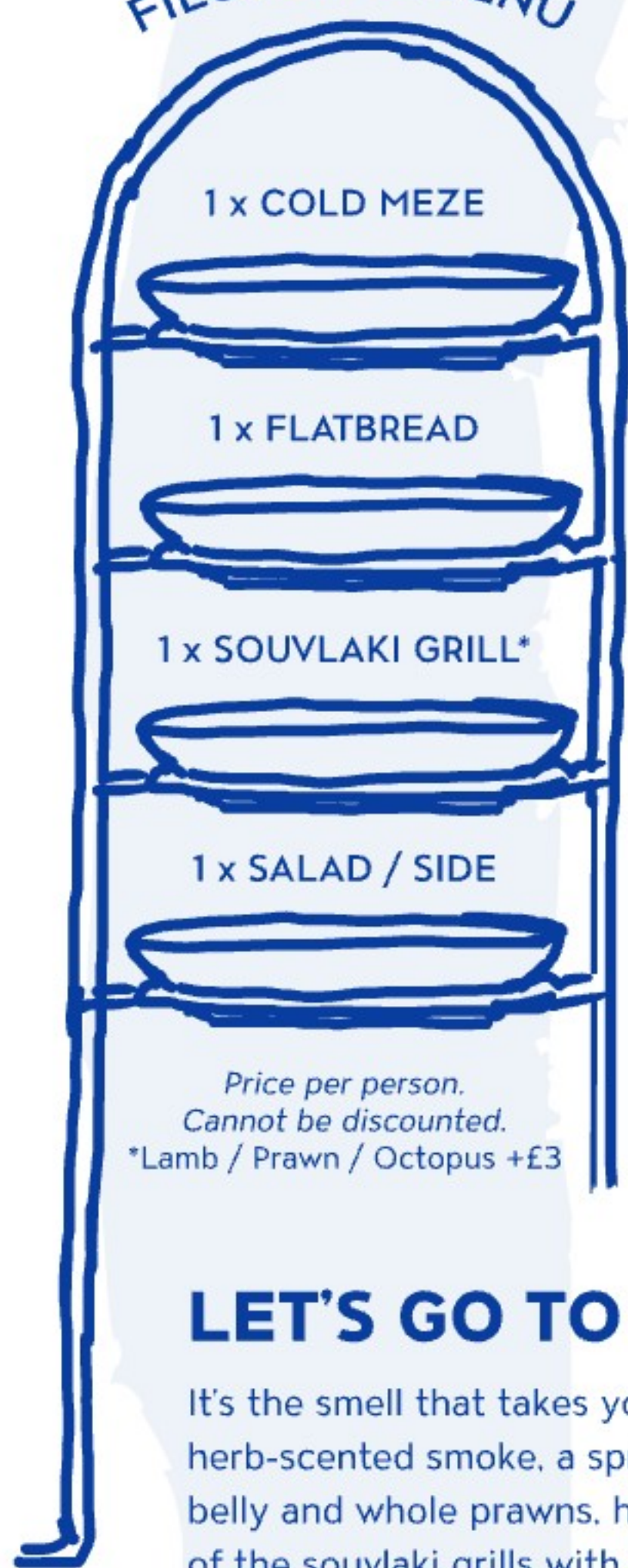


£24 ALL DAY
FILOXENIA MENU



Price per person.
Cannot be discounted.
*Lamb / Prawn / Octopus +£3

LET'S GO TO GREECE!

It's the smell that takes you there:
herb-scented smoke, a spritz of lemon, the sizzle of pork
belly and whole prawns, hot off the grill. Pair your pick
of the souvlaki grills with the fresh crunch of salads and
cool, creamy meze.

GREEK NIBBLES

HALLOUMI POPCORN 7.50
Dressed with lemon, thyme & honey.

GREEK OLIVES 3.50
GF

COLD MEZE

DIP TRIO 12.00
Three pots of your favourite Greek dips
(pick any 3 from our cold meze selection)
served with warm flatbread.

TZATZIKI 6.50
Cucumber, garlic & gherkins, mixed
with the best Greek yoghurt money
can buy. GF

TARAMASALATA 6.75
An absolute must-try, our creamy
tarama is nothing like the pink stuff
from the supermarket.

