

Soupa (Please check with your server)

5.50

GREEK DIPS

Tzatziki

A Greek Classic – Made from Yoghurt, Cucumber, Garlic, Olive Oil (MK)

4.75

Tirokafteri

Feta Cheese, Spicy Peppers, Yoghurt, Olive Oil (MK)

4.75

Hummus

A famous Levantine Dip – Crushed Chickpeas, Tahini, Lemon Juice, Olive Oil (SS)

4.75

SALADS

Horiatiki Salata

Tomato, Cucumber, Onion, Peppers, Capers, Croutons, Feta Cheese, Olive Oil (MK)

7.95

Mykonos Salata

The Speciality of the House – Rocket, Avocado, Scallions, Fresh Tomato, Grilled Halloumi, Sundried Tomato, Bacon Vinaigrette (MK)

8.50

VEGETARIAN MEZEDES

Patatokeftedes

Potato Croquette stuffed with Cheese and Herbs (MK, G)

5.90

Kefalotyri

Panfried Greek Parmesan, coated in Flour and flambéed in Sambuca (MK, G)

6.50

Haloumi

A Cypriot semi-hard, unripened brined Cheese, grilled to perfection (MK)

6.75

Spanakopita

Filo Pastry filled with Spinach, Feta Cheese, Spring Onion, served with Yoghurt Dip (MK, E, G)

5.90

Tyropita

Filo Pastry filled with Feta Cheese and a touch of Egg, topped with Honey and Sesame Seeds (MK, E, G, SS)

5.90

Manitaria

Fresh Mushrooms with creamy Garlic sauce, White Wine and fresh Parsley (D, SD)

6.30

Dolmades

Vine Leaves stuffed with Rice and Herbs (Vegan)

6.50

SEAFOOD MEZEDES

Kalamari

Squid Rings in Breadcrumbs, served with a dip made of Mayonnaise, Garlic and Lemon (E, G, M)

9.45

Octopus

Charcoal grilled Octopus, Olive Oil, Balsamic Vinegar, Soy Sauce, garnished with Scallions and Cherry Tomatoes (M, S)

11.90

Mydia Saganaki

Mussels, Feta, Kefalotyri, Tomato sauce or White Wine with Garlic, Parsley and Chilli (MK, M, SD)

9.90

Garides Saganaki

Tiger Prawns, Feta, Kefalotyri, Tomato sauce or White Wine with Garlic, Parsley and Chilli (MK, M, SP)

10.30

Sardeles

Charcoal grilled deboned Sardines, Olive Oil, Oregano (F)

7.90

MEAT MEZEDES

Soutzoukakia

Beef and Pork Meatballs in Tomato sauce (E, G)

5.90

Cabbage Dolmades

Handmade Cabbage Leaf Rolls, stuffed with Minced Beef, Rice and Herbs, finished with a Cream sauce (MK)

6.90

Pita Gyro

Pork, Chicken or Haloumi Pita Wrap with Tomato, Onion, Chips and Tzatziki (D, G, CY, MD, SD)

8.50

Souvlaki Mezze

Charcoal grilled Chicken skewer, marinated in Yoghurt, Olive Oil, Herbs, served with Tzatziki (MK, G)

8.00

MAIN COURSES

Moussaka

Layers of Potatoes, Aubergines, Courgette, Minced Beef, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)

15.90

Vegetarian Moussaka

Layers of Potatoes, Aubergine, Courgette, Carrots, Mix Peppers, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)

15.50

Gimistes Piperies

Peppers stuffed with Rice and Herbs in a Tomato sauce, served with Baked Potatoes (Vegan)

14.90

Lavraki

Pan Fried Fillet of Sea Bass in a Creamy White Wine Mushroom Cherry Tomato Dill Celery sauce, served with Baby Potatoes (CY, MK, F, SP)

18.75

Kleftiko

Slow cooked Lamb Shank on the bone, served with Roasted Vegetables and Potatoes (SP)

20.10

Stifado

Greek Style Beef Stew with Red Wine, Shallots, Tomato sauce, served with Rice (SD)

15.90

Gyro Platter

Thinly sliced Pork or Chicken, marinated in Spices and Herbs, served with Chips, Pita Bread and Tzatziki (G, CY, MD, SP)

14.90

FROM THE GRILL

Kotopoulo Souvlaki

Charcoal grilled Chicken skewers, marinated in Yoghurt, Olive Oil, Herbs, served with Chips and Tzatziki (MK, G)

15.90

Paidakia

Charcoal Grilled Lamb Chops, served with Chips and Ajvar Sauce

21.30

Brizola 80Z

Prime 80Z Sirloin Steak, aged for 28 days, marinated in Soy Sauce, Garlic, Thyme, served with Chips, sautéed Onion and Peppercorn sauce (S, SP, G)

21.10

SIDE ORDERS

Chips

3.90

Roasted Potatoes

3.90

Rice with Vegetables

3.90

Mix Salad

3.90

Kalamata Olives

3.90

Homemade Bread

2.80

Garlic Pita

4.30

Pita Bread

2.45



Celery (CY)



Fish (F)



Nuts (N)



Mustard (MD)



Soy (S)



Crustaceans (C)



Gluten (G)



Milk (MK)



Peanuts (P)



Sulphites (SP)



Eggs (E)



Lupin (L)



Molluscs (M)



Sesame Seeds (SS)