

THE REAL GREEK

APÉRITIF

GLASS OF PROSECCO (125ml)	7.25
PROSECCO BELLINI (125ml).....	7.50
APEROL SPRITZ	7.75
PINK GIN & BERRIES TONIC.....	7.75
ESPRESSO MARTINI (WITH VODKA OR MASTIHA)	7.75
KIR ROYALE (WITH PROSECCO).....	7.50
NEGRONI	7.75

TO START

GREEK FLATBREAD 	3.80
533kcal V VG	

Add olive oil & Dukkah, a spicy mix of ground, dry roasted nuts and seeds. 621kcal **V VG** 

GREEK OLIVES 	3.60
314kcal V VG GF	

CRUDITÉS 	3.80
Fresh-cut carrot, celery and cucumber, drizzled with white wine vinegar. 58kcal V VG GF	

THE REAL GREEK HALLOUMI POPCORN	6.80
Dressed with lemon & thyme infused honey. 577kcal 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! 761kcal	
TZATZIKI.....	5.50
Cool, tangy Greek yoghurt with cucumber, gherkin and garlic. 286kcal V GF	
VEGAN TZATZIKI 	5.50
Cool, tangy Soya yoghurt with cucumber, gherkin and garlic. Served with a whole green olive. 997kcal V VG GF <i>NEW</i>	
YELLOW FAVA 	5.50
Yellow lentils, cooked and blended with herbs and spices, topped with a salsa of tomatoes, onions, capers and caper powder. Made the Santorini way. 434kcal 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. 457kcal V VG GF	
SPICY FETA DIP (HTIPITI)	5.75
Roasted pepper and cheese dip, finished with a touch of chilli. 571kcal V GF	
MELITZANOSALATA 	5.75
A light and fragrant blend of smoked aubergine, garlic, red onion, roasted red peppers and lemon. 391kcal V VG GF	
BEETROOT, FETA & LENTIL SALAD	5.75
Green lentils, beetroot and feta in our tangy orange vinaigrette. 962kcal V GF	

HOT MEZE

VEGAN

planted. VEGAN CHICKEN MONASTIRAKI 	8.25
Planted's pea-based chicken pieces, marinated with Greek herbs, served with vegan tzatziki, onion and tomatoes. 800kcal V VG GF <i>NEW</i>	
planted. VEGAN PULLED PORK 	8.25
Planted's pea-based pulled pork with a tomato and smoked paprika marinade, topped with a Padron pepper, served on a bed of tahini sauce. 997kcal V VG <i>NEW</i>	
GIGANDES WITH SPINACH 	5.95
Hearty giant beans and spinach, cooked in a tomato and garlic sauce. 540kcal V VG GF	
VEGAN MEATBALLS – SOUTZOUKAKIA 	7.95
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce. 332kcal V VG	
GRILLED AUBERGINE 	6.75
Chargrilled aubergine served with garlic and tomato sauce. 97kcal V VG GF	
FALAFEL 	6.95
Our signature recipe, served with a tahini dip. 512kcal V VG	
JACKFRUIT STIFADO 	7.20
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed. 182kcal V VG GF	
CHICKPEA FILO TRIANGLES 	6.95
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli. 593kcal V VG	

MEAT

LAMB MEATBALLS	8.50
Handmade lamb patties grilled and topped with Greek yoghurt, tomato sauce and onions. 435kcal	
LAMB SKEWER	8.70
Lamb, skewered with onions and peppers. Served with Aegean Slaw. 395kcal GF	
PORK MONASTIRAKI.....	8.25
Pork, marinated with Greek herbs, served with tzatziki and onions. 780kcal GF	
PORK BELLY	8.85
Slow-roasted pork belly, with oregano, paprika and red onion. 503kcal GF	
PORK SKEWER 	8.20
Pork, skewered with onions and peppers. Served with Aegean Slaw. 267kcal GF	
<i>25p of each sale of this dish will be donated to Pancreatic Cancer UK</i>	
LOUKANIKO BEEF & PORK SAUSAGE SKEWER.....	7.95
Traditional Greek sausage from Thrace, chargrilled and served with Aegean Slaw. 613kcal	

POULTRY

CHICKEN MONASTIRAKI.....	8.25
Chicken thigh, marinated with Greek herbs, served with tzatziki, onion and tomatoes. 342kcal GF	
BBQ CHICKEN WINGS.....	7.15
Succulent chicken wings marinated in a smoked chilli relish. 458kcal GF	
CHICKEN SKEWER.....	8.40
Chicken, skewered with onions and peppers. Served with Aegean Slaw. 260kcal GF	

VEG & DAIRY

SPINACH TIROPITAKIA	7.25
Three filo pastry parcels with creamy leek, spinach and feta filling, handmade daily. 792kcal V	
HALLOUMI & VEGETABLE SKEWER	8.15
Halloumi, skewered with peppers and courgettes. Served with Aegean Slaw. 555kcal V GF	
DOLMADES	6.85
Vine leaves stuffed with rice, tomato and fresh herbs. Served with Greek yoghurt. 426kcal V GF	
THE REAL GREEK HALLOUMI FRIES.....	7.40
Dressed with lemon & thyme infused honey. 689kcal V	

SEAFOOD

FRIED KALAMARI	8.40
Crisp squid rings served with lemon mayonnaise. 727kcal	
SALT COD	8.55
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise. 778kcal	
TONIA'S PRAWNS	8.95
Tonia's recipe of tiger prawns in a rich tomato sauce, with Pourgouri (bulgur wheat with tomatoes and onion), spinach, pickled peppers and feta. 290kcal	
GRILLED OCTOPUS WITH FAVA	9.40
Chargrilled Octopus, tossed in olive oil, garlic and Greek mountain oregano, served on a bed of Yellow Fava. 202kcal GF	

HOUSE SPECIAL

GREEK MOUSSAKA	8.95
A classic Greek dish – hearty and rich, with lamb mince. Served as a meze portion. Subject to availability. 420kcal	

SOUVLAKI WRAPS

£8.25 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 Aegean Slaw. 747kcal	HALLOUMI with minted yoghurt. 714kcal V
KALAMARI with Taramasalata and cucumber ribbons. 428kcal	FALAFEL  with tahini. 684kcal V VG
PORK with Tzatziki. 931kcal	JACKFRUIT GYROS  with vegan aioli. 729kcal V VG
CHICKEN choose between Greek mustard sauce 751kcal or Tzatziki 620kcal	VEGAN MEATBALLS  with vegan aioli. 673kcal V VG
LAMB MEATBALLS with minted yoghurt. 559kcal	planted. VEGAN CHICKEN  with vegan Tzatziki 863kcal V VG <i>NEW</i>

KALI OREXI SET MENU

YOUR CHOICE OF A GREEK MEZE STARTER AND A GREEK PLATE 12.50pp *NEW*

GREEK MEZE STARTER

- 1 CHOOSE A DISH
Greek Flatbread **V VG** or Crudités **V VG GF**
 - 2 CHOOSE ONE OF THESE COLD MEZE
Tzatziki **V GF** or Houmous **V VG GF** or Taramasalata or Melitzanosalata **V VG GF** or Yellow Fava **V VG GF**
 - 3 CHOOSE ONE
Chicken Skewer 229kcal **GF** or Lamb Meatballs 385kcal or Pork Skewer 228kcal **GF** or Loukaniko Beef & Pork Sausage Skewer or Halloumi & Vegetable Skewer 516kcal **V GF** or Falafel 137kcal **V, VG**
- ALL SERVED WITH Mediterranean Rice **V GF**, Greek Salad **V GF**, Tzatziki **V GF** and Smoked Chilli Relish **V VG GF** (369kcal)

FILOXENIA DINNER MENU

FOUR DISHES FOR 17.00pp
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
Yellow 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 **planted.** Vegan Chicken Monastiraki **V VG GF** or Vegan Meatballs – Soutzoukakia **V VG**
- 4 CHOOSE ONE OF THESE SIDES & SALADS
Mediterranean 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**

TONIA BUXTON'S SELECTION

44.00 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 Yellow 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**

*For your total meal calories, don't forget to add up the Kcal from the options you select.

These menus cannot be discounted.

