



THE REAL GREEK



APÉRITIF

GLASS OF PROSECCO (125ml)	6.50
PROSECCO BELLINI (125ml)	6.50
APEROL SPRITZ	6.75

TO START

GREEK FLATBREAD	3.25
533kcal V VG	
Add olive oil & Dukkah, a spicy mix of ground, dry roasted nuts and seeds. 621kcal V VG	3.50

GREEK OLIVES	3.00
314kcal V VG GF	
CRUDITÉS	3.25
Fresh-cut carrot, celery and cucumber. 47kcal V VG GF	

WE RECOMMEND 3 OR 4 MEZES PER PERSON. COLD MEZES ARE SERVED FIRST, HOT FOLLOWS WHEN READY. PERFECT FOR SHARING

COLD MEZE

SANTORINI FAVA	4.75
Yellow lentils from Santorini, cooked and blended with herbs and spices, topped with Santorini capers & onions. 245kcal V VG GF	
TZATZIKI	4.75
Cool and tangy Greek yoghurt with cucumber and garlic. 167kcal V GF	
HOUMOUS	5.00
Our daily blend of chickpeas, rich in tahini and spiced with cumin and fresh chilli. 342kcal V VG GF	

GREEN PEA FAVA	4.75
Mashed green peas with olive oil and lemon, topped with red onions, tomato and chilli. The Greek version of mushy peas! 185kcal V VG GF <i>IT'S BACK</i>	
SPICY FETA DIP (HTIPITI)	5.00
Roasted pepper and cheese dip, finished with a touch of chilli. 259kcal V GF	
MELITZANOSALATA	5.00
A light and fragrant blend of smoked aubergine, garlic, shallots and lemon. 211kcal V VG GF	

TARAMASALATA	4.50
Our daily creamy blend with naturally undyed cod roe. It's not meant to be pink! 989kcal	
BEETROOT, FETA & LENTIL SALAD	5.00
Green lentils, beetroot and feta in our tangy lemon dressing. 461kcal V GF	
Make it vegan without feta. 306kcal V VG GF	4.75
FETA CHEESE	5.00
Our delicious feta, drizzled with olive oil & sprinkled with Greek oregano from Mavrouda, Thessaloniki. 500kcal V GF	

HOT MEZE

VEGAN MEATBALLS - SOUTZOUKAKIA	7.00
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce. 405kcal V VG <i>NEW</i>	
GRILLED AUBERGINE	5.50
Chargrilled aubergine served with garlic and tomato sauce. 145kcal V VG GF	
HALLOUMI & VEGETABLE SKEWER	5.75
Halloumi, skewered with peppers and courgettes. Served with minted yoghurt. 456kcal V GF	
FALAFEL	5.75
Our signature recipe, served with a tahini dip. 369kcal V VG	
GIGANDES WITH SPINACH	5.25
Hearty giant beans and spinach, cooked in a tomato and garlic sauce. 540kcal V VG GF	
JACKFRUIT STIFADO	6.00
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed. 182kcal V VG GF	
DOLMADES	5.25
Vine leaves stuffed with rice, tomato and fresh herbs. 246kcal V VG GF	
SPINACH TIROPITAKIA	5.75
Three filo pastry parcels with creamy leek, spinach and feta filling, handmade daily. 792kcal V	
HALLOUMI FRIES	6.00
Served with minted honey yoghurt. 722kcal V <i>NEW</i>	

CHICKPEA FILO TRIANGLES	5.50
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli. 593kcal V VG	
GRILLED KALAMARI WITH POURGOURI	7.25
Our own unique version, using the freshest squid and a sticky Greek honey and paprika marinade, served on a bed of Pourgouri (bulgur wheat with tomatoes and onion). 267kcal	
GRILLED OCTOPUS WITH FAVA	7.75
Chargrilled Octopus, tossed in olive oil, garlic and Greek mountain oregano, served on a bed of Santorini Fava (yellow lentils from Santorini). 274kcal GF	
SALT COD	7.00
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise. 778kcal	
TONIA'S PRAWNS	7.25
Tonia's recipe of tiger prawns in a rich tomato sauce, with Pourgouri (bulgur wheat with tomatoes and onion), spinach, pickled peppers and feta. 290kcal <i>NEW</i>	
CHICKEN MONASTIRAKI	7.00
Chicken, marinated with Greek herbs, served with tzatziki, onion and tomatoes. 245kcal GF	
CHICKEN SKEWER	6.25
Chicken, skewered with onions and peppers. Served with lemon mayonnaise. 335kcal GF	
BBQ CHICKEN WINGS	5.50
Succulent chicken wings marinated in a smoked chilli relish. 458kcal GF	

