

CHOICE OF STARTERS

SOUZOUKAKIA

Savoury meatballs, cooked in red wine, fresh tomatoes, herbs and garlic sauce

HALOUMI

Cyprus soft cheese, grilled and drizzled with lemon oil served with a tomato, courgettes and fresh mint relish

GARLIC BREAD FOLD

Greek fluffy flat pita bread brushed with garlic parsley butter and topped with Greek Kefalotiri cheese

A TRIO OF GREEK DIPS

Taramosalata - A delicious blend of smoked cod roe (Greek caviar) lemon juice and oil, **Humous** – chick peas blended with tahini, lemon juice, and crushed garlic, and **Tzatziki** - a mixture of Greek yoghurt dip made with cucumber, garlic and dill. Served with pita bread

KALAMARI STRIPS

Deep-fried squid strips dusted in fine breadcrumbs and topped with Greek yoghurt, lime & coriander dip

CHOICE OF MAIN COURSE

KLEFTICO

Tender English lamb on the bone, seasoned with oregano, lemon and slowly oven roasted in its own juices.
Served with Greek salad and herb potatoes

MOUSAKA

Layers of choice minced meat, aubergines, courgettes and potatoes topped with béchamel sauce and baked individually. Served with Greek salad

CHICKEN SOUVLAKI

Tender pieces of breast of chicken, marinated in yoghurt and garlic and charcoal grilled. Served with spring onion mash and drizzled with fresh rosemary jus

SWORDFISH STEAK

Swordfish steak charcoal grilled and topped with a dressing of fresh tomatoes, spring onions, olive oil, lemon and garlic. Served with a summer roasted vegetables

BEEF STIFADO

Tender pieces of lean beef cooked slowly in red wine, tomatoes, baby onions and herb sauce.
Served with κριθαράκι (Greek pasta rice) and topped with melting Greek cheddar cheese

CHOICE OF DESSERTS

RASBERRY CHEESECAKE

Biscuit base topped with white chocolate Pannacotta cheesecake, with ripples of raspberry sauce, decorated with feathered raspberry glaze and a brulee finish

ACROPOLIS SPECIAL

Kataifi Greek pastry nest topped with white chocolate ice cream and decorate with summer fruit of the forest sauce and sprinkled with roasted almonds

LEMONI SORBET

Traditional Greek lemon liqueur served as a sorbet in a champagne flute. **You are welcome to keep the glass!**

FILTER COFFEE

Plus Optional 10% Service Charge

We require £10.00 per person deposit to secure booking