 = VEGAN

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

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..... 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**

MAKEDONIKOS WHITE..... 6.75 | 17.25 | 24.50
Makedonikos (**Mak-e-thonikos**). Keeps the crispness and minerality, but it also shows a higher level of primary fruit aromas and a less dense structure. **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..... 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 BLANC6.50 | 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 GRIGIO6.50 | 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**

MAKEDONIKOS RED 6.75 | 17.25 | 24.50
Makedonikos (**Mak-e-thonikos**). Moderate in colour, elegant in aromas and flavours, and dominated by fresh, aromatic herbs and red berry fruits. **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**

MERLOT6.50 | 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'AVOLA6.35 | 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 REDBottle 35.50
Metochi (**M-e-to-hee**), combines the traditional winemaking of Mount Athos with modern techniques. With its medium acidity and tannins, it has a rounded, chocolaty flavour. **Greece** †

ROSÉ WINE

MAKEDONIKOS ROSÉ 6.75 | 17.25 | 24.50
Makedonikos (**Mak-e-thonikos**). A vibrant rosé, with distinct aromas of rose, fresh red berries, and citrus fruit. **Greece**

XINOMAVRO ROSÉ Bottle 30.50
The essence of the Xinomavro has distinct aromas of red fruits, flowers, tomatoes, olives, dried prunes, tobacco and nuts. **Greece**

ROSATO6.50 | 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

TSIPOURO25ml 4.35 | 200ml Bottle 20.00
Tsipouro (**Tsee-pour-oh**) - the Greek version of grappa, the young brother of Ouzo. 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!

OUZO50ml Bottle 4.40
A traditional aperitif with anise as a basic ingredient. It can be served with ice or water.

METAXA25ml 4.50

PREMIUM SPIRITS

JACK DANIEL'S, HENDRICK'S GIN,
MONKEY SHOULDER WHISKEY, PINK GIN..... 25ml 5.50
Price excludes mixer.

OTHER SPIRITS

VODKA, GIN, WHISKEY, RUM, TEQUILA.....25ML 4.75
More available, please ask. Price excludes mixer.

BEER & CIDER

DRAFT ALPHA
OMEGA LAGER HALF PINT 3.20 | PINT 5.95

DRAFT ALPHA
OMEGA PALE ALE..... HALF PINT 3.20 | PINT 5.95

MYTHOS BEER 330ml 4.75

NO ALCOHOL BEER 330ml 4.10

CIDER330ml 4.65

MINERAL WATER

STILL 330ml 2.75 | 750ml 4.00

SPARKLING330ml 2.75 | 750ml 4.00

FRESH JUICES

ORANGE, APPLE,
CRANBERRY OR LEMON..... 3.65

SOFT DRINKS

COCA-COLA 330ml 3.50

FANTA 330ml 3.50

DIET COKE330ml 3.45

COCA-COLA ZERO SUGAR330ml 3.45

SPRITE ZERO SUGAR330ml 3.45

GINGER BEER.....330ml 3.45

† 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.



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.



Pancreatic
Cancer
UK

⚡ We are donating 25p from every sale of our Pork Skewer meze to the wonderful charity, Pancreatic Cancer UK, in loving memory of Christos Karatzenis, who was our Operations Director for many years. Christos lost a short battle with cancer in 2020. He was a true leader – someone who led from the heart, who gave his passion and dedication to the job and the people he loved and cherished. His influence in the business is strong and will never be forgotten. Pancreatic Cancer UK is a registered charity in England & Wales (1112708) and Scotland (SC046392).

THE REAL GREEK

LUNCH MENU

CHOOSE BETWEEN

GREEK TRIO

VEGAN PLATE

SOUVLAKI WRAP & SIDE

OR GREEK PLATE

PLUS GREEK FISH & CHIPS FRIDAYS!

FOR 9.50

AVAILABLE

MONDAY – FRIDAY

12.00PM – 5.00PM

LUNCH MENU & DRINK £11.50

Includes your Lunch Menu food and a choice of one of the following drinks:

1/2 pint of Alpha Omega Lager /
Pale Ale, 125ml glass of Ellinas Red /
White wine, or any soft drink.

