

STARTERS

1. Marinated Olives **V GF** £4.95

Kalamata olives, marinated in extra virgin olive oil with aromatic herbs.

2. Melitzania Agioritiki **V GF** £6.80

Baked aubergine with garlic, herbs, and feta. Accompanied by homemade bread.

3. Dolmadakia **V GF** £7.90

Delicate vine leaves stuffed with rice & fresh herbs, served with yogurt.

4. Prawn Saganaki £10.95

Succulent prawns sautéed in tomato sauce with mixed peppers, feta, and olive oil, served with homemade bread.

5. Fried Zucchini £5.95

Crispy sliced courgettes coated in a light batter, served alongside a creamy tirosalata.

6. Fried Calamari..... £9.50

Deep fried squid rings, served with rich and creamy tartar sauce.

7. Grilled Octopus **GF** £13.80

Served alongside thinly sliced onions and drizzle with lemon sauce.

8. Sea Bass Ceviche **GF** £6.50

Feature by delicate pieces of fresh sea bass marinated to perfection in a zesty blend of lime, lemon juice and orange juice.

9. Hummus **V GF** £5.95

Creamy blend of chickpeas, tahini, fresh garlic & lemon juice. Served with pitta bread.

10. Tirokafteri **V GF** £5.95

Spicy feta dip made with hot peppers, served with pitta bread.

11. Tzatziki £5.95

Greek yoghurt dip with cucumber, extra virgin olive oil & garlic, served with pitta bread.

12. Trilogy **V GF** £10.50

Delightful trio of hummus, tirokafteri, and tzatziki. Served with pitta bread.

13. Dakos **V**..... £8.50

A traditional Cretan dish featuring crunchy rusks topped with fresh tomato, creamy feta, olives, and a drizzle of olive oil.

14. Mezze Platter..... £18.50

Indulge in our delightful mezze platter featuring hummus, tirokafteri, tzatziki, mixed olives, fresh leaf salad, sardines, dolmadakia, tomatoes, cucumber, pickled peppers, feta cheese and pita bread. Perfect for sharing and showcases the diverse flavors of Mediterranean cuisine!

CHEESE STARTERS

15. Melted Goat Cheese **V GF** £9.50

A delightful pairing of creamy goat cheese served with sweet and luscious fig jam and walnuts.

16. Oven Feta **V** £9.95

Crispy filo pastry, filled with feta cheese, topped with honey sauce and sesame seeds.

17. Grilled Halloumi **V** £7.50

Traditional Cypriot cheese, served with pita bread and grilled tomato.

18. Mpougournti (Baked Feta) **V GF** ... £10.95

Baked feta topped with tomato, peppers and melted cheese. Served with homemade bread.

19. Cheese Platter **V** £29.50

Treat yourself to our Cheese Platter, featuring a selection of Metsovone cheese, graviera cheese, and goat cheese complemented by fig jam. Enjoy the warm oven-baked feta drizzled with honey, along with mixed fruits and crispy crackers. This platter includes two complimentary glasses of house wine, making it perfect for enjoying a cozy night in.

SALAD

20. Greek Salad £11.95

Classically Greek. A delicious mixed salad of tomatoes, cucumber, olives, onions, pepper, feta cheese, olive oil and vinegar dressing and sprinkles of fresh oregano.

21. Beetroot Salad **V GF** £11.95

Roasted beetroot combined with mixed salad leaves. Topped with creamy feta, toasted walnuts and drizzled with a tangy balsamic vinaigrette.

22. Octopus Salad **GF** £12.95

Marinated octopus, paired with baby potatoes and tangy pickles, tossed with capers and fresh rocket salad and a drizzle of extra virgin olive oil.

PASTA

23. Vegetarian Pasta £12.50

Homemade pasta, perfectly cooked and tossed in a rich, velvety butter sauce. Finished with a generous topping of freshly grated parmesan cheese.

24. Chicken Carbonara..... £14.95

Homemade pasta served with tender grilled chicken and sautéed mushrooms, all tossed in a rich and creamy sauce.

25. Seafood Pasta £21.95

Homemade pasta combined with mixed seafood, all brought together in a buttery tomato sauce.

26. Sea Food Rissoto **GF** £20.50

Savor our flavourful seafood risotto, featuring a delightful medley of mixed seafood, gently cooked to perfection and richly coated in a fragrant basil-infused sauce.

TRADITIONAL DISHES

27. Moussaka £17.50

Layers of seasoned beef mince, aubergine, courgette & potato in a rich tomato sauce, topped & baked with creamy béchamel sauce, served with salad.

28. Kleftiko £23.50

Slow-cooked lamb meat served with potatoes, vegetables, tomatoes and a variety of cheeses.

29. Chicken Orzo £15.95

Chicken fillet combined with sun-dried tomatoes, smoky paprika, and a rich creamy sauce, all served with orzo pasta.

30. Braised Beef £20.00

Slow-cooked braised beef served with pure and a rich beef sauce.

31. Beef Giovetsi £18.50

Traditional Greek dish made with tender pieces of slow-cooked beef simmered in a rich, traditional homemade tomato sauce, served with orzo pasta.

32. Sofrito Moshari £16.95

A classic Greek dish from Corfu, featuring thin slices of tender beef gently pan-cooked in a delicate white wine vinegar and garlic sauce. Served with fried potatoes.

33. Gemista £15.20

Stuffed peppers with a flavorful rice and herbs. Served with lemon, herb baked potatoes and feta.

FROM THE SEA

34. Sea Bass on the grill £18.50

The whole sea bass cooked over a charcoal grill for a smoky flavour. It is served alongside steamed vegetables and a fresh salad.

35. Sea Bass fillet £21.50

Served with creamy parsnip purée, crispy parsnip chips, and tender asparagus, all finished with a drizzle of vinaigrette.

36. Salmon fillet £22.95

Served with a colourful mix of seasonal vegetables- baby potatoes, Brussels sprouts, broccoli, carrots, and asparagus.

37. Grilled Jumbo Prawns £20.50

Marinated in a zesty garlic and lemon marinade, cooked on a charcoal grill.

38. Sea Food Orzo £20.50

Savour our Seafood Orzo, featuring a delightful mixed seafood combined with orzo pasta, all richly coated in a basil-infused sauce.

MEATS

39. 8oz. Ribeye Steak £28.50

Charcoal-grilled ribeye steak, accompanied by a velvety purée, tender asparagus, and mixed salad leaves. Served with a rich peppercorn sauce.

40. 16oz. T-Bone Steak £32.95

A premium cut of beef, perfectly grilled to your preference. Served with golden fries, a side of fresh salad leaves and our signature peppercorn sauce.

41. Chicken Souvlaki £16.50

Tender marinated chicken skewers, grilled to perfection and served with warm pitta bread, mixed salad, crispy fries and tzatziki. A classic Greek favourite.

42. Lamb Souvlaki £17.50

Succulent pieces of marinated lamb, grilled on skewers and served with soft pitta bread, mix salad, crispy fries and tzatziki.

43. Lamb Chops £22.50

Juicy lamb chops grilled with aromatic Cretan oregano. Served with oven-baked potatoes and soft pita bread.

44. Kebab £18.50

A delicious blend of seasoned beef and lamb, grilled to perfection and served with pitta bread, mixed salad, fries and tzatziki.

45. Mix Grill x1 £21.50

A generous selection of grilled Greek favourites including lamb chop, chicken souvlaki, lamb souvlaki, chicken ribs, kebab, and loukaniko (chicken sausage). Served with pitta bread, mixed salad, crispy fries, and a side of tzatziki. Perfect for those who want to taste a bit of everything.

46. Mix Grill x2 £43.00

A generous sharing platter featuring a selection of grilled meats: lamb chops, chicken souvlaki, chicken ribs, kebab, and loukaniko (chicken sausage). Served with soft pitta bread, fresh mixed salad, crispy fries, and a side of traditional tzatziki. Perfect for those who want to taste a bit of everything.

47. Mix Grill x4 £86.00

A generous sharing platter featuring a selection of grilled meats: lamb chops, chicken souvlaki, chicken ribs, kebab, and loukaniko (sausage). Served with soft pitta bread, fresh mixed salad, crispy fries, and a side of traditional tzatziki. Perfect for those who want to taste a bit of everything.

SIDES

Small Greek salad   £5.95

Homemade Fries   £5.00

Add grated kefalograviera cheese - £1.00.

Feta Cheese   £5.50

Aromatic Rice   £4.30


Grilled Vegetables   £4.95

Lemon and herb baked potatoes   £6.50

Pita Bread  £2.20

Pita Bread  £2.95

with extra virgin olive oil and oregano

Home made bread  £1.95

ALLERGENS

Please be advised that food prepared in our restaurant may contains these ingredients:

Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

If you are allergic to any ingredient please notify a member of staff before placing your order.

 Suitable for Vegetarians  Ask for a Gluten-Free option