

THE REAL GREEK

EAT TOGETHER

DRINKS & NIBBLES

EPSA PEACH GREEK ICE TEA 4.00

GREEK ISLAND ICED TEA 7.50 Peach ice tea with metaxa.

GREEK SANGRIA GLASS 7.50 / CARAFE 15.50

White wine, vermouth, metaxa, peach syrup, soda, fresh mint & lemon.

APEROL SPRITZ 7.50 Aperol topped with prosecco & soda.

PEACH BELLINI (125ML) 7.50 Peach purée topped with prosecco.

GLASS OF PROSECCO (125ML) 7.50

DRAFT ALPHA OMEGA

LAGER / PALE ALE HALF PINT 3.20 | PINT 5.95

NEW RECIPE HALLOUMI POPCORN 7.50

Dressed with lemon, oregano & honey. V

GREEK OLIVES 4.00

V VG GF

OUR FAMOUS GREEK DIPS

PICK THREE DIPS PLUS YOUR CHOICE OF CRUDITÉS OR WARM GREEK FLATBREAD FOR £18

WARM GREEK FLATBREAD 4.25

Our authentic Greek flatbread, grilled & sprinkled with oregano. V VG

CRUDITÉS 4.00

Freshly cut carrot, celery & cucumber, drizzled with white wine vinegar. V VG GF

SPICY FETA DIP (HTIPITI) 6.75

Roasted pepper & cheese dip, finished with a touch of chilli. V GF

HOUMOUS 6.50

Our daily blend of chickpeas, rich in tahini & spiced with cumin, topped with paprika & roasted red peppers. V VG GF

NEW RECIPE TZATZIKI 6.25

Cool, tangy Greek yoghurt with cucumber, gherkins, garlic & herbs, drizzled with a touch of olive oil. V GF

TARAMASALATA 6.50

An absolute must-try, our creamy tarama is nothing like the pink stuff from the supermarket. We make it fresh with naturally undyed cod roe, which has a delicate (not too fishy!) flavour.

FAVA 6.50

Yellow lentils, cooked & blended with herbs & spices, topped with a salsa of tomatoes, onions, capers & caper powder. Made the Santorini way. V VG GF

FILOXENIA DINNER MENU

FOUR DISHES FOR £20pp

AVAILABLE SUNDAY – THURSDAY FROM 5PM

1 CHOOSE A DIPPER...

Warm Greek Flatbread V VG or Crudités V VG GF

2 ...AND YOUR FAVOURITE GREEK DIP

Spicy Feta Dip (Htipiti) V GF or Houmous V VG GF or Tzatziki V GF or Taramasalata or Fava V VG GF

3 THEN ONE OF THESE SMALL PLATES

Gigandes with Spinach V VG GF or Dolmades V GF or Chicken Monastiraki GF or Crispy Salt Cod Goujons or Pork Skewer GF or Fried Kalamari or Halloumi & Vegetable Skewer V GF or Chicken Skewer GF or Spinach Pie (Spanakopita) V or Lamb Meatballs or Grilled Aubergine V VG GF or Loukaniko Beef & Pork Sausage or Falafel V VG

4 AND A SALAD OR SIDE

Chips V VG or Aegean Slaw V VG GF or Mediterranean Rice V VG GF

This menu cannot be discounted.

MEZE – SMALL PLATES

PICK ONE OR TWO PER PERSON + SOME GREEK DIPS & SIDES FOR THE TABLE TO SHARE

GIGANDES WITH SPINACH 5.95

Love baked beans? Try the Greek version: giant butter beans cooked in a hearty tomato & garlic sauce with fresh spinach. V VG GF

DOLMADES 6.85

A real meze classic: vine leaves stuffed with rice cooked in a light tomato broth with herbs. Served with Greek yoghurt. V GF

CHICKEN MONASTIRAKI 8.75

Chicken thigh, marinated with Greek herbs, served with tzatziki, onion & tomatoes. GF

NEW CRISPY SALT COD GOUJONS 8.95

Chunky strips of panko-crumbed salt cod with lemon mayo.

PORK SKEWER 8.50

Tender chunks of marinated pork, grilled on a skewer with onions & peppers. Served with Aegean Slaw. GF - 25p of each sale of this dish will be donated to Pancreatic Cancer UK, in loving memory of our friend & colleague Christos Karatzenis

NEW PRAWN SAGANAKI 9.00

Plump tiger prawns cooked in a rich & creamy tomato & feta sauce with a splash of Ouzo. Indulgent but good for you and a real taste of Greek island holidays. GF

FRIED KALAMARI 8.90

One of our most popular meze plates: crispy squid rings served with lemon mayonnaise for dipping.

HALLOUMI & VEGETABLE SKEWER 8.15

Halloumi, skewered with peppers & courgettes. Served with Aegean Slaw. V GF

CHICKEN SKEWER 8.95

Chicken, skewered with onions & pepper. Served with Aegean Slaw. GF

NEW RECIPE SPINACH PIE (SPANAKOPITA) 7.25

Three filo pastry parcels with creamy leek, spinach & feta filling. V

LAMB MEATBALLS 9.00

Our handmade lamb meatballs are grilled, then topped with tomato sauce, sautéed onions & Greek yoghurt.

GRILLED OCTOPUS WITH FAVA 9.65

Tender chargrilled octopus, dressed with olive oil, garlic & Greek mountain oregano & served on creamy fava dip. GF

GRILLED AUBERGINE 6.75

Chargrilled aubergine served with garlic & tomato sauce. V VG GF

NEW RECIPE GREEK MOUSSAKA 9.50

Our hearty, traditional beef mince bake with aubergine and potatoes is made in limited quantities each day. Once they're gone, they're gone!

FALAFEL 6.95

Served with Aegean slaw, tomatoes & tahini dip. V VG

NEW RECIPE LOUKANIKO BEEF & PORK SAUSAGE 8.50

Traditional Greek Sausage from Thrace, chargrilled & served with Greek mustard mayo.

SOUVLAKI WRAPS 9.00 EACH

Our gorgeous warm Greek flatbread filled with chips, fresh tomatoes, red onion, paprika & your choice of...

GRILLED PORK with tzatziki.

GRILLED CHICKEN with your choice of tzatziki or Greek mustard mayo.

LAMB MEATBALLS with minted yoghurt.

LOUKANIKO SAUSAGE with Greek mustard mayo.

HALLOUMI with minted yoghurt. V

FALAFEL with tahini. V VG

WEEKDAY LUNCH MENU £12pp

AVAILABLE MONDAY – FRIDAY 12-5PM

GREEK PLATE

CHOOSE ONE MEZE

PORK SKEWER GF or HALLOUMI & VEGETABLE SKEWER V GF or CHICKEN SKEWER GF or LAMB MEATBALLS or GRILLED AUBERGINE V VG GF or FALAFEL V VG or LOUKANIKO BEEF & PORK SAUSAGE

ALL SERVED WITH

-WARM GREEK FLATBREAD V VG
-MEDITERRANEAN RICE V VG GF
-TZATZIKI V GF or HOUMOUS V VG GF
-GREEK SALAD V GF or GIGANDES V VG GF

SOUVLAKI & SIDE

CHOOSE ONE WRAP

GRILLED PORK with Tzatziki or HALLOUMI with minted yoghurt V or GRILLED CHICKEN with Greek mustard mayo or GRILLED CHICKEN with Tzatziki or LAMB MEATBALLS with minted yoghurt or FALAFEL with tahini V VG or LOUKANIKO SAUSAGE with Greek mustard mayo

CHOOSE ONE SIDE

GREEK SALAD V GF or CHIPS V VG or MEDITERRANEAN RICE V VG GF or AEGEAN SLAW V VG GF.

THIS MENU CANNOT BE DISCOUNTED. PLEASE SEE WEBSITE FOR FULL T&CS

FOR THE TABLE

NEW RECIPE GREEK SALAD REGULAR 5.75 / LARGE 8.50

Premium vine tomatoes, tossed with cucumber, red onion & green peppers in our house dressing, then topped with Greek olives, a big chunk of feta & a pinch of Greek oregano. V GF

CHIPS 4.35

Fluffy, light & fried to perfection. V VG

WARM GREEK FLATBREAD 4.25

Our authentic Greek flatbread, grilled & sprinkled with oregano. V VG

THE REAL GREEK HALLOUMI FRIES 7.40

Dressed with lemon & thyme-infused honey. V

AEGEAN SLAW 4.70

Thinly shredded cabbage, carrot, red & green peppers, with an olive oil dressing. V VG GF

NEW RECIPE MEDITERRANEAN RICE 4.70

Long-grain rice cooked in vegetable stock with a splash of olive oil & Greek oregano. V VG GF



SCAN THE QR CODE TO VIEW OUR ALLERGEN MENU

ICE TEA & COCKTAILS

EPSA PEACH GREEK ICE TEA 4.00

A cult classic, made with real peach juice & served in the coolest can.

GREEK ISLAND ICED TEA 7.50

Epsa Peach Greek ice tea with a shot of metaxa & slice of lemon.

