

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 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, marinated 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**

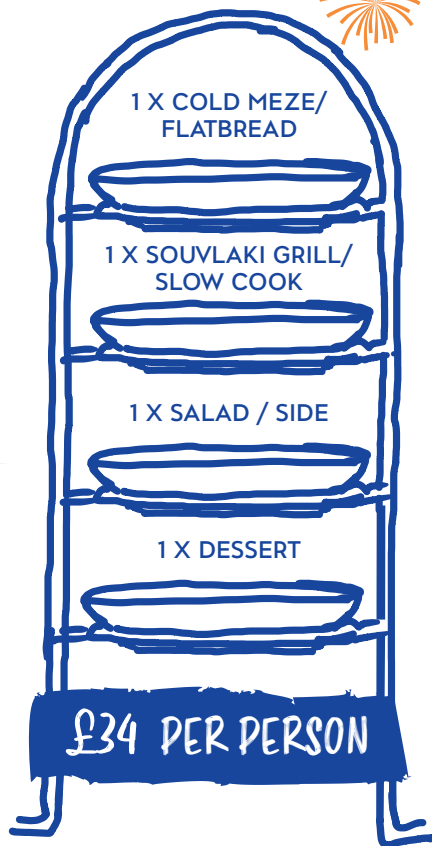
PORK & DATE STEW Spiced & sweet, with tender chunks of meat, stewed dates and potatoes **GF**

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

CHOOSE ONE SALAD OR SIDE

GREEK SALAD ✓ **GF**, **GREEN LEAF SALAD** ✓ **GF**,
HALLOUMI FRIES ✓, **CHIPS** ✓, OR **RICE** ✓ **GF**

NEW YEAR'S EVE SET MENU



CHOOSE ONE 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