



THE REAL GREEK

APÉRITIF

GLASS OF PROSECCO (125ml).....	7.00
PROSECCO BELLINI (125ml).....	7.00
NEGRONI	7.25
APEROL SPRITZ.....	7.25

TO START

GREEK FLATBREAD 	3.50
V VG	
Add olive oil & Dukkah, a spicy mix of ground, dry roasted nuts and seeds. V VG 	3.75

GREEK OLIVES 	3.30
V VG GF	
CRUDITÉS 	3.50
Fresh-cut carrot, celery and cucumber, drizzled with white wine vinegar. V VG GF	
THE REAL GREEK HALLOUMI POPCORN.....	6.45
Dressed with lemon & thyme infused honey. V	

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

COLD MEZE

TARAMASALATA.....	5.00
Our daily creamy blend with naturally undyed cod roe. It's not meant to be pink!	
CHICKPEAS (REVITHIA)	4.75
Chickpeas with handfuls of herbs, roasted red peppers and an orange vinaigrette. V GF NEW	
TZATZIKI	5.25
Cool, tangy Greek yoghurt with cucumber, gherkin and garlic. V GF	
SANTORINI FAVA 	5.25
Yellow lentils from Santorini, cooked and blended with herbs and spices, topped with a salsa of tomatoes, onions, capers and caper powder. V VG GF	
GREEN PEA FAVA 	5.25
Mashed green peas with olive oil and lemon, topped with spring onions and tomato. V VG GF	

HOUMOUS 	5.50
Our daily blend of chickpeas, rich in tahini and spiced with cumin, topped with paprika and roasted red peppers. V VG GF	
SPICY FETA DIP (HTIPITI)	5.50
Roasted pepper and cheese dip, finished with a touch of chilli. V GF	
MELITZANOSALATA 	5.50
A light and fragrant blend of smoked aubergine, garlic, red onion, roasted red peppers and lemon. V VG GF	
BEETROOT, FETA & LENTIL SALAD	5.50
Green lentils, beetroot and feta in our tangy orange vinaigrette. V GF	
VEGAN BEETROOT & LENTIL SALAD 	5.25
Green lentils, beetroot and orange slices, dressed with olive oil & vinegar. V VG GF	



HOT MEZE

VEG & DAIRY

GIGANDES WITH SPINACH 	5.75
Hearty giant beans and spinach, cooked in a tomato and garlic sauce. V VG GF	
SPINACH TIROPITAKIA.....	6.50
Three filo pastry parcels with creamy leek, spinach and feta filling, handmade daily. V	
VEGAN MEATBALLS – SOUTZOUKAKIA 	7.45
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce. V VG	
GRILLED AUBERGINE 	6.25
Chargrilled aubergine served with garlic and tomato sauce. V VG GF	
HALLOUMI & VEGETABLE SKEWER.....	7.25
Halloumi, skewered with peppers and courgettes. Served on a bed of Greek Slaw. V GF	
FALAFEL 	6.30
Our signature recipe, served with a tahini dip. V VG	
JACKFRUIT STIFADO 	6.65
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed. V VG GF	
DOLMADES	6.30
Vine leaves stuffed with rice, tomato and fresh herbs. Served with Greek yoghurt. V GF	
THE REAL GREEK HALLOUMI FRIES	6.75
Dressed with lemon & thyme infused honey. V	
CHICKPEA FILO TRIANGLES 	6.25
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli. V VG	

SIDES & SALADS

GREEK SALAD	5.00
With cherry tomatoes, cucumber, peppers, Greek olives, red onion, feta and olive oil, finished with Greek oregano from Mavrouda, Thessaloniki. V GF	
Make it vegan without feta 	4.50
V VG GF	
NEW POTATOES 	3.75
Tossed in olive oil and oregano. V VG GF	
CHIPS 	3.75
Fluffy, light and fried to perfection. V VG	
POURGOURI – BULGUR WHEAT 	4.25
A classic Cypriot dish. Tonia's mother's recipe of cracked wheat with tomatoes and onion. V VG	