WHIPPED SPICY FETA 6.75
Creamy Greek cheese laced with fresh
red chilli. A northern speciality. GF

HOUMOUS 6.50
Not Greek but customers love it, so
we make it fresh, just for you. GF

WARM GREEK FLATBREAD 3.95
Grilled with extra virgin olive oil & a
touch of garlic, then sprinkled with
mountain top oregano.
Gluten free flatbread available at
no extra charge – just ask!



EPSA GREEK ICE TEA 4.25

GREEK SANGRIA
Glass 8.50 / Carafe 16.00
White wine, vermouth, metaxa,
peach syrup, fresh mint & lemon.

**GRILLED LEMON
GIN & TONIC** 8.50
Sipsmith Gin, grilled lemon,
tonic water.

HOT MEZE

FRIED KALAMARI 9.00
Crisp-fried baby squid with fresh
lemon and a garlic mayo dip.

DOLMADES 6.90
A real meze classic: vine leaves
stuffed with rice cooked in a light
tomato broth with herbs. GF

**SPINACH PIE
(SPANAKOPITA)** 7.50
Three filo pastry parcels with a
creamy leek, spinach & feta filling.

COURGETTE FRITTERS 6.50
Fried grated courgette, served with
houmous & lemon.

MOUSSAKA 10.00
Our hearty, traditional beef
mince bake with aubergine
and potatoes is made in very
limited quantities each day.
Once they are gone, they're
gone. So make sure you get
your order in quick!

SOUVLAKI GRILLS

WE RECOMMEND AT LEAST ONE GRILL PER PERSON + SOME MEZE, SALADS & SIDES TO SHARE



MUSHROOM 9.00
With green peppers,
tomatoes & balsamic
glaze. GF



HALLOUMI 8.50
Simply dressed with
extra virgin olive
oil & mountain top
oregano. GF



CHICKEN 9.00
Tender breast
pieces in a light
extra virgin olive oil
marinade. GF



LOUKANIKO 9.00
Authentic & mildly
spiced Greek Pork
sausage.



LAMB 12.00
Fillet, marinated in
extra virgin olive
oil & mountain top
oregano. GF



PORK 11.00
Thin, seasoned
belly slices, grilled to
crisp perfection. GF



OCTOPUS 12.00
Whole tentacle,
dressed with sea
salt & lemon. GF



PRAWNS 12.00
Peeled king prawns
with heads & tails
attached. GF

25p of each sale of this dish will be donated to Pancreatic Cancer UK, in loving memory of our friend & colleague
Christos Karatzenis. Pancreatic Cancer UK is a registered charity in England & Wales (1112708) & Scotland (SC046392).

SHARING PLATTERS

MEAT PLATTER FOR 2 TO SHARE 50.00
Grilled chicken breast, lamb fillet, pork belly & Loukaniko sausage,
served with chips, Greek salad, warm flatbread, tzatziki & houmous.

SEAFOOD PLATTER FOR 2 TO SHARE 50.00
Grilled octopus, king prawns, fried kalamari & fresh taramasalata,
served with chips, Greek salad, warm flatbread, tzatziki & houmous.

VEGETARIAN PLATTER FOR 2 TO SHARE 45.00
Grilled halloumi, mushroom skewers, spinach pie & dolmades,
served with chips, Greek salad, warm flatbread, tzatziki & houmous.

Cannot be discounted.

SOUVLAKI WRAPS 11.00

Warm flatbread with chips, tomatoes, red onion, paprika and
your choice of:

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

PORK BELLY with tzatziki.

LOUKANIKO PORK SAUSAGE
with Greek mustard mayo.

GRILLED HALLOUMI
with tzatziki.

COURGETTE FRITTERS
with houmous.

Upgrade to lamb fillet with
tzatziki for +£1.50

SALADS & SIDES

GREEN LEAF SALAD 4.00
Whole little gem lettuce with dill
& house dressing. GF

CHICKPEA SALAD 6.90
Chickpeas & cucumber in vegan
yoghurt dressing with dill, spring
& white onion. GF

GREEK SALAD 7.50/12.50
Premium vine tomatoes, tossed
with cucumber, red onion & green
peppers in our house dressing,
then topped with Kalamata olives,
a pinch of mountain top oregano
and lots of crumbled feta. GF

**THE REAL GREEK
HALLOUMI FRIES** 7.50
Dressed with lemon, thyme
& honey.

QUINOA SALAD 5.50
Fresh & vibrant: just grains, lemon,
dill, parsley & spring onion. GF

CHIPS 4.50/6.45
Fluffy, light & crisp, seasoned with
sea salt & mountain top oregano.

