



THE REAL GREEK

APÉRITIF

GLASS OF PROSECCO (125ml).....	7.25
PROSECCO BELLINI (125ml).....	7.25
NEGRONI	7.50
APEROL SPRITZ	7.50

TO START



GREEK FLATBREAD 	3.60
V VG	
Add olive oil & Dukkah, a spicy mix of ground, dry roasted nuts and seeds. V VG 	3.85

GREEK OLIVES 	3.40
V VG GF	
CRUDITÉS 	3.60
Fresh-cut carrot, celery and cucumber, drizzled with white wine vinegar. V VG GF	
THE REAL GREEK HALLOUMI POPCORN	6.60
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	5.35
Our daily creamy blend with naturally undyed cod roe. It's not meant to be pink!	
CHICKPEAS (REVITHIA).....	4.95
Chickpeas with handfuls of herbs, roasted red peppers and an orange vinaigrette. V GF <i>NEW</i>	
TZATZIKI	5.50
Cool, tangy Greek yoghurt with cucumber, gherkin and garlic. V GF	
SANTORINI FAVA 	5.50
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 	5.50
Mashed green peas with olive oil and lemon, topped with spring onions and tomato. V VG GF	

HOUMOUS 	5.75
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)	5.75
Roasted pepper and cheese dip, finished with a touch of chilli. V GF	
MELITZANOSALATA 	5.75
A light and fragrant blend of smoked aubergine, garlic, red onion, roasted red peppers and lemon. V VG GF	
BEETROOT, FETA & LENTIL SALAD	5.75
Green lentils, beetroot and feta in our tangy orange vinaigrette. V GF	
FETA CHEESE.....	5.35
Our delicious feta, drizzled with olive oil & sprinkled with Greek oregano from Mavrouda, Thessaloniki. V GF <i>IT'S BACK!</i>	

SIDES & SALADS

GREEK SALAD	5.25
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 	4.75
V VG GF	
NEW POTATOES 	3.95
Tossed in olive oil and oregano. V VG GF	
CHIPS 	3.95
Fluffy, light and fried to perfection. V VG	
POURGOURI – BULGUR WHEAT 	4.50
A classic Cypriot dish, Tonia's mother's recipe of cracked wheat with tomatoes and onion. V VG	




SAFFRON RICE	4.25
Long-grain rice, mixed with garlic and tomato sauce, 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 <i>NEW</i>	
POTATO SALAD 	3.95
New potatoes tossed in herbs, on a bed of sweet red pepper coulis. V VG GF <i>NEW</i>	

SOUVLAKI WRAPS

7.50 each

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

LOUKANIKO SAUSAGE with Greek Slaw.
KALAMARI with Taramasalata and cucumber ribbons. *NEW*
PORK BELLY with Tzatziki.
PORK SKEWER with Tzatziki.
CHICKEN choose between Greek mustard sauce or Tzatziki.

LAMB MEATBALLS with minted yoghurt.
HALLOUMI with minted yoghurt. V
FALAFEL  with tahini. V VG
JACKFRUIT GYROS  with vegan aioli. V VG
VEGAN MEATBALLS  with vegan aioli. V VG

FILOXENIA DINNER MENU

FOUR DISHES FOR 16.00pp

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

39.50 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

43.50 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 Pork Skewer GF or Halloumi Skewer V GF
7. Lamb Meatballs or Jackfruit Stifado V VG GF
8. New Potatoes V VG GF or Pourgouri – Bulgur Wheat V VG