SAFFRON RICE	4.00
Long-grain rice dressed with olive oil and fragrant Kozanis saffron. V GF	
AEGEAN SLAW 	4.25
Thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing. V VG GF	
GREEK SLAW	4.25
Thinly shredded cabbage, carrot, red and green peppers, with a Greek yoghurt and mayonnaise dressing. V GF NEW	
POTATO SALAD 	3.75
New potatoes tossed in herbs, on a bed of sweet red pepper coulis. V VG GF NEW	

SEAFOOD

FRIED KALAMARI	7.75
Crisp squid rings served with lemon mayonnaise.	
SALT COD.....	7.75
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise.	
TONIA'S PRAWNS	7.95
Tonia's recipe of tiger prawns in a rich tomato sauce, with Pourgouri (bulgur wheat with tomatoes and onion), spinach, pickled peppers and feta.	

POULTRY




CHICKEN MONASTIRAKI	7.50
Chicken, marinated with Greek herbs, served with tzatziki, onion and tomatoes. GF	
BBQ CHICKEN WINGS.....	6.15
Succulent chicken wings marinated in a smoked chilli relish. GF	
CHICKEN SKEWER	7.50
Chicken, skewered with onions and peppers. Served on a bed of Greek Slaw. GF	

MEAT

GREEK MOUSSAKA	7.95
A classic Greek dish – hearty and rich, with lamb mince. Served as a meze portion. Subject to availability.	
LAMB MEATBALLS	7.50
Handmade lamb patties grilled and topped with Greek yoghurt, tomato sauce and onions.	
LAMB KEFTE.....	7.25
Lamb, minced and marinated with Anatolian spices. Served with minted Greek yoghurt.	
LAMB SKEWER.....	7.50
Lamb, skewered with onions and peppers. Served on a bed of Greek Slaw. GF	
PORK BELLY.....	7.95
Slow-roasted pork belly, with oregano, paprika and red onion. GF	
PORK SKEWER 	7.45
Served on a bed of Greek Slaw. GF	
<i>25p of each sale of this dish will be donated to Pancreatic Cancer UK</i>	
LOUKANIKO BEEF & PORK SAUSAGE SKEWER	7.25
Traditional Greek sausage from Thrace, chargrilled and served on a bed of Greek Slaw.	

SOUVLAKI WRAPS

Our gorgeous flatbread filled with chips, fresh tomatoes, red onion and sweet paprika. Please tell your server if you don't want chips inside! 7.00 each
*Kalamari option doesn't include chips, tomato, onion or paprika.

LOUKANIKO SAUSAGE with Greek Slaw.	LAMB MEATBALLS with minted yoghurt.
KALAMARI with Taramasalata and cucumber ribbons. NEW	HALLOUMI with minted yoghurt. V
PORK BELLY with Tzatziki.	FALAFEL  with tahini. V VG
PORK SKEWER with Tzatziki.	JACKFRUIT GYROS  with vegan aioli. V VG
CHICKEN with Greek mustard sauce.	VEGAN MEATBALLS  with vegan aioli. V VG

FILOXENIA DINNER MENU

FOUR DISHES FOR 14.95pp

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 Pork Skewer GF or Lamb Meatballs or Fried Kalamari
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 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

This menu cannot be discounted.