GREEK SANGRIA GLASS 7.50 / CARAFE 15.00

White wine, vermouth, metaxa, peach syrup, soda, fresh mint & lemon.

APEROL SPRITZ 7.50

Aperol topped with prosecco & soda. Served with ice & a slice.

PEACH BELLINI 7.50

Peach purée topped with prosecco.

ESPRESSO MARTINI (WITH VODKA OR MASTIHA) 7.50

Vanilla vodka & Kahlua, shaken over ice, with a shot of coffee. Try it with Mastiha instead of vodka for a Greek twist.

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

LUCKY SAINT LAGER 0.5% 330ML 4.10

CIDER 330ML 4.65

WINE BY THE GLASS, CARAFE OR BOTTLE

BUBBLES 125ML GLASS | 750ML BOTTLE

BOTTER PROSECCO ASOLO DOCG SUPERIORE 7.50 | 32.00

A light, easy-drinking prosecco with delicate fruity notes, low acidity & lots of tiny bubbles. Perfect as an aperitif & a great match for seafood & vegetable dishes.

WHITE WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

ELLINAS WHITE 3.95 | 5.50 | 7.80 | 14.40 | 20.50

A Greek wine for fans of Pinot Grigio this crisp, light, easy-drinker is bottled especially for us in Thessaloniki. Dry, delicate & floral, with fragrant fruit on the palate.

MOSCHOFILERO 5.65 | 7.25 | 10.50 | 20.65 | 29.50

A Greek wine for fans of Muscadet this fresh, floral white is from the region of Mantinia in the Peloponnese. Intense flowery character, with rose petal aromas & a touch of salinity.

MEGA SPILEO MALAGOUSIA WHITE 6.10 | 7.80 | 11.25 | 22.00 | 31.50

A Greek wine for fans of Viognier this full-bodied white has a complex & aromatic profile, with ripe peaches & apricots on the nose, great body & a long finish on the palate. Rich & delicious.

SAUVIGNON BLANC 5.15 | 6.75 | 10.15 | 18.90 | 27.50

This Italian Sauvignon features fresh aromas of figs, apricot & orange flowers. A crisp & refreshing wine with a gentle sweetness which invites another glass.

ROSÉ WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

XINOMAVRO ROSÉ 5.65 | 7.25 | 10.50 | 20.65 | 29.50

A Greek wine for fans of Provencal Rosé this class act, made from the red Xinomavro grape, may be a bit deeper in colour than you'd expect from this comparison, but its delicate herbal aroma & subtle fruit flavour is a dead ringer for the south of France. A really stylish wine.

ROSATO 5.15 | 6.75 | 10.25 | 18.90 | 27.50

This easy-drinking Italian rosé is crystal clear with a very fine & pleasurable nose. Red fruit & spices are the scents that come first, followed by herbal notes. Light with a touch of sweetness.

RED WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

ELLINAS RED 3.95 | 5.50 | 7.80 | 14.40 | 20.50

A Greek wine for fans of Merlot this light-to-medium bodied red, bottled especially for us in Thessaloniki, serves up ripe berry aromas & easy-drinking, fruit-forward flavour.

AGIORGITIKO RED 5.65 | 7.25 | 10.50 | 20.65 | 29.50

A Greek wine for fans of Côtes du Rhône reds Agiorgitiko is the most famous red grape variety in Greece. It has notes of sweet spices on the nose & a fruit-led palate that stands up well to food.

ABATON AGIORITIKO RED 7.40 | 10.30 | 14.75 | 27.25 | 38.50

A Greek wine for fans of Pinot Noir this light, elegant red with subtle blackcurrant notes is produced at the St. Panteleimon Monastery on Mount Athos, where monks have been making wine for over 1,000 years.

MERLOT 5.15 | 6.75 | 10.25 | 18.90 | 27.50

An Italian Merlot with aromas of cherry & wild plum flavours.



SOFT DRINKS

FRUIT JUICE

ORANGE 3.65

APPLE 3.65

LEMON 3.65

SODAS ALL 330ML

COCA-COLA 3.50

DIET COKE 3.45

FANTA 3.50

COKE ZERO 3.45

GINGER BEER 3.45

SPRITE ZERO 3.45

EPSA PEACH GREEK ICE TEA 4.00

MINERAL WATER 330ML | 750ML

STILL 2.75 | 4.00

SPARKLING 2.75 | 4.00

ALCOHOL-FREE BEER

LUCKY SAINT LAGER 0.5% 330ML 4.10

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 its base ingredient, served with ice or water - as you prefer - to bring out its trademark cloudy appearance.