LUNCH 9.50 MENU

CHOOSE BETWEEN

GREEK TRIO

TOP

GREEK FLATBREAD 202kcal V VG **OR**

CRUDITÉS 18kcal V VG GF

With two ramekins of:

HOUMOUS 100kcal V VG GF **OR**

TZATZIKI 71kcal V GF **OR**

TARAMASALATA 186kcal **OR**

SPICY FETA DIP (HTIPITI) 126kcal V GF **OR**

MELITZANOSALATA 85kcal V VG GF **OR**

YELLOW FAVA 99kcal V VG GF

(Choose two dips)

MIDDLE

Choose one:

SPINACH TIROPITAKIA 792kcal V **OR**

GRILLED AUBERGINE 97kcal V VG GF **OR**

CHICKEN SKEWER 260kcal GF **OR**

FALAFEL 512kcal V VG **OR**

BBQ CHICKEN WINGS 458kcal GF **OR**

LOUKANIKO BEEF &
PORK SAUSAGE SKEWER 613kcal **OR**

PORK SKEWER 267kcal GF **OR**

DOLMADES 426kcal V GF **OR**

GIGANDES WITH SPINACH
540kcal V VG GF

BOTTOM

Choose one:

MEDITERRANEAN RICE 378kcal V GF **OR**

CHIPS 813kcal V VG **OR**

NEW POTATOES 325kcal V VG GF **OR**

POURGOURI-BULGUR WHEAT
190kcal V VG

GREEK FISH & CHIPS FRIDAYS 9.50

SALT COD, SERVED WITH
CHIPS & TARAMASALATA, SPRINKLED
WITH LEMON ZEST. 850kcal
*AVAILABLE ON FRIDAYS ONLY

SOUVLAKI WRAP & SIDE

CHOOSE ONE WRAP

Served with chips inside

LOUKANIKO BEEF & PORK SAUSAGE
with Aegean Slaw. 747kcal **OR**

PORK
with Tzatziki. 931kcal **OR**

CHICKEN
with Greek mustard sauce. 751kcal **OR**
Tzatziki. 620kcal **OR**

LAMB MEATBALLS
with minted yoghurt. 559kcal **OR**

HALLOUMI
with minted yoghurt. 714kcal V **OR**

FALAFEL
with tahini. 684kcal V VG **OR**

KALAMARI
with Taramasalata & cucumber ribbons
(no chips inside). 428kcal

CHOOSE ONE SIDE

GREEK SALAD 269kcal V GF **OR**

CHIPS 813kcal V VG **OR**

MEDITERRANEAN RICE 378kcal V GF **OR**

NEW POTATOES 325kcal V VG GF **OR**

AEGEAN SLAW 240kcal V VG GF **OR**

POURGOURI-BULGUR WHEAT
190kcal V VG

GREEK PLATE

CHOOSE BETWEEN

CHICKEN SKEWER 229kcal GF **OR**

LAMB MEATBALLS 435kcal **OR**

LOUKANIKO BEEF &
PORK SAUSAGE SKEWER 565kcal **OR**

PORK SKEWER 228kcal GF **OR**

FALAFEL 137kcal V VG **OR**

HALLOUMI & VEGETABLE SKEWER
516kcal V GF

All served with:

WARM FLATBREAD 81kcal V VG

MEDITERRANEAN RICE 163kcal V GF

TZATZIKI 61kcal V GF

GREEK SALAD 85kcal V GF

VEGAN 9.50 LUNCH MENU

CHOOSE BETWEEN

VEGAN PLATE

A selection of our best vegan dishes, including:

GREEK FLATBREAD 81kcal V VG

CRUDITÉS 58kcal V VG GF

HOUMOUS 131kcal V VG GF

MELITZANOSALATA 112kcal V VG GF

YELLOW FAVA 124kcal V VG GF

JACKFRUIT STIFADO 58kcal V VG GF

GIGANDES WITH SPINACH
205kcal V VG GF

POURGOURI-BULGUR WHEAT
69kcal V VG

VEGAN SOUVLAKI WRAP & SIDE

CHOOSE ONE WRAP

Served with chips inside

JACKFRUIT GYROS
with vegan aioli. 729kcal V VG **OR**

VEGAN MEATBALLS
with vegan aioli. 673kcal V VG **OR**

FALAFEL
with tahini. 684kcal V VG **OR**

planted. VEGAN CHICKEN
with vegan tzatziki. 863kcal V VG

CHOOSE ONE SIDE

"NO FETA" GREEK SALAD
200kcal V VG GF **OR**

AEGEAN SLAW 240kcal V VG GF **OR**

NEW POTATOES 325kcal V VG GF **OR**

CHIPS 813kcal V VG **OR**

POURGOURI-BULGUR WHEAT
190kcal V VG

LUNCH MENU & DRINK £11.50

Includes your Lunch Menu food and a
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Pale Ale, 125ml glass of Ellinas Red /
White wine, or any soft drink.

