

GREEK NIBBLES

HALLOUMI POPCORN 7.50

Dressed with lemon, thyme & honey.

GREEK OLIVES 3.50 GF

Mixed pot of green & black olives.



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

Gin, grilled lemon & tonic water.

SLOW-COOKS

MOUSSAKA 10.00

Our hearty, traditional beef mince bake with aubergine & potatoes is made in limited quantities each day. Once they are gone, they're gone. Get your order in quick!

BEEF STIFADO 11.50

A real Greek classic: meltingly tender chunks of beef, cooked in a rich & aromatic cinnamon-spiced gravy with pearl onions & potatoes.

→ Add rice to any slow-cook for just £3.00

SOUVLAKI WRAPS

11.00

Warm flatbread filled with chips, tomatoes, red onion, paprika, parsley & your choice of:

CHICKEN BREAST with tzatziki or Greek mustard mayo.

PORK GYROS 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

25p of each sale of this dish will be donated to Pancreatic Cancer UK, in loving memory of our friend & colleague Christos Karatzonis. Pancreatic Cancer UK is a registered charity in England & Wales (112708) & Scotland (SC046392)

COLD MEZE

DIP TRIO 12.00

Three pots of your favourite Greek dips (choose from tzatziki, taramasalata, whipped spicy feta & houmous) served with warm flatbread.

TZATZIKI 6.50

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

WHIPPED SPICY FETA 6.75

Creamy Greek cheese laced with fresh red chilli. A northern speciality. GF

DOLMADES 6.90

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

TARAMASALATA 6.75

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

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.*

HOT MEZE

SPINACH PIE

(SPANAKOPITA) 7.50

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

FRIED KALAMARI 9.00

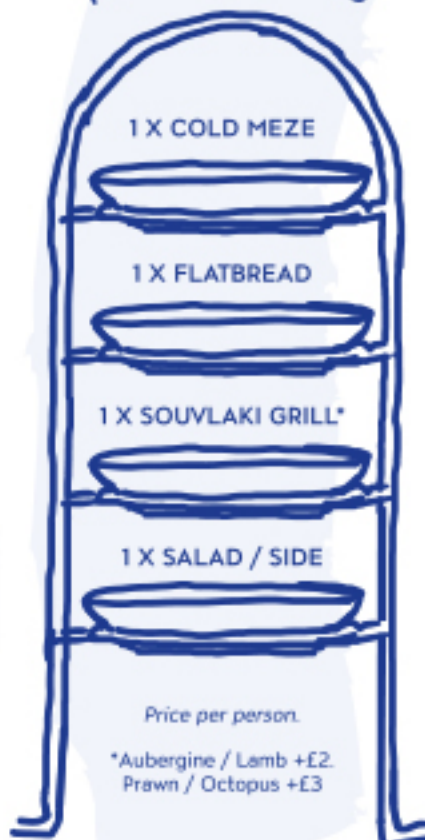
Crisp-fried baby squid with fresh lemon & a garlic mayo dip.

COURGETTE FRITTERS 6.50

Fried grated courgette, served with houmous & lemon.

£24 ALL DAY

FILOXENIA MENU



1 X COLD MEZE

1 X FLATBREAD

1 X SOUVLAKI GRILL*

1 X SALAD / SIDE

Price per person.

*Aubergine / Lamb +£2.
Prawn / Octopus +£3

SOUVLAKI GRILLS

We recommend choosing at least one souvlaki grill or slow cook per person + some meze, salads & sides to share.



AUBERGINE 10.00

Topped with smokey aubergine sauce & feta or vegan feta, no extra charge. GF



HALLOUMI 8.50

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



CHICKEN 9.00

Super 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 & oregano. GF



OCTOPUS 12.00

Whole tentacle, dressed with sea salt & lemon. GF



PRAWNS 12.00

Peeled king prawns with heads & tails attached. GF

SALADS & SIDES

GREEN LEAF SALAD 4.00

Whole little gem lettuce, seasoned with house dressing. GF

HALLOUMI FRIES 7.50

Dressed with lemon, thyme & honey.

CHIPS 4.50/6.45

Fluffy, light & crisp, seasoned with sea salt & mountain top oregano.

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 & lots of crumbled feta. GF

RICE 3.95

Long grain rice, dressed with extra virgin olive oil & parsley. GF



Greek salad & chips are available in large & small bowls



Scan QR code to view our kcal & allergen menu.

🌱 = VEGAN

🌿 = VEGETARIAN

GF = GLUTEN FREE

An optional 10% service charge will be added to your bill
All Day Filoxenia Menu & Sharing Platters cannot be discounted

THE REAL GREEK
EAT TOGETHER



ICE TEA & COCKTAILS

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

GREEK SANGRIA

Glass 8.50 / Carafe 16.00

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

APEROL SPRITZ

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

PEACH BELLINI

Peach purée topped with prosecco.

GRILLED LEMON

GIN & TONIC

Gin, grilled lemon & tonic water.

VIRGIN GREEK MOJITO

Lemon wedges, Greek honey, fresh mint & soda.

GREEK ISLAND ICED TEA

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

FREDDO ESPRESSO

MARTINI

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

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

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

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

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

XINOMAVRO ROSE

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

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

ELLINAS RED

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

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

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

MERLOT

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

CRISP AROMATIC

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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 & 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