SET MENUS

FOR TWO OR MORE

AVAILABLE ALL DAY, EVERYDAY

TONIA'S SELECTION 38.00 FOR TWO TO SHARE CHOOSE 8 DISHES

1. Crudités V VG GF or Greek Flatbread V VG
2. Houmous V VG GF or Spicy Feta Dip (Htipiti) V GF
3. Santorini Fava V VG GF or Melitzanosalata V VG GF
4. Tonia's Prawns or Halloumi & Vegetable Skewer V GF
5. Spinach Tiropitakia V or Grilled Aubergine V VG GF
6. BBQ Chicken Wings GF or Gigandes with Spinach V VG GF
7. Lamb Meatballs or Falafel V VG
8. Saffron Rice V GF or Chips V VG

SANTORINI

42.00 FOR TWO TO SHARE
CHOOSE 8 DISHES

1. Crudités V VG GF or Greek Flatbread V VG
2. Tzatziki V GF or Houmous V VG GF
3. Santorini Fava V VG GF or Spicy Feta Dip (Htipiti) V GF
4. Dolmades V GF or Chickpea Filo Triangles V VG
5. Tonia's Prawns or Falafel V VG
6. Chicken Skewer GF or Halloumi & Vegetable Skewer V GF
7. Lamb Meatballs or Jackfruit Stifado V VG GF
8. New Potatoes V VG GF or Pourgouri – Bulgur Wheat V VG

WHITE WINE

ELLINAS WHITE 5.25 | 13.75 | 19.00
Specially bottled in Thessaloniki for us. Dry, delicate and floral, with fragrant fruit on the palate. **Greece**

ATHIRI 7.00 | 20.00 | 28.00
This variety is grown in vineyards in the region of Halkidiki and produces a fresh, fruity, medium bodied wine. **Greece**

KANENAS WHITE 6.75 | 19.00 | 27.00
Soft and appealing, made from the grapes of the Maronia Vineyards in North-Eastern Greece. **Greece**

MOSCHOFILERO 7.00 | 20.00 | 28.00
This Moschofilero (*Mos-coh-FEE-ler-oh*) variety is grown in the region of Mantinia, in the Peloponnese. It has an intense flowery character, with rose petal aromas and citrus. **Greece**

ABATON AGIORITIKO WHITE Bottle 32.00
Abaton (*Avato*). 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 30.00
The Malagousia (*Mala-goo-zia*) 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 34.00
The most well-known Greek grape variety is Assyrtiko (*Ah-SEER-tee-koh*) by far, grown across Greece. An organic wine with distinctive citrus fruit aromas and a crisp finish. **Greece**

CAVINO – IONOS WHITE 5.75 | 16.25 | 23.00
Ionos (*E-onos*). Easy drinking and dry, from vineyards at altitude on the coastal slopes of North Peloponnese. **Greece**

RETSINA 5.35 | 14.00 | 20.00
A traditional Greek classic with intense aromas of grapes and pine. **Greece**

SAUVIGNON BLANC 6.50 | 18.25 | 26.00
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 6.50 | 18.25 | 26.00
This Pinot Grigio showcases soft aromatic flavours of white peach and pear and notes of perfumed rose. **Italy**

RED WINE

ELLINAS RED 5.25 | 13.75 | 19.00
Specially bottled in Thessaloniki for us. This deep red wine features inviting ripe berry fruit aromas. **Greece**

KANENAS RED 6.75 | 19.00 | 27.00
A very popular wine in Greece, known for its complex palate, red fruit and a velvety smoked taste. **Greece**

AGIORGITIKO RED 7.00 | 20.00 | 28.00
The Agiorgitiko (*Ah-yor-YEE-te-ko*) variety is the most famous red grape variety in Greece. This Namea wine is produced in the Peloponnese, with elegant notes of sweet spices and a fruity aftertaste. **Greece**

MERLOT 6.50 | 18.25 | 26.00
An Italian Merlot with aromas of cherry and wild plum flavours. **Italy**

XINOMAVRO RED 7.00 | 20.00 | 28.00
This Xinomavro (*Ksee-NOH-mavro*) 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 37.00
Abaton (*Avato*). Produced at the St. Panteleimon Monastery on Mount Athos. The Monks of the Monastery created this unique red wine using Xinomavro (*Ksee-NOH-mavro*), Grenache and Limnio grapes. **Greece †**

