

# GREEK SHARING EXPERIENCES

## MEZEDAKIA FOR TWO 19.95

Tzatziki / Hummus / Aubergine Dip  
Greek Salad / Stuffed Vine Leaves

Marinated Olives / Warm Pita Bread **GFO + £0.50**

## DIPS PLATTER FOR TWO 13.50

Tzatziki / Hummus / Aubergine Dip  
Taramosalata / Spicy Feta Dip

Warm Pita Bread **GFO +£0.50**

## OLYMPUS GRILL PLATTER FOR TWO 48.50 3rd person +£22

2 Chicken Souvlaki / 2 Lamb Chops / 2 Greek  
Sausages / 2 Beef Patty / Greek Salad / Chips  
Tzatziki / Paprika Dip / Mustard / Warm Pita Bread

*\*Please note all platter items will be served simultaneously*

## SEA SHARING PLATTER FOR TWO 32.50

Grilled prawns, fried calamari, grilled octopus  
served with Greek aioli sauce & feta side salad

## GREEK MEZE 29.75 PER PERSON

*\*Minimum 2 people per version. Vegetarian version available*

Olives with sun-dried tomato olive oil &  
breadsticks / Aubergine Dip, tzatziki, hummus

Greek pita / Greek salad / Zamponotiropitakia

Greek Sausage / Fried halloumi

Chicken souvlaki / Beef Stifado

Greek coleslaw Homemade chips & rice

Assortment of Greek desserts & ice-cream

## STARTERS

<b>HTAPODI GF</b>	<b>14.95</b>
Grilled octopus served with hummus	
<b>CHOICE OF ONE DIP &amp; PITA BREAD</b>	<b>5.95</b>
Tzatziki V <b>or</b> Hummus VG <b>or</b> Spicy Feta Dip V <b>or</b> Taramosalata <b>or</b> Aubergine Dip VG	
All our dips are freshly made <b>GFO + £0.25</b>	
<b>BAKED FETA V</b>	<b>10.50</b>
Oven baked Greek feta with tomato sauce, cheese mix, chilli and basil, served with pita <b>GFO + £0.25</b>	
<b>SARMADAKIA V/VGO/GF</b>	<b>8.50</b>
Stuffed vine leaves with rice & herbs, served with tzatziki	
<b>KEFTEDAKIA</b>	<b>9.50</b>
Greek meatballs with ouzo-yogurt sauce & pita	
<b>FRIED CALAMARI (Add prawns +£5.50)</b>	<b>9.50</b>
<b>HALLOUMI STICKS V/GF</b>	<b>8.95</b>
Fried halloumi sticks on a rocket bed with sweet chilli	
<b>PRAWNS SOUVLAKI</b>	<b>10.15</b>
Marinated grilled prawns with EVOO and lemon dressing	
<b>LEFKES GARIDES</b>	<b>9.95</b>
Fresh prawns in white wine, cream, garlic sauce & pita	
<b>FETA SOUSAMI V</b>	<b>8.95</b>
Deep fried sesame covered feta topped with honey	
<b>SPANAKOPITA V/VG</b>	<b>8.25</b>
Greek traditional filo pie filled with spinach served with hummus	
<b>ZAMPONOTIROPITAKIA</b>	<b>8.25</b>
Ham and mixed cheese triangles served with tzatziki	

<b>VEGGIES &amp; HALLOUMI SALAD V/GF/VGO</b>	<b>12.75</b>
Grilled veggies & halloumi with honey-balsamic dressing	
<b>GREEK SALAD V/VGO/GF (Main +£3.5)</b>	<b>8.95</b>
Tomatoes, cucumbers, onion, olives, feta, peppers & EVOO, red wine vinegar	
<b>CRETAN DAKOS V/VGO</b>	<b>8.50</b>
Cretan dakos with grated tomato, feta, basil, capers, oregano and EVOO	
<b>SPETSOFAI LOUKANIKO</b>	<b>10.50</b>
Greek sausage in a tomato sauce with mix peppers and onions served with warm pita bread and sprinkled feta	

## SIDES

<b>GREEK OLIVES &amp; BREADSTICKS</b>	<b>5.95</b>
<b>HOMEMADE CHIPS/ADD FETA</b>	<b>3.95/5.25</b>
<b>SIDE SALAD</b>	<b>5.50</b>
<b>SIDE GREEK SALAD</b>	<b>6.25</b>
<b>PITA BREAD/GARLIC</b>	<b>1.80/1.95</b>
<b>GLUTEN FREE PITA</b>	<b>2.50</b>
<b>FETA CHEESE</b>	<b>5.50</b>

V: Vegetarian VO: Vegetarian Option VG: Vegan  
VGO: Vegan Option GF: Gluten Free GFO: Gluten Free Option  
EVOO: Extra Virgin Olive Oil

Please always inform your server of any allergies before placing your order. Allergen Menu available. We can't guarantee the total absence of allergens, gluten or animal produce.

