



THE REAL GREEK


APÉRITIF


GLASS OF PROSECCO (125ml)	7.40
PROSECCO BELLINI (125ml).....	7.75
APEROL SPRITZ	8.00
PINK GIN & BERRIES TONIC.....	8.00
ESPRESSO MARTINI (WITH VODKA OR MASTIHA)	8.00
KIR ROYALE (WITH PROSECCO).....	7.75
NEGRONI	8.00

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	

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	

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	
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	
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 SKEWER 	8.20
Pork, skewered with onions and peppers. Served with Aegean Slaw. 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.	

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	

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
VEGAN MEATBALLS  with vegan aioli. V VG
planted. VEGAN CHICKEN  with vegan Tzatziki V VG

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**

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

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 **planted.** Vegan Chicken Monastiraki **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.

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..... 5.50 | 14.40 | 20.50
Specially bottled in Thessaloniki for us. Dry, delicate and floral, with fragrant fruit on the palate. **Greece**

ATHIRI 7.25 | 20.65 | 29.50
This variety is grown in vineyards in the region of Halkidiki and produces a fresh, fruity, medium bodied wine. **Greece**

MAKEDONIKOS WHITE..... 7.00 | 17.90 | 25.50
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 7.25 | 20.65 | 29.50
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 33.50
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 31.50
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 35.50
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 6.00 | 16.90 | 24.50
Ionos (**E-onos**). Easy drinking and dry, from vineyards at altitude on the coastal slopes of North Peloponnese. **Greece**

RETSINA5.60 | 14.65 | 21.50
A traditional Greek classic with intense aromas of grapes and pine. **Greece**

SAUVIGNON BLANC.....6.75 | 18.90 | 27.50
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 GRIGIO6.75 | 18.90 | 27.50
This Pinot Grigio showcases soft aromatic flavours of white peach and pear and notes of perfumed rose. **Italy**

RED WINE

ELLINAS RED..... 5.50 | 14.40 | 20.50
Specially bottled in Thessaloniki for us. This deep red wine features inviting ripe berry fruit aromas. **Greece**

MAKEDONIKOS RED 7.00 | 17.90 | 25.50
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 7.25 | 20.65 | 29.50
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**

MERLOT6.75 | 18.90 | 27.50
An Italian Merlot with aromas of cherry and wild plum flavours. **Italy**

XINOMAVRO RED 7.25 | 20.65 | 29.50
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 38.50
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..... 6.00 | 16.90 | 24.50
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 6.60 | 18.65 | 26.50
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 36.50
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..... 7.00 | 17.90 | 25.50
Makedonikos (**Mak-e-thonikos**). A vibrant rosé, with distinct aromas of rose, fresh red berries, and citrus fruit. **Greece**

XINOMAVRO ROSÉ Bottle 31.50
The essence of the Xinomavro has distinct aromas of red fruits, flowers, tomatoes, olives, dried prunes, tobacco and nuts. **Greece**

ROSATO6.75 | 18.90 | 27.50
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 4.65 | Bottle 22.50
Mavrodaphne (**Mah'v-ro-dahf-nee**). A great wine with a velvety sweetness that reveals its rich aromatic character. **Greece**

BUBBLES

PROSECCO125ml 7.40 | Bottle 32.00

PERRIER JOUET GRAND BRUTBottle 56.00

GREEK SPIRITS

TSIPOURO25ml 4.60 | 200ml Bottle 21.00
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 4.90
A traditional aperitif with anise as a basic ingredient. It can be served with ice or water.

METAXA25ml 4.75

PREMIUM SPIRITS

JACK DANIEL'S, HENDRICK'S GIN,
MONKEY SHOULDER WHISKEY, PINK GIN..... 25ml 5.75
Price excludes mixer.

OTHER SPIRITS

VODKA, GIN, WHISKEY, RUM, TEQUILA..... 25ML 5.00
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 4.90

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 COKE.....330ml 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 9.50 MENU

CHOOSE BETWEEN

GREEK TRIO

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**
YELLOW FAVA V VG GF
(Choose two dips)

MIDDLE

Choose one:

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:

MEDITERRANEAN RICE V GF **OR**
CHIPS V VG **OR**
NEW POTATOES V VG GF **OR**
POURGOURI-BULGUR WHEAT V VG

SOUVLAKI WRAP & SIDE

CHOOSE ONE WRAP

Served with chips inside

LOUKANIKO BEEF & PORK SAUSAGE
with Aegean Slaw. **OR**
PORK
with Tzatziki. **OR**
CHICKEN
with Greek mustard sauce. **OR**
Tzatziki. **OR**
LAMB MEATBALLS
with minted yoghurt. **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**
MEDITERRANEAN RICE V GF **OR**
NEW POTATOES V VG GF **OR**
AEGEAN SLAW V VG GF **OR**
POURGOURI-BULGUR WHEAT V VG

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
MEDITERRANEAN RICE V GF
TZATZIKI V GF
GREEK SALAD V GF

VEGAN 9.50 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
YELLOW FAVA V VG GF
CHICKPEA REVITHIA 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

VEGAN MEATBALLS
with vegan aioli. V VG **OR**
FALAFEL
with tahini. V VG **OR**
planted. VEGAN CHICKEN
with vegan tzatziki. 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

GREEK FISH & CHIPS FRIDAYS 9.50

SALT COD, SERVED WITH
CHIPS & TARAMASALATA, SPRINKLED
WITH LEMON ZEST.

*AVAILABLE ON FRIDAYS ONLY

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

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

THE REAL GREEK

KALI OREXI SET MENU

YOUR CHOICE OF A GREEK MEZE STARTER
AND A GREEK PLATE £14.50pp

1) CHOOSE ONE GREEK MEZE STARTER

GREEK FLATBREAD **V VG OR**

CRUDITÉS **V VG GF**

2) CHOOSE ONE COLD MEZE

TZATZIKI **V GF OR**

HOUMOUS **V VG GF OR**

TARAMASALATA **OR**

MELITZANOSALATA **V VG GF OR**

YELLOW FAVA **V VG GF**

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

Adults need around 2000 kcal a day

3) CHOOSE ONE GREEK PLATE

CHICKEN SKEWER **GF OR**

LAMB MEATBALLS **OR**

PORK SKEWER **GF OR**

LOUKANIKO BEEF &
PORK SAUSAGE SKEWER **OR**

HALLOUMI &
VEGETABLE SKEWER **V GF OR**

FALAFEL **V VG OR**

CHICKPEA FILO
TRIANGLES **V VG**

*ALL SERVED WITH:

Mediterranean Rice **V GF**.

Greek Salad **V GF**, Tzatziki **V GF** and Smoked

Chilli Relish **V VG GF**

(*Vegan alternative available)

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 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.

This menu cannot be discounted. Not valid in conjunction with any other offer / promotion. Valid for dine-in only.