CAVINO – IONOS RED 5.75 | 16.25 | 23.00
Ionos (*E-onos*). 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 6.35 | 18.00 | 25.00
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 35.00
Metochi (*M-e-to-hee*). 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 †**

ROSÉ WINE

MAKEDONIKOS ROSÉ 5.75 | 16.25 | 23.00
Makedonikos (*Mak-e-thonikos*). A vibrant rosé, with ripe strawberries on the nose and raspberry jam-like flavours. **Greece**

EMMETROS LOGOS XINOMAVRO ROSÉ Bottle 30.00
A light, dry rosé wine, made from Xinomavro (*Ksee-NOH-mavro*) and Syrah varieties and flavours of strawberry and pomegranate. **Greece**

ROSATO 6.50 | 18.25 | 26.00
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 4.50 | Bottle 21.00
Mavrodaphne (*Mah'v-ro-dahf-nee*). A great wine with a velvety sweetness that reveals its rich aromatic character. **Greece**

BUBBLES

PROSECCO 125ml 7.00 | Bottle 30.00

PERRIER JOUET GRAND BRUT Bottle 55.00

BEER & CIDER

HALF PINT | PINT

DRAFT ALPHA OMEGA LAGER 2.90 | 5.50

DRAFT ALPHA OMEGA PALE ALE 2.90 | 5.50

MYTHOS BEER 330ml 4.50

FIX HELLAS BEER 330ml 4.50

NO ALCOHOL BEER 330ml 3.75

ALPHA OMEGA CIDER 330ml 4.25

MINERAL WATER

330ml | 750ml

STILL 2.75 | 4.00

SPARKLING 2.75 | 4.00

FRESH JUICES

ORANGE, APPLE,

CRANBERRY OR LEMON 3.25

SOFT DRINKS

COCA-COLA 330ml 3.25

FANTA 330ml 3.25

DIET COKE 330ml 3.15

COCA-COLA ZERO SUGAR 330ml 3.15

SPRITE ZERO SUGAR 330ml 3.15

GINGER BEER 330ml 3.15

GREEK SPIRITS

KANENAS TSIPOURO 25ml 4.35 | 200ml Bottle 20.00
Tsipouro (*Tsee-pour-oh*) - 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 (*Mala-goo-zia*) grapes in Northern Greece. You can drink it over-ice or straight. The perfect after-meal digestive!

OUZO TSANTALI 50ml Bottle 4.40
A traditional aperitif with anise as a basic ingredient. It can be served with ice or water.

METAXA 25ml 4.50

OTHER SPIRITS

VODKA, GIN, WHISKEY OR JACK DANIEL'S 25ml 4.50
More available, please ask. Prices exclude mixer.

FULL ALLERGEN 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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GOT AN ALLERGY?

THE REAL GREEK

LUNCH MENU

CHOOSE BETWEEN

GREEK TRIO

VEGAN PLATE

SOUVLAKI WRAP & SIDE

OR GREEK PLATE


PLUS GREEK FISH & CHIPS FRIDAYS!


FOR 8.75


AVAILABLE


MONDAY – FRIDAY

12.00PM – 5.00PM

 @TheRealGreekUK

 /TheRealGreek

 @therealgreekuk

 @RealGreekTweet

LUNCH 8.75 MENU

CHOOSE BETWEEN

GREEK TRIO

TOP

GREEK FLATBREAD V VG OR

CRUDITÉS V VG GF

With two ramekins of:

HOUMOUS I V VG GF OR

TZATZIKI V GF OR

GREEN PEA FAVA V VG 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

PORK SKEWER GF OR

DOLMADES V GF OR

GIGANDES WITH SPINACH V VG GF

BOTTOM

Choose one:

RICE V GF OR

CHIPS V VG OR

NEW POTATOES V VG GF OR

POURGOURI-BULGUR WHEAT V VG OR

CHICKPEAS (REVITHIA) V GF

SOUVLAKI WRAP & SIDE

CHOOSE ONE WRAP

Served with chips inside

LOUKANIKO BEEF & PORK SAUSAGE
with Greek Slaw. OR

PORK BELLY
with Tzatziki. OR

CHICKEN
with Greek mustard sauce. OR

LAMB MEATBALLS
with minted yoghurt. OR

PORK SKEWER
with Tzatziki. OR

HALLOUMI
with minted yoghurt. V OR

FALAFEL
with tahini. V VG OR

KALAMARI
with Taramasalata & cucumber ribbons
(no chips inside).