PORK BELLY	7.00
Slow-roasted pork belly, with oregano, paprika and red onion. 503kcal GF	
LAMB MEATBALLS	7.00
Handmade lamb patties grilled and topped with Greek yoghurt, tomato sauce and onions. 435kcal	
LAMB SKEWER	6.50
Lamb, skewered with onions and peppers. Served with lemon mayonnaise. 532kcal GF	
LAMB CUTLETS	8.00
Grilled lamb cutlets, served with lentils and minted Greek yoghurt. 593kcal GF	
LAMB KEFTE	6.50
Lamb, minced and marinated with Anatolian spices and mixed with feta from Epiros. Served with minted yoghurt. 426kcal <i>NEW</i>	
LOUKANIKO BEEF & PORK SAUSAGE SKEWER	6.50
Traditional Greek sausage from Thrace, chargrilled and served with a honey & mustard dressing. 673kcal	
GREEK MOUSSAKA	7.00
One of Greece's most classic dishes, hearty & rich, served as a meze portion. Subject to availability. 420kcal <i>NEW</i>	

SOUVLAKI WRAPS

6.50 each

Our gorgeous flatbread filled with **chips**, homemade tzatziki, fresh tomatoes, red onion and sweet paprika. (No Tzatziki in our vegan wraps. Please tell your server if you don't want chips inside!)

LOUKANIKO SAUSAGE	870kcal
PORK BELLY	773kcal
CHICKEN	663kcal
LAMB MEATBALLS	807kcal
HALLOUMI	691kcal V
FALAFEL WITH TAHINI	684kcal V VG
JACKFRUIT GYROS with vegan aioli	729kcal V VG <i>NEW</i>
VEGAN MEATBALLS with vegan aioli	771kcal V VG <i>NEW</i>

SIDES & SALADS

GREEK SALAD	Reg 4.75 Lrg 7.75
Classic, hearty and rustic, with tomatoes, cucumber, peppers, Greek olives, red onion, feta and olive oil, finished with Greek oregano from Mavrouda, Thessaloniki. 317kcal / 634kcal V GF	
Make it vegan without feta. 225kcal / 450kcal V VG GF	Reg 4.25 Lrg 7.00
NEW POTATOES	3.50
Tossed in lemon juice, olive oil and oregano. 325kcal V VG GF	
CHIPS	3.75
Fluffy, light and fried to perfection. 813kcal V VG	
POURGOURI - BULGUR WHEAT	4.00
A classic Cypriot dish. Tonia's mother's recipe of cracked wheat with tomatoes and onion. 190kcal V VG	
SAFFRON RICE	3.75
Long-grain rice dressed with herbs, olive oil, Greek honey and fragrant Kozanis saffron. 408kcal V GF	
AEGEAN SLAW	4.00
Thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing. 240kcal V VG GF	

FILOXENIA DINNER MENU

FOUR DISHES FOR 12.95pp

AVAILABLE SUNDAY - THURSDAY FROM 5.00PM

1. CHOOSE A DISH:

Greek Flatbread V VG or Crudités V VG GF

2. CHOOSE ONE OF THESE COLD MEZE:

Santorini Fava V VG GF or Green Pea Fava V VG GF or Houmous V VG GF or Tzatziki V GF or Spicy Feta Dip (Htipiti) V GF or Melitzanosalata V VG GF or Taramasalata

3. CHOOSE ONE OF THESE HOT MEZE:

Chicken Skewer GF or BBQ Chicken Wings GF or Chicken Monastiraki GF or Loukaniko Beef & Pork Sausage Skewer or Lamb Meatballs or Grilled Kalamari with Pourgouri or Salt Cod or Halloumi & Vegetable Skewer V GF or Spinach Tiropitakia V or Chickpea Filo Triangles V VG or Gigandes with Spinach V VG GF or Falafel V VG or Dolmades V VG GF or Grilled Aubergine V VG GF or Jackfruit Stifado V VG GF or Vegan Meatballs - Soutzoukakia V VG

4. CHOOSE ONE OF THESE SIDES & SALADS:

Saffron Rice V GF or Aegean Slaw V VG GF or New Potatoes V VG GF or Chips V VG or Pourgouri - Bulgur Wheat V VG

T&C's: This Filoxenia Dinner Menu also includes vegan options. This menu cannot be discounted.



