The palate is dry, soft full bodied and well balanced.

2 Saint Panteleimon — **£29.00**
Cyprus.
Medium sweet white wine with a fruity taste and rich aroma.

3 Makedonikos White — **£28.00**
Greece.
Medium dry wine with vibrant aromas of white flower and lavender that gives freshness and a distinctive taste.

4 Aphrodite — **£29.00**
Greece.
Lively crisp dry white wine with a delicate aroma and smooth taste.

5 Sauvignon Blanc — **£27.00**
New Zealand.
Generous and lifted, showing powerful aromas. The palate bursts with fresh citrus, grapefruit and melon notes.

6 Retsina — **£28.00**
Greece.
Dry white Greek wine that has been flavoured with pine resin.
**Retsina is an unusual & controversial wine which may not suit everybody's taste.*

Prosecco

By the Glass (175ml) £8.50

Large Bottle (750ml) £26.00

Red Wines

Bottle

7 Merlot — **£22.00**
Deep ruby red, our Merlot has elegant aromas of violet plums and red fruits.

8 Othello — **£29.00**
Cyprus.
Light summery red wine produced from the Mavro and Ofthalmo grape varieties. This wine has a rich, berry fruit aroma made from grapes coming from the Limassol and Paphos district.

9 Kotrotsos — **£29.00**
Greece.
Deep, ruby red colour. This select wine was made from Agiorgitiko, the unique grape variety from the region of Nemea. A mellow wine with excellent aroma, rich velvety flavour and a pleasant vanilla finish.

10 Malbec — **£27.00**
Argentina.
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.

11 Vasilis Markou — **£32.00**
Greece.
Red dry wine, 50% Cabernet Sauvignon and 50% Merlot PGI Attica. Deep ruby colour, black fruit and spicy aromas. Ideal accompaniment to grilled meat and hearty cheese.

Rosé Wines

12 Pinot Grigio Blush — **£22.00**
Italy.
A delicious aroma of strawberries and red berries, this is a well balanced rosé with clean, crisp fruitiness.

13 Makedonikos Rose — **£28.00**
Greece.
A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours. A round & full taste with a surprisingly clean finish.

Cocktail menu also available

Starters and Meze Dishes

Kalamata Olives (V) **£4.50**

Side of Hand cut Chips (V) **£4.50**

Chips Hellas (V) **£4.95**
Topped with crumbled Feta & Oregano.

Grilled Halloumi Salad (V) **£6.95**
Served over a tomato and mixed lettuce leaf salad.

Feta Saganaki (V) **£7.50**
Feta in crispy filo parcels with Greek honey & sesame seeds.

Trio of Greek Dips with Pita Bread (V) **£6.95**
Including Hummus, Tzatziki and Tirokafteri dips.

Spetsofai **£7.95**
Delicious Greek pork & fennel sausages, cooked with onions and peppers, in a fresh tomato & sweet red wine sauce.

Spanakopita (V) **£7.50**
Filo pastry parcels filled with a classic spinach, Feta and onion filling.

King Prawn Saganaki **£9.95**
King Prawns pan fried with peppers & onions
Baked in a tomato & spicy Feta salsa.

Keftedes **£7.50**
Greek style lamb meatballs served in a rich tomato based salsa with toasted pita.

Halloumi Fries (V) **£7.50**
Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.

Mini Meze Sharing Platter (V) **£7.50 per person**
(Minimum 2 people)
Selection of Greek bites to share including olives, chillies, Feta Saganaki, Spanakopita, Dolmades, Greek dips and pita.

Main Dishes

Chicken Souvlaki **£16.95**
Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.

Beef Stifado **£16.95**
Slow cooked tender beef, tomato & shallots in a Greek style stew. Served with Greek salad, rice and bread.

Mediterranean Style Sea Bass **£17.95**
Pan fried Sea Bass, drizzled with a light lemon dressing. Served over a bed of classic Greek Briam and lemon potatoes.

Lamb Kleftiko **£17.95**
Slow cooked melt in the mouth lamb shank served with roasted lemon potatoes, Greek salad and Tzatziki.

Moussaka **£15.95**
Layers of potato, aubergine and minced beef topped with creamy Béchamel and oven baked to perfection. Served with Greek salad and bread.

Vegetarian Moussaka **£15.95**
Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.

Bigg Fat Greek Grill **£17.95**
Includes Chicken Souvlaki, Lamb Kofta skewer, Loukaniko sausage and chicken thighs. Served with salad, Tzatziki, chips and Pita.

Yemista (V) **£15.95**
Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.

Pastitsio **£15.95**
The famous "Greek Lasagna" Layers of Macaroni, cinnamon spiked beef ragu & thick, velvety Bechamel sauce. Served with Greek salad & bread.

Chicken and Greek Salad Gyros **£15.95**
Traditionally seasoned slices of chicken Gyros wrapped in Pita bread with Tzatziki sauce and a Greek salad mix of lettuce, feta, tomato, cucumber, peppers and red onion. Served with a side of chips.

Halloumi and Briam Pita (V) **£15.95**
Pita wrap filled with grilled Halloumi, lettuce, tomato, Tzatziki, roasted aubergine, courgettes and peppers. Served with a side of chips.

Chicken and Halloumi Platter **£16.95**
Grilled chicken thighs flavoured with our classic Gyros herbs and spices, served with a side of grilled Halloumi, Yemista rice, pita bread and Greek dips.

Gigantes & Loukaniko **£15.95**
Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce. Served with Greek salad, rice and bread.

Chicken Feta Sizzler **£16.95**
Pan fried chicken breast, peppers, onions and Feta cheese served in a tomato based salsa on a sizzling plate. Served with rice, pita bread and dips.

Greek Salad (V) **£10.95**
Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta and chillies with Extra Virgin Olive Oil and Oregano.

Add Halloumi to your salad **£3.95**

Add a chicken skewer to your salad **£4.95**

Meze Platters

Can't decide? Why not try a selection of our most popular Greek dishes with one of our Meze Platters. (Minimum 2 people)

The Original Meze Platter **£18.95 per person**
Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.

Vegetarian Meze Platter (V) **£18.95 per person**
Including: Vegetarian Moussaka, Gigantes butter beans, Yemista, Greek Salad, Dolmades, Spanokopita, grilled Halloumi, Briam and dips with pita.

Vegan menu & Gluten free menu also available.

Food Allergies & Intolerances Do you have a food allergy or intolerance? Please speak to our staff before you order your food or drink.