## MAINS

<b>HALLOUMI SOUVLAKI V GFO + £0.25</b>	<b>15.95</b>
Fried halloumi skewers with tzatziki, pita & salad	
<b>CHICKEN SOUVLAKI GF</b>	<b>15.95</b>
Marinated chicken skewer with rice, tzatziki and salad	
<b>28 Day Dried Aged Sirloin Steak</b>	<b>28.50</b>
Sirloin Steak (~300gr) served with baby garlic potatoes, pita bread and spicy feta dip (Add Metaxa Sauce +£4.50)	
<b>MOUSSAKA   VEGETARIAN MOUSSAKA</b>	<b>17.25</b>
Layers of potatoes, aubergines, red sauce lamb & beef mince topped with bechamel served with feta sidesalad	
<b>METAXA KOTOPOULO</b>	<b>16.95</b>
Grilled chicken filet covered with Metaxa & mushroom cream sauce, served with rice	
<b>VEGAN SOUTZOUKAKIA V/VG</b>	<b>14.95</b>
Vegan soy spicy kofta served with hummus, pita & salad	
<b>PAIDAKIA ARNISSIA GF</b>	<b>22.50</b>
Grilled lamb chops with house chips, paprika dip & pikantiki salad	
<b>KOTSI GASTRAS GF</b>	<b>19.50</b>
Slow cooked 500gr lamb shank, served with sweet potato, parsnip & carrot mash	
<b>GARIDES SAGANAKI GF</b>	<b>18.95</b>
Prawns in an ouzo scented tomato sauce topped with feta and served with rice <b>OR</b> chips	
<b>PSITI TSIPOURA GF</b>	<b>18.95</b>
Fresh grilled sea bream served with salad <b>OR</b> chips	
<b>STIFADO GF</b>	<b>16.50</b>
Beef and shallots casserole served with sweet potato, parsnip and carrot mash	

## SHARING JUGS

<b>APEROL SPRITZ glass/jug 1ltr</b>	<b>8.95/25.00</b>
<b>PIMM'S glass/jug 1ltr</b>	<b>6.50/20.00</b>

## GLASS WINE

<b>IONOS WHITE 175/250</b>	<b>4.70/5.85</b>
ID: Roditis   Moschato   Dry	
<b>IONOS RED 175/250</b>	<b>4.70/5.85</b>
ID: Cabernet Sauvignon   Merlot   Dry	
<b>IONOS ROSE 175/250</b>	<b>4.70/5.85</b>
ID: Syrah   Roditis   Dry	
<b>THE BLACK SHEEP 175/250</b>	<b>7.35/9.75</b>
ID: Sauvignon Blanc & Semillon   Dry	
<b>NEMEA 175/250</b>	<b>5.65/7.55</b>
ID: Agiorgitiko Organic   Dry	
<b>GLASS RETSINA 175/250</b>	<b>4.70/5.85</b>
<b>PROSECCO BOTTLE 200ml</b>	<b>8.95</b>

## GREEK BEERS

330ML

<b>MYTHOS (Lager)</b>	<b>3.85</b>
<b>MYTHOS (Lager) 500ml</b>	<b>6.50</b>
<b>ALFA (Lager)</b>	<b>3.85</b>
<b>KEO (Cypriot Lager)</b>	<b>3.95</b>
<b>NON-ALCOHOLIC</b>	<b>3.85</b>
<b>CIDER SWEET 500ml</b>	<b>6.50</b>
<b>CIDER DRY 500ml</b>	<b>6.50</b>
<b>SHANDY 530ml</b>	<b>6.35</b>

## GREEK SPIRITS

<b>OUZO 25ml/50ml</b>	<b>3.50/6.50</b>
<b>CARAFE OUZO 175ml</b>	<b>15.50</b>
<b>BOTTLE OUZO 200ml</b>	<b>16.50</b>