= VEGAN

WINE, BEER & MINERALS

175ml Glass | 500ml Carafe | 750ml Bottle

All wines served by glass are also available in 125ml, please check with your server for prices.

WHITE WINE

ELLINAS WHITE 4.90 | 13.40 | 18.00
Specially bottled in Thessaloniki for us. Dry, delicate and floral, with fragrant fruit on the palate. Greece

ATHIRI 6.60 | 19.00 | 26.00
This variety is grown in vineyards in the region of Halkidiki, and produces a fresh, fruity, medium bodied wine. Greece

MOSCHOFILERO 6.60 | 19.00 | 26.00
This Moschofilero variety is grown in the region of Mantinia, in the Peloponnese. It has an intense flowery character, with rose petal aromas and citrus. Greece

KANENAS WHITE 6.30 | 18.00 | 25.00
Soft and appealing, made from the grapes of the Maronia Vineyards in North-Eastern Greece. Greece

ABATON AGIORITIKO WHITE BOTTLE 30.00
Produced at the St. Panteleimon Monastery on Mount Athos, this is a combination of Athiri and Assyrtiko. The vineyards of Mount Athos are cultivated by the Monks. Greece †

MEGA SPILEO MALAGOUSIA WHITE BOTTLE 28.00
The Malagousia variety has a complex and aromatic profile, with ripe peaches and apricots. This variety produces wine with a moderate acidity and full palate. Greece

ASSYRTIKO ORGANIC ATHANASIOU BOTTLE 32.00
The most well-known Greek grape variety is Assyrtiko by far, grown across Greece. An organic wine with distinctive citrus fruit aromas and a crisp finish. Greece

RETSINA 4.90 | 13.40 | 18.00
A traditional Greek classic with intense aromas of grapes and pine. Greece

SAUVIGNON BLANC 6.10 | 17.40 | 24.00
This Italian Sauvignon features fresh aromas of figs, apricot and orange flowers. A crisp and refreshing wine with a gentle sweetness which invites another glass. Italy

PINOT GRIGIO 6.10 | 17.40 | 24.00
This Pinot Grigio showcases soft aromatic flavours of white peach and pear and notes of perfumed rose. Italy

CAVINO - IONOS WHITE BOTTLE 21.00
Easy drinking and dry, from vineyards at altitude on the coastal slopes of North Peloponnese. Greece

RED WINE

ELLINAS RED 4.90 | 13.40 | 18.00
Specially bottled in Thessaloniki for us. This deep red wine features inviting ripe berry fruit aromas. Greece

KANENAS RED 6.30 | 18.00 | 25.00
A very popular wine in Greece, known for its complex palate, red fruit and a velvety smoked taste. Greece

AGIORGITIKO RED 6.60 | 19.00 | 26.00
The Agiorgitiko variety is the most famous red grape variety in Greece. The wine is produced in the Peloponnese, with elegant notes of sweet spices and a fruity aftertaste. Greece

MERLOT 6.10 | 17.40 | 24.00
An Italian Merlot with aromas of cherry and wild plum flavours. Italy

XINOMAVRO RED 6.60 | 19.00 | 26.00
This Xinomavro variety is produced in Naoussa, Northern Greece. It's a medium-bodied and dry on the palate red wine, with fruity and spicy flavours. Greece

ABATON AGIORITIKO RED BOTTLE 35.00
Produced at the St. Panteleimon Monastery on Mount Athos. The Monks of the Monastery created this unique red wine using Xinomavro, Grenache and Limnio grapes. Greece †

RAPSANI TSANTALI BOTTLE 22.00
Characterful and intensely fruity. Made from a blend of grape varieties local to Northern Greece. Greece

CAVINO - IONOS RED BOTTLE 21.00
From the slopes of North Peloponnese. This fresh, dry easy drinking red has aromas of morello cherries that are balanced with spicy notes of black pepper. Greece

NERO D'AVOLA 5.95 | 17.00 | 23.00
This fresh, ruby-coloured red shows an elegant structure on the palate. On the nose it's fruity with aromas of cherry. Italy

METOCHI MYLOPOTAMOS RED BOTTLE 33.00
An organic red wine that combines the traditional winemaking of Mount Athos with modern techniques. A bright crimson colour with soft and gentle aromas of berries. Rich, mature with a lingering finish. Greece † **NEW**

ROSÉ WINE

MAKEDONIKOS ROSÉ 5.35 | 15.60 | 21.00
A vibrant rosé, with ripe strawberries on the nose and raspberry jam-like flavours. Greece

