



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 	4.00
V VG	
CRUDITÉS 	4.00
Fresh-cut carrot, celery and cucumber, drizzled with white wine vinegar. V VG GF	

GREEK OLIVES 	3.70
V VG GF	
THE REAL GREEK HALLOUMI POPCORN	7.20
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

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	
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	

HOT MEZE

MEAT

BBQ CHICKEN WINGS	7.85
Succulent chicken wings marinated in a smoked chilli relish. 458kcal GF	
CHICKEN MONASTIRAKI	8.75
Chicken thigh, marinated with Greek herbs, served with tzatziki, onion and tomatoes. GF	
CHICKEN SKEWER	8.95
Chicken, skewered with onions and peppers. Served with Aegean Slaw. GF	
LAMB MEATBALLS	9.00
Handmade lamb patties grilled and topped with Greek yoghurt, tomato sauce and onions.	
LAMB SKEWER	9.25
Lamb, skewered with onions and peppers. Served with Aegean Slaw. GF	
PORK SKEWER 	8.50
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.	

HOUSE SPECIAL

GREEK MOUSSAKA	9.50
A classic Greek dish – hearty and rich, with lamb mince. Served as a meze portion. Subject to availability.	

SEAFOOD

FRIED KALAMARI	8.90
Crisp squid rings served with lemon mayonnaise.	
SALT COD	8.95
Fresh cod, home-cured then dipped in beer batter and fried. Served with lemon mayonnaise.	
TONIA'S PRAWNS	9.25
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	9.65
Chargrilled Octopus, tossed in olive oil, garlic and Greek mountain oregano, served on a bed of Yellow Fava. 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	

VEGAN

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	

SOUVLAKI WRAPS 9.00 EACH

Our gorgeous flatbread filled with chips, fresh tomatoes, red onion and sweet paprika.

LOUKANIKO SAUSAGE with Aegean Slaw.

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**

SIDES & SALADS

GREEK SALAD	5.75
With cherry tomatoes, cucumber, peppers, Greek olives, red onion, feta and olive oil, finished with Greek oregano from Mavrouda, Thessaloniki. V GF	
NEW POTATOES 	4.20
Tossed in olive oil and oregano. V VG GF	
CHIPS 	4.35
Fluffy, light and fried to perfection. V VG	
POURGOURI – BULGUR WHEAT 	5.00
A classic Cypriot dish. Tonia's mother's recipe of cracked wheat with tomatoes and onion. V VG	
MEDITERRANEAN RICE	4.70
Long-grain rice, mixed with garlic and tomato sauce, dressed with olive oil. V GF	
AEGEAN SLAW 	4.70
Thinly shredded cabbage, carrot, red and green peppers, with an olive oil dressing. V VG GF	

TONIA BUXTON'S SELECTION

47.00 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 Spinach Tiropitakia V
- 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 Gigandes with Spinach V VG GF
- 8 New Potatoes V VG GF or Pourgouri – Bulgur Wheat V VG


FILOXENIA DINNER MENU

FOUR DISHES FOR 18.50pp

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 Gigandes with Spinach V VG GF or Falafel V VG or Dolmades V GF or Grilled Aubergine 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.

 = VEGAN

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).

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 WHITE Bottle 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**

RETSINA 5.60 | 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 GRIGIO 6.75 | 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**

MERLOT 6.75 | 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**

ROSATO 6.75 | 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

PROSECCO 125ml 7.40 | Bottle 32.00

PERRIER JOUET GRAND BRUT Bottle 56.00

GREEK SPIRITS

TSIPOURO 25ml 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!

OUZO 50ml 4.90
A traditional aperitif with anise as a basic ingredient. It can be served with ice or water.

METAXA 25ml 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

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.



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THE REAL GREEK

LUNCH MENU

CHOOSE BETWEEN

GREEK TRIO

VEGAN PLATE

SOUVLAKI WRAP & SIDE

OR GREEK PLATE

FOR 9.95

AVAILABLE

MONDAY – FRIDAY

12.00PM – 5.00PM

LUNCH 9.95 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

OR

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

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

OR

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 9.95 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

OR

VEGAN SOUVLAKI WRAP & SIDE

CHOOSE ONE WRAP

Served with chips inside

- 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



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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 £15.00pp

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**

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**

*ALL SERVED WITH:
Mediterranean Rice **V GF**,
Greek Salad **V GF**, Tzatziki **V GF**
and Smoked Chilli Relish **V VG GF**

(*Vegan alternative available)

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