

Starters

GARLIC BREAD FOLD £3.35

Greek fluffy flat pitta bread brushed with fresh rosemary garlic butter and topped with melted Greek Kefalotiri cheese

MELON £3.25

Refreshing galia melon fan, served with other fruits on a red berry coulis

A TRIO OF DIPS £3.55

Taramosalata- A delicious blend of smoked cod on roe (greek caviar) lemon juice and oil, Humous-chick peas blended with tahini, lemon juice, and crushed garlic, and Tzatziki-a refreshing mixture of Greek yogurt dip made with cucumber, garlic and dill

HALOUMI £4.35

Cyprus soft cheese, charcoal grilled and drizzled with lemon oil. served with a tomato, pepper and fresh mint salsa

BOUREKAKIA £3.95

Baked filo pastry triangles filled with Greek feta cheese and local farmed mushroom. Decorated with sesame seeds. Served with a creamy cheese sauce

DOLMADAKIA £3.95

Fresh Greek vine leaves filled with a combination of minced lamb, rice, tomatoes, spring onions and fresh herbs. Served with a fresh tomato sauce

SOUZOUKAKIA £3.95

Savoury meatballs, slowly cooked in red wine, fresh tomatoes, cumin, parsley and garlic sauce

MANOURI(GOATS CHEESE)SALAD £4.45

Grilled Manouri cheese on a bed of olive bread and served with Greek fig and aniseed cranberry chutney. Drizzled with a rosemary aniseed honey dressing

HADDOCK & LENTIL TARTLET £3.95

Smoked haddock flakes and whole green lentils on a filo pastry basket accompanied with saffron sauce

CRAY FISH SAGANAKI £5.25

Cray fish tails with melted greek feta cheese in fresh tomato and herb sauce Served with lemon risotto

KALAMARI STRIPS £4.75

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

SCALLOPS ROE-ON £5.95

Seared scallops, served on a bed of cold caramelise red onion and roast fennel salad. Dressed with chilli and garlic infused olive oil

OCTAPODI £5.85

Charcoal grilled octopus (can be chewy), served with a dressing of olive oil, lemon juice, spring onions and sun dried tomatoes

All Starters served with hot pitta bread