

SET MENU



TWO COURSE DINNER 22.90

Seven days a week from 5pm till late

STARTERS

Soupa

(Please check with your server)

Soutzoukakia

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

Horiatiki Salata

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

Kalamari

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

Patatokeftedes

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

MAIN COURSES

Brizola 80Z (€3 supplementary charge)

Sirloin Steak, marinated in Soy Sauce, Garlic, Thyme, served with Chips, sauteed Onion and Peppercorn sauce (S, SP, G)

Lavraki (€2 supplementary charge)

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)

Gyro Platter

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

Gimistes Piperies

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

Moussaka

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

Vegetarian Moussaka

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

ALLERGENS

Celery (CY), Crustaceans (C), Eggs (E), Fish (F), Gluten/ Wheat (G), Lupin (L), Nuts (N), Milk (MK), Molluscs (M), Mustard (MD), Peanuts (P), Sesame Seeds (SS), Soy (S), Sulphites (SP)

Guests with food allergies, please inform a server. 10% service charge for groups of 6 or more applies.
We serve only Irish beef.