 = VEGAN

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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	6.75
Three filo pastry parcels with creamy leek, spinach and feta filling, handmade daily. V	
VEGAN MEATBALLS – SOUTZOUKAKIA 	7.65
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce. V VG	
GRILLED AUBERGINE 	6.45
Chargrilled aubergine served with garlic and tomato sauce. V VG GF	
HALLOUMI & VEGETABLE SKEWER.....	7.55
Halloumi, skewered with peppers and courgettes. Served on a bed of Greek Slaw. V GF	
FALAFEL 	6.50
Our signature recipe, served with a tahini dip. V VG	
JACKFRUIT STIFADO 	6.85
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed. V VG GF	
DOLMADES	6.45
Vine leaves stuffed with rice, tomato and fresh herbs. Served with Greek yoghurt. V GF	
THE REAL GREEK HALLOUMI FRIES.....	6.95
Dressed with lemon & thyme infused honey. V	
CHICKPEA FILO TRIANGLES 	6.55
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli. V VG	

POULTRY

CHICKEN MONASTIRAKI.....	7.75
Chicken thigh, marinated with Greek herbs, served with tzatziki, onion and tomatoes. GF	
BBQ CHICKEN WINGS.....	6.55
Succulent chicken wings marinated in a smoked chilli relish. GF	
CHICKEN SKEWER.....	7.95
Chicken, skewered with onions and peppers. Served on a bed of Greek Slaw. GF	

SEAFOOD

FRIED KALAMARI	7.95
Crisp squid rings served with lemon mayonnaise.	
SALT COD	7.95
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise.	
TONIA'S PRAWNS	8.40
Tonia's recipe of tiger prawns in a rich tomato sauce, with Pourgouri (bulgur wheat with tomatoes and onion), spinach, pickled peppers and feta.	

GRILLED OCTOPUS WITH FAVA	8.75
Chargrilled Octopus, tossed in olive oil, garlic and Greek mountain oregano, served on a bed of Santorini Fava (yellow lentils from Santorini). GF <i>IT'S BACK!</i>	

MEAT

GREEK MOUSSAKA	8.45
A classic Greek dish – hearty and rich, with lamb mince. Served as a meze portion. Subject to availability.	
LAMB MEATBALLS	7.85
Handmade lamb patties grilled and topped with Greek yoghurt, tomato sauce and onions.	
LAMB KEFTE	7.65
Lamb, minced and marinated with Anatolian spices. Served with Aegean Slaw and minted Greek yoghurt.	
LAMB SKEWER	7.95
Lamb, skewered with onions and peppers. Served on a bed of Greek Slaw. GF	
PORK MONASTIRAKI.....	7.75
Pork, marinated with Greek herbs, served with tzatziki and onions. GF <i>NEW</i>	
PORK BELLY.....	8.25
Slow-roasted pork belly, with oregano, paprika and red onion. GF	
PORK SKEWER 	7.75
Pork, skewered with onions and peppers. 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.....	7.55
Traditional Greek sausage from Thrace, chargrilled and served on a bed of Greek Slaw.	

WHITE WINE

ELLINAS WHITE..... 5.25 | 13.75 | 19.50
Specially bottled in Thessaloniki for us. Dry, delicate and floral, with fragrant fruit on the palate. **Greece**

ATHIRI 7.00 | 20.00 | 28.50
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 | 27.50
Soft and appealing, made from the grapes of the Maronia Vineyards in North-Eastern Greece. **Greece**

MOSCHOFILERO 7.00 | 20.00 | 28.50
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 WHITEBottle 32.50
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 30.50
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 34.50
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 | 23.50
Ionos (*E-onos*). Easy drinking and dry, from vineyards at altitude on the coastal slopes of North Peloponnese. **Greece**

RETSINA 5.35 | 14.00 | 20.50
A traditional Greek classic with intense aromas of grapes and pine. **Greece**

SAUVIGNON BLANC 6.50 | 18.25 | 26.50
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 | 26.50
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 | 19.50
Specially bottled in Thessaloniki for us. This deep red wine features inviting ripe berry fruit aromas. **Greece**

KANENAS RED 6.75 | 19.00 | 27.50
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 | 28.50
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 | 26.50
An Italian Merlot with aromas of cherry and wild plum flavours. **Italy**