METAXA 25ML 4.75

A smooth, aromatic, aged Greek spirit, blended with Muscat wine and Mediterranean botanicals.

AXIA MASTIHA 25ML 4.75

An aromatic spirit made with resin from Mastic trees grown in groves on the Greek island of Chios. Served with ice.

PREMIUM SPIRITS

JACK DANIEL'S, SIPSMITH GIN,

MONKEY SHOULDER WHISKY, PINK GIN 25ML 5.75

Price excludes mixer - please ask a team member about your choices.

GREEK WINE FLIGHTS explore our fantastic range of Greek wines for a set price (3 x 125ml glasses in each)

OUR THREE BEST WINES (MIXED) 14.50

Mega Spileo Malagousia White, Xinomavro Rosé & Abaton Agiorgitiko Red.

OUR THREE BEST WHITES 12.00

Ellinas White, Moschofilero White & Mega Spileo Malagousia White.

OUR THREE BEST REDS 12.75

Ellinas Red, Agiorgitiko Red & Abaton Agiorgitiko Red.

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 & dedication to the job & the people he loved & cherished. His influence in the business is strong & will never be forgotten. Pancreatic Cancer UK is a registered charity in England & Wales (1112708) & Scotland (SC046392).

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THE REAL GREEK

EAT TOGETHER

DESSERTS

BAKLAVA 5.25

Homemade, crisp filo pastry with walnuts, peanuts, almonds, pistachios & honey. **V**

GREEK FILO CUSTARD PIE 5.95

A traditional dessert from Sérres, North Greece, called Bougatsa. Filo pastry filled with custard cream, served warm & topped with vanilla ice-cream & cinnamon. **V**

GREEK ORANGE CAKE 5.95

Portokalopita, the most popular orange cake in Greece, looks like a sponge but is actually made from tiny pieces of filo pastry, baked with Greek yoghurt & soaked in orange syrup. Ours is served with vanilla ice-cream. **V**

MIXED BERRY CHEESECAKE 5.95

Vanilla cheesecake topped with a coulis made from blueberries, blackberries, raspberries, strawberries, redcurrants & blackcurrants.

CHOCOLATE MOUSSE CAKE 5.95

A luxurious, dark chocolate mousse cake.

GREEK YOGHURT WITH WALNUTS IN SYRUP 4.75

A plate of thick Greek yoghurt topped with whole baby walnuts in syrup. Yum! **V GF**

TOO FULL FOR PUD?

ESPRESSO MARTINI (WITH VODKA OR MASTIHA) 7.50

Vanilla vodka & Kahlua, shaken over ice, with a shot of coffee.

Try it with Mastiha instead of vodka for a Greek twist.

PEACH BELLINI 7.50

Peach puree topped with prosecco.

LOUKOUMIA 'GREEK DELIGHTS' 2.35

Delicate Greek sweets flavoured with nuts.

ICE-CREAM & SORBET

4.25 EACH

PISTACHIO  **V**

STRAWBERRY  **V**

VANILLA  **V**

CHOCOLATE  **V**

VEGAN VANILLA  **V VG**

LEMON SORBET  **V VG**

MANGO SORBET  **V VG**

FINISH ON A GREEK NOTE

TSIPOURO 25ML 4.60 | BOTTLE 21.00

Tsipouro (Tsee-pour-oh) is the Greek version of grappa. You can drink this grape-based spirit over ice or straight. Either way, it's the perfect after-meal digestive.

OZUO 50ML 4.90

Traditionally drunk as an aperitif, but who are we to judge your love of this anise-flavoured classic? Go on, have another - with water or with ice, as you prefer. We won't tell.

METAXA 25ML 4.75

A smooth, aromatic, aged Greek spirit, blended with Muscat wine and Mediterranean botanicals.

AXIA MASTIHA 25ML 4.75

An aromatic spirit made with resin from Mastic trees grown in groves on the Greek island of Chios. Served with ice.

COFFEE & TEA

CAFFÈ AMERICANO 2.10

SINGLE ESPRESSO 1.85

DOUBLE ESPRESSO 2.85

CAPPUCCINO 2.85

LATTE 2.85

GREEK COFFEE 2.90

Served sweet, medium or bitter with a little Loukoumi - 'Greek Delight' - sweet on the side

FREDDO ESPRESSO 3.50

FRESH MINT TEA 2.00

POT OF GREEK MOUNTAIN TEA 2.20

Drunk for its health benefits and full of antioxidants.

ORGANIC TEAS 2.00

English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile.

*Soya milk available on request



ALLERGEN INFO

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.

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 = VEGAN  = VEGETARIAN

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