## LIQUEUR / BRANDY

25ML/50ML

<b>METAXA 3*</b>	<b>4.25/7.00</b>
<b>METAXA 5*</b>	<b>4.50/7.45</b>
<b>METAXA 7*</b>	<b>4.75/7.85</b>
<b>METAXA 12*</b>	<b>4.95/8.15</b>
<b>MALIBU</b>	<b>3.85/6.35</b>
<b>GRAND MARNIER</b>	<b>3.85/6.35</b>
<b>DRAMBUIE</b>	<b>3.85/6.35</b>
<b>COINTREAU</b>	<b>3.85/6.35</b>
<b>AMARETTO</b>	<b>3.85/6.35</b>
<b>TIA MARIA</b>	<b>3.85/6.35</b>
<b>SOUTHERN COMFORT</b>	<b>4.15/6.85</b>
<b>BAILEYS</b>	<b>4.35</b>
<b>PORT</b>	<b>4.35</b>
<b>SHERRY</b>	<b>4.35</b>

**\*Mixer 200ml + 2.50**

## SPIRITS

25ML/50ML

<b>SMIRNOFF</b>	<b>3.85/6.35</b>
<b>GORDON'S</b>	<b>3.85/6.35</b>
<b>GORDON'S PINK</b>	<b>4.15/6.85</b>
<b>BOMBAY</b>	<b>4.40/7.25</b>
<b>TANQUERAY</b>	<b>4.95/8.20</b>
<b>MARE</b>	<b>5.50/9.00</b>
<b>HENDRICK'S</b>	<b>5.50/9.00</b>
<b>JOSE CUERVO</b>	<b>3.85/6.50</b>
<b>SAMBUCA</b>	<b>3.85/6.35</b>
<b>MARTINI</b>	<b>4.15/6.85</b>
<b>CAPTAIN MORGAN DARK</b>	<b>4.15/6.85</b>
<b>BACARDI WHITE</b>	<b>4.15/6.85</b>
<b>CAMPARI</b>	<b>4.35</b>
<b>ARCHER'S</b>	<b>4.15</b>
<b>SEEDLIP</b>	<b>5.45</b>

**\*Mixer 200ml + 2.50**

## WHISKY

25ML/50ML

<b>GLENMORANGIE</b>	<b>5.25/8.65</b>
<b>FAMOUS GROUSE</b>	<b>4.15/6.85</b>
<b>JACK DANIEL'S</b>	<b>4.95/8.20</b>
<b>JOHNNIE WALKER RED</b>	<b>4.15/6.85</b>

## SOFT DRINKS

<b>COCA - COLA</b>	<b>3.30</b>
<b>COCA - COLA DIET</b>	<b>3.30</b>
<b>EPSA GREEK LEMONADE</b>	<b>3.30</b>
<b>EPSA GREEK ORANGE</b>	<b>3.30</b>
<b>APPLE JUICE</b>	<b>2.75</b>
<b>ORANGE JUICE</b>	<b>2.75</b>
<b>TROPICAL JUICE</b>	<b>2.75</b>
<b>STILL SMALL</b>	<b>2.95</b>
<b>SPARKING SMALL</b>	<b>2.95</b>
<b>STILL LARGE</b>	<b>3.95</b>
<b>SPARKLING LARGE</b>	<b>3.95</b>
<b>APPLETIZER</b>	<b>3.00</b>
<b>LIME &amp; SODA</b>	<b>3.30</b>
<b>MIXER TONIC / TONIC LIGHT 200ml</b>	<b>2.50</b>
<b>MIXER LEMONADE / SODA 200ml</b>	<b>2.50</b>

## COFFEE & TEA

<b>AMERICANO/WHITE</b>	<b>2.75</b>
<b>CAPPUCCINO</b>	<b>3.25</b>
<b>LATTE</b>	<b>3.25</b>
<b>ESPRESSO/DOUBLE</b>	<b>2.20/3.20</b>
<b>LIQUEUR COFFEE</b>	<b>6.95</b>
<b>GREEK COFFEE/DOUBLE</b>	<b>2.50/3.50</b>
<b>FRAPPE</b>	<b>3.50</b>
<b>HOT CHOCOLATE</b>	<b>2.75</b>
<b>ENGLISH TEA</b>	<b>2.50</b>
<b>ANTHEA GREEK ORGANIC TEA</b>	<b>2.95</b>

Ask to See Flavours Menu