XINOMAVRO RED 7.00 | 20.00 | 28.50
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 REDBottle 37.50
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 | 23.50
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 | 25.50
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 REDBottle 35.50
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 | 23.50
Makedonikos (*Mak-e-thonikos*). A vibrant rosé, with ripe strawberries on the nose and raspberry jam-like flavours. **Greece**

EMMETROS LOGOS XINOMAVRO ROSÉ..... Bottle 30.50
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 | 26.50
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**

DESSERT WINE

MAVRODAPHNE..... 125ml 4.50 | Bottle 21.50
Mavrodaphne (*Mah'v-ro-dahf-nee*). A great wine with a velvety sweetness that reveals its rich aromatic character. **Greece**

BUBBLES

PROSECCO 125ml 7.25 | Bottle 31.00

PERRIER JOUET GRAND BRUT Bottle 55.00

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 4.75
More available, please ask. Prices exclude mixer.

BEER & CIDER

DRAFT ALPHA
OMEGA LAGERHALF PINT 3.00 | PINT 5.65

DRAFT ALPHA
OMEGA PALE ALE..... HALF PINT 3.00 | PINT 5.65

MYTHOS BEER330ml 4.65

FIX HELLAS BEER330ml 4.65

NO ALCOHOL BEER330ml 3.90

CIDER 330ml 4.40

MINERAL WATER

STILL 330ml 2.75 | 750ml 4.00

SPARKLING330ml 2.75 | 750ml 4.00

FRESH JUICES

ORANGE , APPLE ,
CRANBERRY OR LEMON.....3.50

SOFT DRINKS

COCA-COLA330ml 3.35

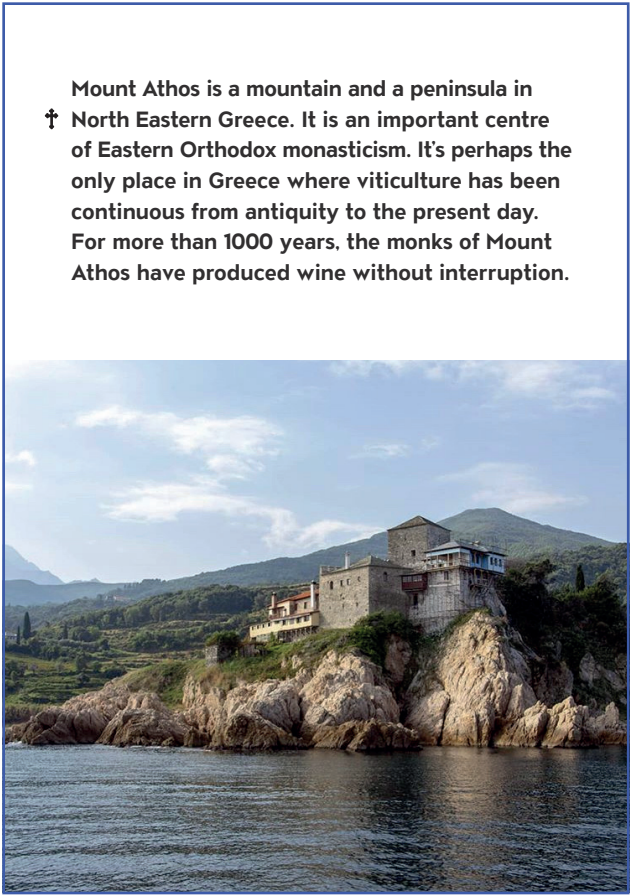
FANTA330ml 3.35

DIET COKE.....330ml 3.25

COCA-COLA ZERO SUGAR330ml 3.25

SPRITE ZERO SUGAR330ml 3.25

GINGER BEER.....330ml 3.25



FULL ALLERGEN MENU AVAILABLE ON REQUEST

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

Although dishes identified are 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. The same situation can occur with our vegetarian and vegan dishes, which can come in contact with other products. Menu descriptions may not include all ingredients; more detailed allergen information is available upon request. All our dishes may contain traces of nuts. An optional 10% service charge will be added to your bill.