14/27 XINOMAVRO ROSÉ 5.15 | 15.00 | 20.00
The Xinomavro variety is grown in Northern Greece, and produces this salmon-pink colour rosé wine, with aromas of red fruits and flowers on the nose. Greece

EMMETROS LOGOS XINOMAVRO ROSÉ BOTTLE 28.00
A light, dry rosé wine, made from Xinomavro and Syrah varieties and flavours of strawberry and pomegranate. Greece

ROSATO 6.10 | 17.40 | 24.00
This rosé is crystal clear with a very fine and pleasurable nose. Red fruit and spices are the scents come at first, followed by herbal notes. Italy

† **Mount Athos is a mountain and a peninsula in North Eastern Greece. It is an important centre of Eastern Orthodox monasticism. It's perhaps the only place in Greece where viticulture has been continuous from antiquity to the present day. For more than 1000 years, the monks of Mount Athos have produced wine without interruption.**

DESSERT WINE

MAVRODAPHNE 125ml 4.00 | BOTTLE 19.00
A great wine with a velvety sweetness that reveals its rich aromatic character. Greece

BUBBLES

PROSECCO 125ml 6.50 | BOTTLE 28.00
NEGROAMARO ROSÉ BRUT BOTTLE 30.00
MUMM CORDON ROUGE BOTTLE 49.00

GREEK SPIRITS

KANENAS TSIPOURO . 25ml 4.00 | 200ml BOTTLE 19.00
Tsipouro (the Greek version of grappa) the young brother of Ouzo, is a new member of our Greek spirits section. This Tsipouro is produced from the Malagousia grapes in Northern Greece. You can drink it over-ice or straight. The perfect after-meal digestive!

Ouzo Tsantali 50ml BOTTLE 4.25
A traditional aperitif with anise as a basic ingredient. It can be served with ice or water.

METAXA 25ml 4.00

OTHER SPIRITS

VODKA 25ml 4.00
GIN 25ml 4.00
WHISKEY 25ml 4.00
JACK DANIEL'S 25ml 4.00
More available, please ask. Prices exclude mixer.

BEER & CIDER

DRAFT ALPHA OMEGA Half 2.75 | Pint 5.25
Choose between Lager or Pale Ale.

IONIAN BEER 330ml 5.25
Beer from a micro-brewery on Corfu Island.

MYTHOS BEER 330ml 4.00

FIX HELLAS BEER 330ml 4.00

NO ALCOHOL BEER 330ml 3.50

ALPHA OMEGA CIDER 330ml 4.00

MINERAL WATER

330ml | 750ml

STILL 2.75 | 4.00

SPARKLING 2.75 | 4.00

FRESH JUICES

ORANGE, APPLE, CRANBERRY OR LEMON 3.00

SOFT DRINKS

COCA-COLA 330ml 3.00

DIET COKE 330ml 2.85

COCA-COLA ZERO 330ml 2.85

FANTA 330ml 2.85

SPRITE 330ml 2.85

GINGER BEER 330ml 2.85



FULL ALLERGENS MENU AVAILABLE ON REQUEST.

V items are suitable for vegetarians.
VG items are suitable for vegans.
GF items are suitable for coeliacs.

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LUNCH



THE REAL GREEK
EAT TOGETHER



LUNCH MENU

CHOOSE BETWEEN
GREEK TRIO,
SOUVLAKI WRAP
AND SIDE OR
GREEK PLATE
FOR £8.50



LUNCH MENU
AVAILABLE
MONDAY - FRIDAY
12.00PM - 5.00PM



CHOOSE BETWEEN

GREEK TRIO 8.50

TOP

GREEK FLATBREAD V VG **or**
CRUDITÉS V VG GF

WITH TWO RAMEKINS OF:

HOUMOUS V VG GF **or**

TZATZIKI V GF **or**

TARAMASALATA **or**

SPICY FETA DIP (HTIPITI) V GF **or**

MELITZANOSALATA V VG GF **or**

SANTORINI FAVA V VG GF

(CHOOSE TWO DIPS)

MIDDLE

CHOOSE ONE:

LAMB KEFTE **or**

SPINACH TIROPITAKIA V **or**

GRILLED AUBERGINE V VG GF **or**

CHICKEN SKEWER GF **or**

FALAFEL V VG **or**

BBQ CHICKEN WINGS GF **or**

LOUKANIKO BEEF & PORK SAUSAGE

SKEWER **or** **DOLMADES** V VG GF **or**

GIGANDES WITH SPINACH V VG GF **or**

CHICKPEAS (REVITHIA) V GF

BOTTOM

CHOOSE ONE:

AEGEAN SLAW V VG GF **or**

RICE V GF **or**

CHIPS V VG **or**

NEW POTATOES V VG GF **or**

POURGOURI-BULGUR WHEAT V VG

OR

SOUVLAKI WRAP & SIDE 8.50

CHOOSE ONE WRAP

SERVED WITH CHIPS INSIDE

- LOUKANIKO BEEF & PORK SAUSAGE or
- PORK BELLY or
- CHICKEN or
- LAMB MEATBALLS or
- HALLOUMI V or
- FALAFEL WITH TAHINI V VG

CHOOSE ONE SIDE

- GREEK SALAD V GF or
- CHIPS V VG or
- SAFFRON RICE V GF or
- NEW POTATOES V VG GF or
- AEGEAN SLAW V VG GF or
- POURGOURI-BULGUR WHEAT V VG

OR

GREEK PLATE 8.50

CHOOSE BETWEEN

- CHICKEN SKEWER GF or
- LAMB MEATBALLS or
- LOUKANIKO BEEF & PORK SAUSAGE SKEWER or
- FALAFEL V VG or
- HALLOUMI & VEGETABLE SKEWER V GF

ALL SERVED WITH:

- SAFFRON RICE V GF
- GREEK SALAD V GF
- TZATZIKI V GF
- WARM FLATBREAD V VG

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Available for dine-in only.
Cannot be used in conjunction with any other offer or promotion / discount.
Not valid on Bank Holidays.

VEGAN MENU



THE REAL GREEK
EAT TOGETHER

VEGAN MENU

GREEK OLIVES 3.00
(314kcal) v VG GF

GREEK FLATBREAD 3.25
Add olive oil & Dukkah 3.50

A spicy mix of ground, dry roasted nuts and seeds.

(533kcal / 621kcal) v VG

CRUDITÉS 3.25
Fresh-cut carrot, celery and cucumber.
(47kcal) v VG GF

COLD MEZE

SANTORINI FAVA 4.75
Yellow lentils from Santorini, cooked and blended with herbs and spices, topped with Santorini capers and onions.
(245kcal) v VG GF

GREEN PEA FAVA 4.75
Mashed green peas with olive oil and lemon, topped with red onions, tomato and chilli. The Greek version of mushy peas!
(185kcal) v VG GF

HOUMOUS 5.00
Our daily blend of chickpeas, rich in tahini and spiced with cumin and fresh chilli.
(342kcal) v VG GF

MELITZANOSALATA 5.00
A light and fragrant blend of smoked aubergine, garlic, shallots and lemon.
(211kcal) v VG GF

BETROOT & LENTIL SALAD 4.75
Green lentils and beetroot in our tangy lemon dressing.
(306kcal) v VG GF

HOT MEZE

CHICKPEA FILO TRIANGLES 5.50
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli.
(593kcal) v VG

FALAFEL 5.75
Our signature recipe, served with a tahini dip.
(369kcal) v VG

GRILLED AUBERGINE 5.50
Chargrilled aubergine served with garlic and tomato sauce.
(145kcal) v VG GF

JACKFRUIT STIFADO 6.00
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed.
(182kcal) v VG GF

VEGAN MEATBALLS - SOUTZOUKAKIA **NEW** 7.00
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce.
(405kcal) v VG

WE RECOMMEND THREE OR FOUR MEZES PER PERSON. COLD MEZES ARE SERVED FIRST, HOT FOLLOWS WHEN READY. PERFECT FOR SHARING!

DOLMADES

Vine leaves stuffed with rice, tomato and fresh herbs.

(246kcal) v VG GF

5.25

GIGANDES WITH SPINACH

Hearty giant beans and spinach, cooked in a tomato and garlic sauce.

(540kcal) v VG GF

5.25

SOUVLAKI WRAPS

6.50 each

Our gorgeous flatbread with **chips** inside, with fresh tomatoes, red onion and sweet paprika.

CHOOSE BETWEEN:

JACKFRUIT GYROS WITH VEGAN AIOLI **NEW**

(729kcal) v VG

FALAFEL WITH TAHINI

(684kcal) v VG

VEGAN MEATBALLS WITH VEGAN AIOLI **NEW**

(771kcal) v VG

*Please tell your server if you don't want chips inside!

SIDES & SALADS

NO FETA GREEK SALAD:

Regular **4.25** Large **7.00**

Hearty and rustic, with tomatoes, cucumber, peppers, Greek olives, red onion and olive oil, finished with Greek oregano from Mavrouda, Thessaloniki.

