

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
V VG	
Add olive oil & Dukkah, a spicy mix of ground, dry roasted nuts and seeds.	V VG
	4.10

GREEK OLIVES	3.60
V VG GF	

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

THE REAL GREEK HALLOUMI POPCORN	6.80
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	5.85
Our daily creamy blend with naturally undyed cod roe. It's not meant to be pink!	
SPICY FETA DIP (HTIPITI)	6.25
Roasted pepper and cheese dip, finished with a touch of chilli.	V GF
MELITZANOSALATA	6.25
A light and fragrant blend of smoked aubergine, garlic, red onion, roasted red peppers and lemon.	V VG GF
BEETROOT, FETA & LENTIL SALAD	6.25
Green lentils, beetroot and feta in our tangy orange vinaigrette.	V GF

HOUMOUS	6.00
Our daily blend of chickpeas, rich in tahini and spiced with cumin, topped with paprika and roasted red peppers.	V VG GF
TZATZIKI	6.00
Cool, tangy Greek yoghurt with cucumber, gherkin and garlic.	V GF
YELLOW FAVA	6.00
Yellow lentils, cooked and blended with herbs and spices, topped with a salsa of tomatoes, onions, capers and caper powder. Made the Santorini way.	V VG GF

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.

KALAMARI with Taramasalata and cucumber ribbons.

PORK 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

planted. VEGAN CHICKEN with vegan Tzatziki. V VG NEW

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.	V VG GF NEW
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.	V VG NEW
GIGANDES WITH SPINACH	5.95
Hearty giant beans and spinach, cooked in a tomato and garlic sauce.	V VG GF
VEGAN MEATBALLS – SOUTZOUKAKIA	7.95
Vegan meatballs, served in a tomato and cumin Soutzoukakia sauce.	V VG
GRILLED AUBERGINE	6.75
Chargrilled aubergine served with garlic and tomato sauce.	V VG GF
FALAFEL	6.95
Our signature recipe, served with a tahini dip.	V VG
JACKFRUIT STIFADO	7.20
Jackfruit, slow-cooked with button mushrooms, shallots and aniseed.	V VG GF
CHICKPEA FILO TRIANGLES	6.95
Two filo pastry parcels with chickpeas, cumin, turmeric, and a touch of sundried tomato and chilli.	V VG

MEAT

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

POULTRY

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

VEG & DAIRY

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

SEAFOOD

FRIED KALAMARI	8.40
Crisp squid rings served with lemon mayonnaise.	
SALT COD	8.55
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise.	
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.	
GRILLED OCTOPUS WITH FAVA	9.40
Chargrilled Octopus, tossed in olive oil, garlic and Greek mountain oregano, served on a bed of Yellow Fava.	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.	

SIDES & SALADS

GREEK SALAD	5.50
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	5.00
V VG GF	
NEW POTATOES	4.20
Tossed in olive oil and oregano.	V VG GF
CHIPS	4.20
Fluffy, light and fried to perfection.	V VG

POURGOURI – BULGUR WHEAT	4.75
A classic Cypriot dish. Tonia's mother's recipe of cracked wheat with tomatoes and onion.	V VG
MEDITERRANEAN RICE	4.50
Long-grain rice, mixed with garlic and tomato sauce, dressed with olive oil.	V GF
AEGEAN SLAW	4.50
Thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing.	V VG GF

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

This menu cannot be discounted.

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

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 WHITE** Bottle 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 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**
- 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**

- 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 RED** Bottle 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 RED** Bottle 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**

- 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

- TSIPOURO** 25ml 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!
- OUZO** 50ml 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

- 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
- CIDER** 330ml 4.65

MINERAL WATER

- STILL** 330ml 2.75 | 750ml 4.00
- SPARKLING** 330ml 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 COKE** 330ml 3.45
- COCA-COLA ZERO SUGAR** 330ml 3.45
- SPRITE ZERO SUGAR** 330ml 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.