

PROSECCO 8.00

GREEK MULLED WINE 8.50

FREDDO ESPRESSO MARTINI 8.50

PORTOKÁLISTAR MARTINI 8.50

CHOOSE ONE COLD MEZE

SPICY FETA Ø Creamy cheese, chillies and roasted red pepper GF

TZATZIKI @Greek yoghurt, cucumber, and lots of garlic GF

TARAMASALATA Undyed cod roe, mixed with lemon juice and bread

HOUMOUS Not Greek, but our customers love it **GF**

DOLMADES Vine leaves stuffed with rice and herbs **GF**

CHOOSE ONE SOUVLAKI GRILL OR SLOW-COOK

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

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

LOUKANIKO Authentic & mildly spiced Greek pork sausage

AUBERGINE Topped with smokey aubergine sauce & (dairy or vegan) feta +£2 **GF**

LAMB Fillet, marinaded in extra virgin olive oil & mountain top oregano +£2 **GF**

PRAWNS Peeled king prawns with heads & tails attached +£3 **GF**

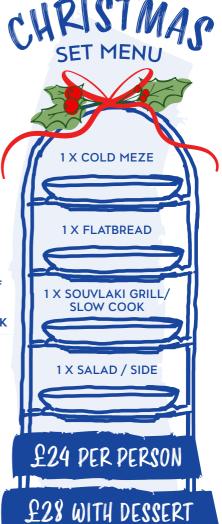
OCTOPUS Whole tentacle, dressed with sea salt and lemon +£3 **GF**

PORK & DATE STEW Spiced & sweet, with tender chunks of meat, stewed dates and potatoes **GF**

BEEF STIFADO Tender chunks of beef, in a rich & aromatic cinnamon-spiced gravy & shallots **GF**

CHOOSE ONE SALAD OR SIDE

GREEK SALAD ØGF, GREEN LEAF SALAD ØGF, HALLOUMI FRIES Ø, CHIPS Ø, OR RICE ØGF



SPACE FOR DESSERT?

PORTOKALÓPITA Best-selling orange filo cake with warm orange sauce

BAKED CHEESECAKE Drizzled with orange blossom honey

CHOCOLATE MOUSSE CAKE

A luxurious dark chocolate mousse cake

BAKLAVA With walnuts, peanuts, almonds, pistachios and honey