(225kcal / 450kcal) v VG GF

NEW POTATOES

3.50

Tossed in lemon juice, olive oil and oregano.

(325kcal) v VG GF

CHIPS

3.75

Fluffy, light and fried to perfection.

(813kcal) v VG

AEGEAN SLAW

4.00

Thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing.

(240kcal) v VG GF

POURGOURI - BULGUR WHEAT

4.00

A classic Cypriot dish. Tonia's mother's recipe of cracked wheat with tomatoes and onion.

(190kcal) v VG

DESSERTS

LUXURY LEMON SORBET

3.75

(261Kcal) v VG

LUXURY MANGO SORBET

3.75

(283kcal) v VG

VANILLA ICE-CREAM

3.75

(525kcal) v VG GF



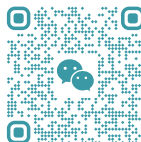
OUR SERVICE IS
RELAXED & FRIENDLY.
IF YOU NEED
ANYTHING, JUST ASK.



ABOUT OUR VEGAN MENU

"The Greek vegan tradition is centuries old - the first philosopher to create a lasting vegan diet is Pythagoras around 550 BCE. In the Greek tradition there is much adherence to a diet completely free of animal products for long fasting periods. Simply the Greeks pretty much invented veganism & we want to bring you a vegan menu that celebrates that, with both traditional & modern dishes, which we are sure you will enjoy."

Tomia



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@TheRealGreekUK



/TheRealGreek



@RealGreekTweet



VEGAN LUNCH MENU

CHOOSE BETWEEN VEGAN PLATE OR VEGAN SOUVLAKI WRAP AND SIDE FOR £8.50



LUNCH MENU AVAILABLE MONDAY - FRIDAY 12.00PM - 5.00PM



CHOOSE BETWEEN

VEGAN PLATE 8.50

A SELECTION OF OUR BEST VEGAN DISHES, INCLUDING:

- GREEK FLATBREAD V VG
- CRUDITÉS V VG GF
- HOUMOUS V VG GF
- MELITZANOSALATA V VG GF
- SANTORINI FAVA V VG GF
- JACKFRUIT STIFADO V VG GF
- GIGANDES WITH SPINACH V VG GF
- POURGOURI-BULGUR WHEAT V VG

OR

VEGAN SOUVLAKI WRAP & SIDE 8.50

CHOOSE ONE WRAP

SERVED WITH CHIPS INSIDE

JACKFRUIT GYROS WITH VEGAN AIOLI V VG or VEGAN MEATBALLS WITH VEGAN AIOLI V VG or FALAFEL WITH TAHINI V VG

CHOOSE ONE SIDE

"NO FETA" GREEK SALAD V VG GF or AEGEAN SLAW V VG GF or NEW POTATOES V VG GF or CHIPS V VG or POURGOURI-BULGUR WHEAT V VG



@TheRealGreekUK



/TheRealGreek



@RealGreekTweet



THE REAL GREEK



DESSERTS

BAKLAVA 4.25

Homemade, crisp filo pastry with walnuts and honey. 289kcal V

GREEK FILO CUSTARD PIE 4.75

A traditional dessert from Sérres, North Greece, called Bougatsa. Filo pastry filled with custard cream, served warm and topped with vanilla ice-cream and cinnamon. 958kcal V

CARAMEL & PECAN CHEESECAKE 5.00

Greek vanilla cheesecake topped with caramel and toasted pecan nuts from the Aegean. All on a biscuit and pecan base. 315kcal

CHOCOLATE MOUSSE CAKE 5.00

A luxurious, dark chocolate mousse cake. 333kcal V

GREEK YOGHURT WITH WALNUTS IN SYRUP 4.25

A traditional Greek dessert of Greek yoghurt. Served with walnuts in syrup. 250kcal V GF

LOUKOUMIA 2.25

Delicate Greek sweets flavoured with nuts. 216kcal

LUXURY SORBET 🌿 3.75

Lemon 261kcal V VG / Mango 283kcal V VG

LUXURY ICE-CREAM 3.75

Vanilla 419kcal V / Chocolate 433kcal V
Strawberry 312kcal V / Pistachio 413kcal V

VEGAN VANILLA ICE-CREAM 🌿 3.75

525kcal V VG GF

COFFEE & TEA

GREEK COFFEE 2.75

Served sweet, medium or bitter. With a little Loukoumi - a delicate Greek sweet flavoured with nuts.

