

T H R E E

C O U R S E M E N U

THREE COURSE £14.95

ONE COURSE £9.95

MONDAY-SATURDAY

5:00PM - 6:00PM

STARTERS

GREEK SALAD

Our traditionally made Greek salad with feta cheese (GF) (V)

TZATZIKI

Greek yoghurt blended with cucumber and garlic served with pita bread (V)

HUMMUS

Traditional hummus served with pita bread (V)

DOLMADES

Rice stuffed vine leaves on a bed of salad with olive oil dressing (GF) (V)

FASOLAKIA ME FETA

Greek giant beans served with tomato sauce topped with feta cheese and oregano (V) (GF)

POTATO SKINS

Crispy potato skins served with garlic mayonnaise and barbecue sauce (V)

ALLERGY ADVISE

Some of our menu items may contain nuts, seeds or any other allergens. We are aware and understand the dangers of severe allergies. Please ask a member of staff for any further details of information of our dishes.

(V) VEGETARIAN (GF) GLUTEN FREE

T H R E E C O U R S E M E N U

MAIN COURSE

CHICKEN GYROS PLATTER

Fresh cut chicken gyros served with pita bread, mixed salad, home made chips & tzatziki

CHICKEN SOUVLAKI

Grilled chicken skewers topped with olive oil and lemon dressing served with Greek salad, tzatziki & pita bread

PORK SOUVLAKI

Grilled pork skewers topped with olive oil and lemon dressing served with Greek salad, tzatziki & pita bread

HALLOUMI PLATTER

Grilled halloumi cheese served with mixed salad, homemade chips, tzatziki & pita bread (V)

KOTOPOULO KAFTERO

Pan fried chicken breast in a lightly spiced tomato sauce served with a choice of rice, chips, vegetables or salad (GF)

FASOLAKIA ME FETA

Greek giant beans served with tomato sauce topped with feta cheese and oregano (V) (GF)

KEFTEDES MAKORONIA

Linguine served with homemade beef meatballs cooked in a tomato and garlic sauce

COFFEE OR ICE CREAM

AMERICANO

ESPRESSO

CAPPUCCINO

LATTE MACCHIATO

TEA

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM