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V items are suitable for vegetarians.

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For your total meal calories, don't forget to add up the Kcal from the options you select. Adults need around 2000 kcal a day

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

KIDS MENU

CHOOSE BETWEEN A KIDS SOUVLAKI WRAP OR KIDS MEZE SELECTION,
SERVED WITH YOUR CHOICE OF SOFT DRINK AND A DESSERT
FOR £7.50



CHOOSE MAIN COURSE

KIDS SOUVLAKI WRAP

Wrapped in flatbread with tzatziki and tomato.

Choose between:

Chicken 480kcal or **Halloumi** 590kcal v
or **Loukaniko Beef & Pork Sausage** 480kcal

Wraps are served with a choice of
Tomato & Cucumber Salad 16kcal v VG GF
or **Chips** 377kcal v VG

OR

KIDS MEZE SELECTION

Choose three meze from the below selection:

Loukaniko Beef & Pork Sausage 251kcal
or **Flatbread** 261kcal v VG or **Tzatziki** 77kcal v GF
or **Chips** 377kcal v VG or **Crudités** 27kcal v VG GF
or **Chicken** 126kcal GF or **Halloumi** 153kcal v GF
or **Houmous** 136kcal v VG GF

CHOOSE DRINK

FRESH JUICES

Orange 63kcal or **Apple** 68kcal

MINERAL WATER

Still or **Sparkling**

FIZZY DRINKS

Coca-Cola 63kcal or **Diet Coke** 1kcal
or **Coca-Cola Zero sugar** 0kcal or **Fanta** 29kcal
or **Sprite Zero sugar** 1kcal

CHOOSE DESSERT

LUXURY ICE CREAM

Vanilla 210kcal v or **Chocolate** 217kcal v
or **Strawberry** 156kcal v or **Pistachio** 207kcal v

LUXURY SORBET

Lemon 130kcal v VG or **Mango** 141kcal v VG

THE REAL GREEK

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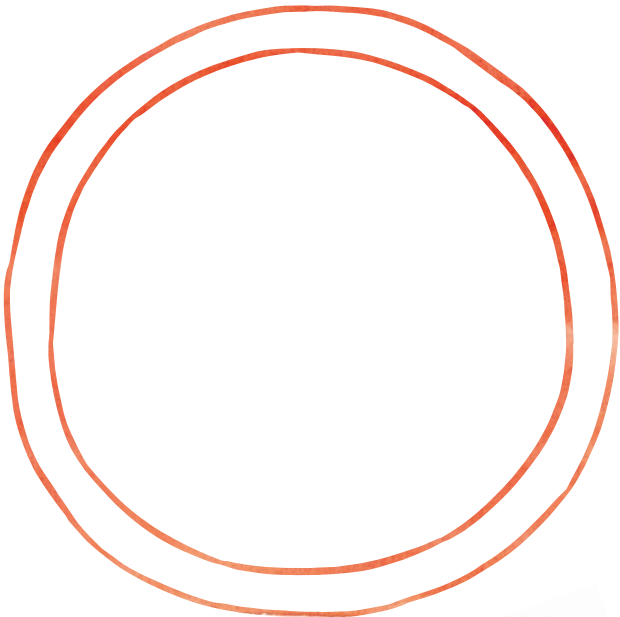
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