Caffè Americano 2.00

Single Espresso 1.75

Cappucino / Latte / Double Espresso 2.50

POT OF GREEK MOUNTAIN TEA 2.00

Drunk for its health benefits and full of antioxidants.

FRESH MINT TEA 1.80

OTHER TEAS 1.80

English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile.

*Soya milk available on request

FULL ALLERGEN INFO AVAILABLE ON REQUEST

V items are suitable for vegetarians.

VG items are suitable for vegans. 🌿

GF items are suitable for coeliacs.



CELEBRATE AT THE REAL GREEK

MEAL FOR SIX OR MORE? CHOOSE A PARTY MENU:

GAIA

14.95pp

MOTHER EARTH'S MENU. GREEK
VEGETARIAN AND VEGAN BLISS!

- GREEK FLATBREAD** V VG
- CRUDITÉS** V VG GF
- HOUMOUS** V VG GF
- SANTORINI FAVA** V VG GF
- DOLMADES** V VG GF
- GIGANDES WITH SPINACH** V VG GF
- FALAFEL** V VG
- GRILLED AUBERGINE** V VG GF

ZORBA

19.95pp

LIVE LIFE TO THE FULLEST!
EAT & DRINK THE GREEK WAY!

- GREEK FLATBREAD** V VG
- HOUMOUS** V VG GF
- TZATZIKI** V GF
- SPINACH TIROPITAKIA** V
- CHICKEN SKEWER** GF
- LAMB MEATBALLS**
- PORK BELLY** GF
- HALLOUMI & VEGETABLE SKEWER** V GF
- CHIPS** V VG

YIASOU

16.95pp

YOUR PARTY IS VERY WELCOME
HERE... 'CHEERS'!

- GREEK FLATBREAD** V VG
- CRUDITÉS** V VG GF
- HOUMOUS** V VG GF
- SPICY FETA DIP (HTIPITI)** V GF
- LOUKANIKO BEEF & PORK
SAUSAGE SKEWER**
- BBQ CHICKEN WINGS** GF
- GRILLED AUBERGINE** V VG GF
- LAMB MEATBALLS**
- CHIPS** V VG

**WHY NOT ADD A DESSERT
TO YOUR MENU SELECTION
FOR £3.50pp**

- BAKLAVA** V
- CARAMEL & PECAN CHEESECAKE**
- CHOCOLATE MOUSSE CAKE** V
- LUXURY SORBET** V VG
- LUXURY ICE-CREAM** V
- VEGAN VANILLA ICE-CREAM** V VG GF

Visit us online to book your party
www.therealgreek.com/party-enquiries



Party Menus are available for a minimum of 6 people. **Please choose only one menu type for your entire party. You will receive approximately a half portion of each meze per person.** For Parties over 10 people you will need to pre-order you menu type. All our dishes may contain traces of nuts. Although dishes are identified as Gluten Free, as we have products in the restaurant that contain gluten, there is a possibility that traces of gluten may still be found in them.

CELEBRATE AT THE REAL GREEK

MEAL FOR TWO OR MORE? CHOOSE A SET MENU:

TONIA'S SELECTION

38.00 for two

- Crudités v VG GF **or**
Greek Flatbread v VG
- Houmous v VG GF **or**
Spicy Feta Dip (Htipiti) v GF
- Santorini Fava v VG GF **or**
Melitzanosalata v VG GF
- Tonia's Prawns **or**
Halloumi & Vegetable Skewer v GF
- Spinach Tiropitakia v **or**
Grilled Aubergine v VG GF
- BBQ Chicken Wings GF **or**
Gigandes with Spinach v VG GF
- Lamb Meatballs **or** Falafel v VG
- Saffron Rice v GF **or** Chips v VG

SANTORINI

40.00 for two

- Crudités v VG GF **or**
Greek Flatbread v VG
- Tzatziki v GF **or** Houmous v VG GF
- Santorini Fava v VG GF **or**
Spicy Feta Dip (Htipiti) v GF
- Dolmades v VG GF **or**
Chickpea Filo Triangles v VG
- Tonia's Prawns **or** Falafel v VG
- Chicken Skewer GF **or**
Halloumi & Vegetable Skewer v GF
- Lamb Meatballs **or**
Jackfruit Stifado v VG GF
- New Potatoes v VG GF **or**
Pourgouri - Bulgur Wheat v VG

FULL ALLERGEN INFO AVAILABLE ON REQUEST

V items are suitable for vegetarians.

VG items are suitable for vegans.

GF items are suitable for coeliacs.