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

GREEK SLAW V GF OR

POURGOURI-BULGUR WHEAT V VG OR

POTATO SALAD 160kcal V VG GF

GREEK PLATE

CHOOSE BETWEEN

CHICKEN SKEWER GF OR

LAMB MEATBALLS OR

LOUKANIKO BEEF &
PORK SAUSAGE SKEWER OR

PORK SKEWER GF OR

FALAFEL V VG OR

HALLOUMI & VEGETABLE SKEWER V GF

All served with:

WARM FLATBREAD V VG

SAFFRON RICE V GF

TZATZIKI V GF

GREEK SALAD V GF

VEGAN 8.75 LUNCH MENU

CHOOSE BETWEEN

VEGAN PLATE

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

VEGAN SOUVLAKI WRAP & SIDE

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 OR

POTATO SALAD V VG GF

GREEK FISH & CHIPS FRIDAYS 8.75

SALT COD, SERVED WITH
CHIPS & TARAMASALATA, SPRINKLED
WITH LEMON ZEST. **NEW**
*AVAILABLE ON FRIDAYS ONLY

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AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



THE REAL GREEK



DESSERTS

BAKLAVA <i>NEW</i>	4.50
Homemade, crisp filo pastry with walnuts, peanuts, almonds and honey. V	
GREEK FILO CUSTARD PIE	5.00
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. V	
PORTOKALOPITA <i>NEW</i>	5.25
A traditional orange cake - layers of homemade filo pastry baked with Greek yoghurt and soaked in an orange syrup. Served with vanilla ice-cream. V	
CARAMEL & PECAN CHEESECAKE	5.25
Greek vanilla cheesecake topped with caramel and toasted pecan nuts from the Aegean. All on a biscuit and pecan base.	
CHOCOLATE MOUSSE CAKE	5.25
A luxurious, dark chocolate mousse cake. V	
GREEK YOGHURT WITH WALNUTS IN SYRUP	4.50
A traditional Greek dessert of Greek yoghurt. Served with walnuts in syrup. V GF	
LOUKOUMIA	2.35
Delicate Greek sweets flavoured with nuts.	
LUXURY SORBET	3.95
Lemon V VG / Mango V VG	
LUXURY ICE-CREAM	3.95
Vanilla V / Chocolate V Strawberry V / Pistachio V	
VEGAN VANILLA ICE-CREAM	3.95
V VG GF	

COFFEE & TEA

GREEK COFFEE	2.90
Served sweet, medium or bitter. With a little Loukoumi – a delicate Greek sweet flavoured with nuts.	
CAFFÈ AMERICANO	2.00
SINGLE ESPRESSO	1.75
DOUBLE ESPRESSO CAPPUCCINO LATTE	2.75
POT OF GREEK MOUNTAIN TEA	2.00
Drunk for its health benefits and full of antioxidants.	
FRESH MINT TEA	1.90
ORGANIC TEAS	1.90
English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile	

*Soya milk available on request

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KIDS MENU

CHOOSE BETWEEN A KIDS SOUVLAKI WRAP OR KIDS MEZE SELECTION,
SERVED WITH YOUR CHOICE OF SOFT DRINK AND A DESSERT
FOR £7.00



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 Coca-Cola Zero sugar or Fanta
or Sprite Zero sugar

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

THE REAL GREEK

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