



GREEK DIPS

all served with toasted pitta
GF option is served with vegetable sticks

HOUMOUS V GF VG 5.9

ground chickpeas, fresh garlic, olive oil & lemon juice

TARAMASALATA 5.9

cod roe blended with olive oil & lemon juice

TZATZIKI V GF 5.9

Greek yogurt, cucumber & mint

PANTZAROSALATA V GF 5.9

Greek yogurt, beetroot, fresh garlic & olive oil

TAHINI V GF VG 5.9

ground sesame, fresh garlic & lemon juice

MELITZANOSALATA V GF VG 5.9

roasted aubergine, fresh garlic and olive oil

SALADS

GRILLED HALLOUMI & POMEGRANATE V GF 8.5

on a bed of leaves

GREEK SALAD V GF 7

mixed olives, feta, peppers, cucumber, tomato & red onion

HALLOUMI AND WATERMELON V GF 8

with fresh mint

KING PRAWN SALAD GF 10.5

Mixed leaf salad, garlic chilli mayo dressing

SIDES

OLIVES & FETA V GF 4.5

GARLIC BREAD V 1.65

TOASTED PITTA V VG 2.2

MIXED OLIVES V GF 3.9

WHOLEMEAL PITTA V VG 2.5

FETA CHEESE V GF 4.8

SEB & MILI WARMED CRUSTY BREAD LOAF V VG 3.95

HAND CUT CHIPS SERVED WITH GRATED HALLOUMI V 4.95

RICE GF VG V 4.5

We only use fresh, locally sourced ingredients in our menu.

V SUITABLE FOR VEGETARIANS GF GLUTEN FREE VG SUITABLE FOR VEGANS
Please inform your server if you have allergies we should know about.

HALLOUMI

GREEK

HALLOUMI FRIES V 8

lightly fried halloumi sticks

GYROS

toasted flatbread with tzatziki, chips, salad and either:
GRILLED PORK 8.5 / CHICKEN 8.5 / HALLOUMI V 8.9

FASOLIA KARAVISIA V GF VG 7

cannellini beans, tomatoes, celery & potatoes

HALLOUMI & SWEET POTATO BURGER V 8.5

sweet potato, spring onion, spinach & avocado topped with scorched halloumi

VG Vegan option available without halloumi

LAMB DOLMADES GF 7

minced lamb & rice rolled in vine leaves, served with a yogurt dip

GREEK MAC & CHEESE V 8

greek style mac & cheese topped with halloumi

KOLOKITHAKIA TIGANITA V 7.5

courgette fried in a light batter

VEGETABLE DOLMADES V GF 7

green beans, carrot & peas with rice rolled in vine leaves, served with a yogurt dip

VG Vegan option available, please ask your server

CLASSIC LAMB MOUSSAKA 9

layers of aubergine, lamb mince & courgette

VEGETABLE MOUSSAKA V 8

mixed vegetables with aubergine & potato

STIFFADO GF 9.5

rich beef & shallot stew

SPETSOFAI 9.5

pork sausage in a tomato sauce with mixed peppers, onions, garlic and crushed chillies

SPANAKOPITA V 7.5

filo pastry with a spinach & goats cheese filling

KEFTEDES 8.5

homemade lamb meatballs

FETA TEMPURA V 8.5

with a chilli mango puree

LOADED HALLOUMI FRIES 8

chips, crispy halloumi, chillies & spicy mayo

We recommend three mezes per person, be adventurous & don't forget to share!

GRILL

CHICKEN SOUVLAKI GF 8.5

PORK SOUVLAKI GF 8.5

GRILLED HALLOUMI BRUSCHETTA 7.5

fresh vine tomato, basil & red onion

LAMB SOUVLAKI GF 10.5

SWORDFISH & KING PRAWN SOUVLAKI GF 10

HALLOUMI V GF 8

grilled cypriot cheese

BRESAOLA GF 14.5

greek style lamb chops

SEAFOOD

KING PRAWNS WITH CHILLI & GARLIC GF 9.5

cooked with chilli garlic and olive oil

PAN FRIED FILLET OF SEA BREAM GF 10.5

with cherry tomatoes

KING PRAWN SAGANAKI 11

tomato & feta

GRILLED OCTOPUS 14.5

with smoked paprika & houmous

CRISPY CALAMARI 8.5

lightly battered, served with garlic mayonnaise