CHOOSE BETWEEN A KIDS SOUVLAKI WRAP OR KIDS MEZE SELECTION, SERVED WITH YOUR CHOICE OF SOFT DRINK AND A DESSERT FOR £6.75



THE REAL GREEK
EAT TOGETHER

KIDS MENU

CHOOSE MAIN COURSE

KIDS SOUVLAKI WRAP

Wrapped in flatbread with tzatziki and tomato.

Choose between:

Chicken or **Halloumi** V or **Loukaniko Beef & Pork Sausage**

Wraps are served with a choice of

Tomato & Cucumber Salad V VG GF or **Chips** V VG

OR

KIDS MEZE SELECTION

Choose three meze from the below selection:

Loukaniko Beef & Pork Sausage or **Flatbread** V VG or **Tzatziki** V GF or **Chips** V VG or **Crudités** V VG GF or **Chicken** GF or **Halloumi** V GF or **Houmous** V VG GF

CHOOSE DRINK

FRESH JUICES

Orange or **Apple**

MINERAL WATER

Still or **Sparkling**

FIZZY DRINKS

Coca-Cola or **Diet Coke** or **Epsa Fizzy Lemonade** (Gazosa) or **Epsa Orangeade** (20% Juice From Greek Oranges)

CHOOSE DESSERT

LUXURY ICE CREAM

Vanilla V or **Chocolate** V or **Strawberry** V or **Pistachio** V

LUXURY SORBET

Lemon V VG or **Mango** V VG

V items are suitable for vegetarians. VG items are suitable for vegans. GF items are suitable for coeliacs. Full allergen info menu available on request.

PUZZLES & FUN!

WORD SEARCH

A	T	H	E	N	S	A	O	F	F
C	X	N	F	I	O	L	I	V	E
R	E	A	L	R	U	E	Y	N	T
O	M	L	S	V	V	R	F	M	A
P	A	S	I	L	L	C	A	P	P
O	I	B	R	E	A	D	U	G	G
L	N	D	O	N	K	E	Y	R	R
I	G	R	E	E	I	W	C	M	E
S	Z	F	R	A	V	A	E	V	E
O	L	Y	M	P	I	C	S	E	K

THE REAL MAZE

START HERE!



TURN OVER FOR MORE!

PUZZLES AND FUN!

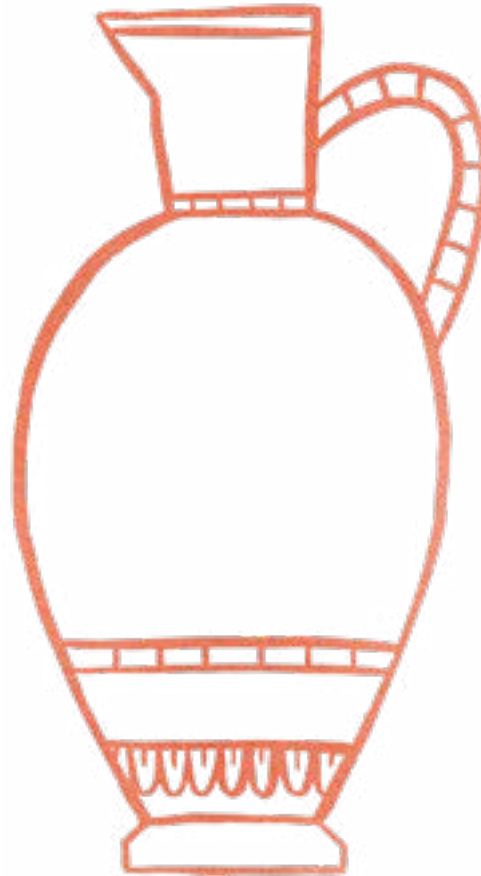
SPOT THE DIFFERENCE!

CAN YOU SPOT THE 5 DIFFERENCES?



COLOUR IN THE GREEK URN & DRAW YOUR OWN PATTERN!

THE ANCIENT GREEKS LOVED MAKING PATTERNS, ESPECIALLY ON VASES. COLOUR IN THIS VASE AND FILL THE GAPS WITH YOUR OWN PATTERN!



WORDSEARCH ANSWERS: Athens, Acropolis, Olympics, Greek, Real, Feta, Olive, Bread, Donkey, Souvlaki!

SPEAK GREEK



HELLO!
YIA SU!

WHAT'S YOUR NAME?
POS SE LE-NE!

MY NAME IS...?
ME LE-NE...!

PLEASE
PA-RA-KA-LO!

THANK YOU
EF-KHA-RI-STO

GOODBYE
A-DI-O