Greek salad & chips are
available in large & small bowls



An optional 10% service charge
will be added to your bill



Scan QR Code to
view our kcal and
allergen menu

VEGAN VEGETARIAN
GF = GLUTEN FREE

THE REAL GREEK
EAT TOGETHER



ICE TEA & COCKTAILS

EPSA PEACH GREEK ICE TEA 4.25
A cult classic. made with a real peach juice.

GREEK SANGRIA

Glass 8.50 / Carafe 16.00

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

APEROL SPRITZ 8.50

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

PEACH BELLINI 8.50

Peach purée topped with prosecco.

GRILLED LEMON GIN & TONIC 8.50
Sipsmith Gin, grilled lemon & tonic water.

GREEK VIRGIN MOJITO 5.50

The alcohol-free version of our house mojito with a Greek twist: lemon wedges, Greek honey, fresh mint & soda.

GREEK ISLAND ICED TEA 8.50

Epsa Peach Greek Ice Tea with a shot of metaxa & slice of lemon.

FREDDO ESPRESSO MARTINI 8.50

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

COLD BEER & CIDER

DRAFT ALPHA OMEGA LAGER HALF PINT 3.70 / PINT 6.50

DRAFT ALPHA OMEGA PALE ALE HALF PINT 3.70/ PINT 6.50

MYTHOS BEER 330ML 5.25

LUCKY SAINT LAGER 0.5% 330ML 4.50

CIDER 330ML 5.25

BUBBLES 125ml 8.00/ 750ml 34.00

BOTTER PROSECCO ASOLO DOCG SUPERIORE

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.

GREEK WINES FOR EVERY TASTE

Find your new favourites with our tasting notes. All our wines are available in five sizes, so you can decide if you'd like to have a little taste, order a large glass for yourself, or share a bottle or carafe with friends.



WHITE WINE 125ml | 175ml | 250ml | 500ml Carafe | 750ml Bottle

ELLINAS WHITE 4.25 | 6.00 | 8.25 | 15.50 | 22.00

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.

MOSCOFILERO 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 Mantanis 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 5.50 | 7.25 | 10.75 | 20.00 | 29.00

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 ROSE 5.65 | 7.25 | 10.50 | 20.65 | 29.50

A Greek wine for fans of **Provencal Rosé** this class act 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 5.50 | 7.25 | 10.75 | 20.00 | 29.00

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 4.25 | 6.00 | 8.25 | 15.50 | 22.00

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 5.50 | 7.25 | 10.75 | 20.00 | 29.00

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

CRISP AROMATIC

CRISP AROMATIC

CRISP AROMATIC

CRISP AROMATIC

DRY FRUITY

DRY FRUITY

LIGHT BOLD

LIGHT BOLD

LIGHT BOLD

LIGHT BOLD

SOFT DRINKS

GREEK SOFTS

EPSA PEACH GREEK ICE TEA 330ml 4.25

EPSA ORANGEADE 232ml 4.25

EPSA LEMONADE 232ml 4.25

MINERAL WATER 330ML | 750ML

STILL 2.50 | 4.00

SPARKLING 2.50 | 4.00

NO & LOW

LUCKY SAINT LAGER 0.5% 330ml 4.50

GINGER BEER 232ml 3.50

FRUIT JUICE

ORANGE 4.00 **APPLE** 4.00 **LEMON** 4.00

SODAS

COCA-COLA 330ml 3.50

DIET COKE / COKE ZERO 330ml 3.45



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 5.00

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

PREMIUM INTERNATIONAL SPIRITS 5.80

JACK DANIEL'S, SIPSMITH GIN, MONKEY SHOULDER WHISKY, PINK GIN. Price excludes mixer - please ask a team member about your choices.

THE REAL GREEK

EAT TOGETHER