PUZZLES & FUN

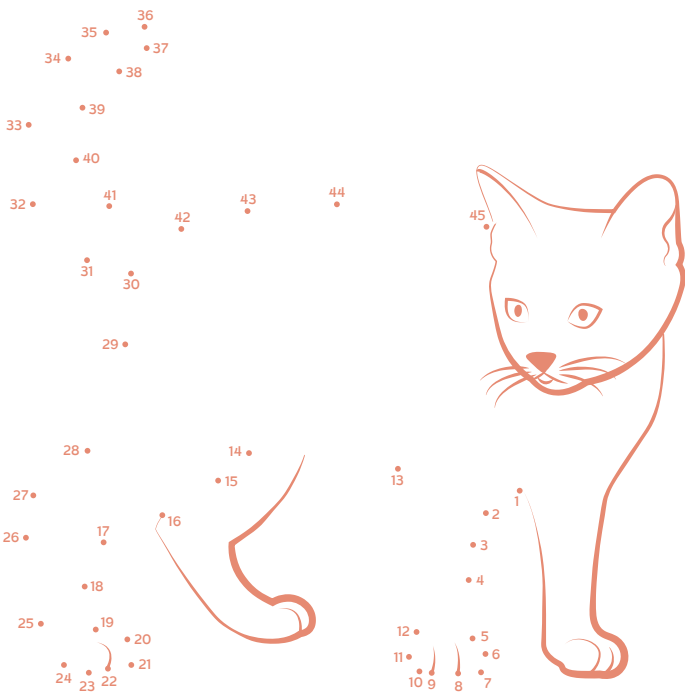
DECORATE YOUR OWN GREEK PLATE!

THE ANCIENT GREEKS LOVED TO DECORATE HOUSEHOLD ITEMS INCLUDING PLATES. CREATE YOUR OWN MASTERPIECE BELOW.

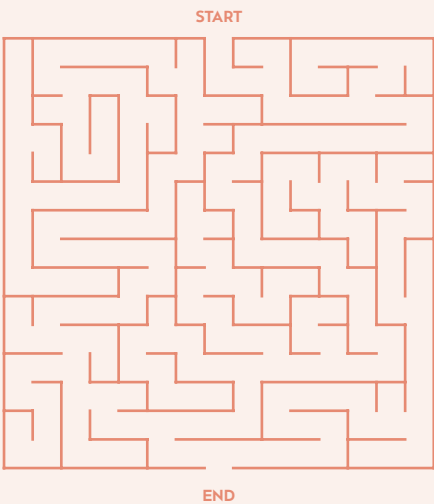


DOT TO DOT

THEY SAY THE CITY OF ATHENS BELONGS TO A PARTICULAR ANIMAL OFTEN FOUND WANDERING THE STREETS. JOIN THE DOTS BELOW TO FIND OUT WHICH ANIMAL ATHENS BELONGS TO.



THE REAL MAZE



WORD SCRAMBLE

UNSCRAMBLE THE WORDS BELOW TO REVEAL DELICIOUS GREEK FOODS.

KITZTAZI							
MOOSHUU							
TEAF							
ASKOLVIU							
ZEEM							
LAAFLEF							
MOHAUL							
AFAY							



THE REAL GREEK



PARTY MENU FOR SIX OR MORE

GAIA

17.20pp

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

GREEK FLATBREAD V VG
CRUDITÉS V VG GF
HOUMOUS V VG GF
YELLOW FAVA V VG GF
DOLMADES V GF
GIGANDES WITH SPINACH V VG GF
FALAFEL V VG
GRILLED AUBERGINE V VG GF

Total 1529kcal

ZORBA

22.45pp

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

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

Chicken Skewer option Total 2317kcal

Pork Skewer option Total 2321kcal

YIASOU

19.45pp

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

Total 2018kcal

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 your 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.

VISIT US ONLINE TO BOOK YOUR PARTY
WWW.THEREALGREEK.COM/PARTY-ENQUIRIES

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

Adults need around 2000 kcal a day



THE REAL GREEK



DESSERTS

BAKLAVA.....5.25

Homemade, crisp filo pastry with walnuts, peanuts, almonds, pistachios and honey. 345kcal **V**

GREEK FILO CUSTARD PIE.....5.95

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**

PORTOKALOPITA.....5.95

A traditional orange cake - layers of homemade filo pastry baked with Greek yoghurt and soaked in an orange syrup. Served with vanilla ice-cream. 821kcal **V**

