# **UPGRADE TO** BOTTOMLESS PROSECCO OR BEER +£28 PER PERSON

**OLIVES** to start

# **CHOOSE ONE COLD MEZE**

SPICY FETA Creamy cheese, chillies and roasted red pepper GF

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

TARAMASALATA Undyed cod roe, mixed with lemon iuice 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

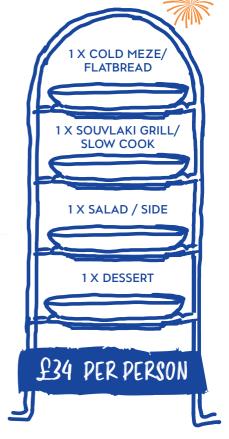
OCTOPUS Whole tentacle, dressed with sea salt and lemon +£3 GF

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



NEW YEAR'S EL

SET MENU

### CHOOSE ONE DESSERT

PORTOKALÓPITA @ Best-selling orange filo cake with warm orange sauce

BAKED CHEESECAKE Orizzled with orange blossom honey

CHOCOLATE MOUSSE CAKE A luxurious dark chocolate mousse cake

BAKLAVA With walnuts, peanuts. almonds, pistachios and honey

T&CS: NYE menu cannot be discounted, valid for dine-in only. Bottomless of 125ml of Prosecco Asolo or Pint of Alpha Omega draft (lager or Pale Ale) available for 2 hours period starting strictly from the reservation time. Drinks refills are available once the current drink is finished. Offer available to guests 18 years or older only. ID may be required.