CARAMEL & PECAN CHEESECAKE5.95

Greek vanilla cheesecake topped with caramel and toasted pecan nuts from the Aegean. All on a biscuit and pecan base. 351kcal

CHOCOLATE MOUSSE CAKE5.95

A luxurious, dark chocolate mousse cake. 333kcal **V**

LOUKOUMIA2.35

Delicate Greek sweets flavoured with nuts. 216kcal

GREEK YOGHURT WITH WALNUTS IN SYRUP4.75

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

LUXURY SORBET.....4.25

Lemon 261kcal **V VG**
Mango 283kcal **V VG**

LUXURY ICE-CREAM4.25

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

VEGAN VANILLA ICE-CREAM.....4.25

525kcal **V VG GF**

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FULL ALLERGEN INFO AVAILABLE ON REQUEST

V items are suitable for vegetarians.

VG items are suitable for vegans.

GF items are suitable for coeliacs.

Although dishes 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. 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. Available for dine-in only.



THE REAL GREEK



DIGESTIFS

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**

GREEK SPIRITS

TSIPOURO..... 25ML 4.35 | BOTTLE 20.00
Tsipouro (*Tsee-pour-oh*) - the Greek version of grappa, the young brother of Ouzo. 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..... 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

PREMIUM SPIRITS

**HENDRICK'S GIN, PINK GIN,
MONKEY SHOULDER WHISKEY,
JACK DANIEL'S 25ML 5.50**
Price excludes mixer.

OTHER SPIRITS

**VODKA, GIN, WHISKEY,
RUM, TEQUILA 25ML 4.75**
More available, please ask.
Price excludes mixer.

**ESPRESSO MARTINI
(WITH VODKA OR MASTIHA) 7.75**
Vanilla Vodka, Kahlua, shot of coffee & sugar syrup.

(Available with Mastiha instead of Vodka, for a Greek twist).

COFFEE & TEA

GREEK COFFEE 2.90
Served sweet 93kcal, medium 83kcal or bitter 73kcal. With a little Loukoumi – a delicate Greek sweet flavoured with nuts.

CAFFÈ AMERICANO 7kcal..... 2.10

SINGLE ESPRESSO 3kcal 1.85

DOUBLE ESPRESSO 5kcal 2.85

CAPPUCCINO 50kcal..... 2.85

LATTE 100kcal..... 2.85

POT OF GREEK MOUNTAIN TEA..... 2.20
Drunk for its health benefits and full of antioxidants. 1kcal

FRESH MINT TEA 1kcal..... 2.00

ORGANIC TEAS 2.00
English Breakfast 1kcal, Earl Grey 1kcal, Peppermint 2kcal, Green Tea 1kcal, Camomile 1kcal.

*Soya milk available on request

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COCKTAIL MENU

FROZEN MARGARITA £8.25

Mastiha, Cointreau, lime juice & sugar syrup.
(Available without ice)

APEROL SPRITZ £7.75

Prosecco, Aperol & soda water.

ESPRESSO MARTINI £7.75

Vanilla Vodka, Kahlua, shot of coffee & sugar syrup.
(Available with Mastiha instead of Vodka,
for a Greek twist).

PINK GIN & BERRIES TONIC £7.75

Pink Gin, topped with raspberry
& blueberry Skinny tonic.

THE BELLINI £7.50

Prosecco & peach puree.

COSMOPOLITAN £7.75

Vodka Citron, Cointreau, lime juice
& cranberry juice.

MOJITO £8.00

White Rum, sugar, lime, mint and soda.

GRECIAN SUMMER £7.75

Mastiha, lime juice, sugar syrup, cucumber
& mint, topped with tonic.

MARGARITA £8.00

Tequila, Cointreau & lime juice.

NEGRONI £7.75

Gin, Campari & sweet red vermouth.

THE AEGEAN £7.75

Mastiha, Blue Curacao, blueberry Skinny tonic
and fresh blueberries.

KIR ROYALE £7.50

Prosecco, Crème de Cassis and
fresh raspberries.

Our **Mastiha** made by AXIA is an aromatic spirit made with resin from Mastic trees grown in groves on the Greek island of Chios and it adds a fantastic Greek twist to our cocktail list at The Real Greek!

THE REAL GREEK

EAT TOGETHER

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

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