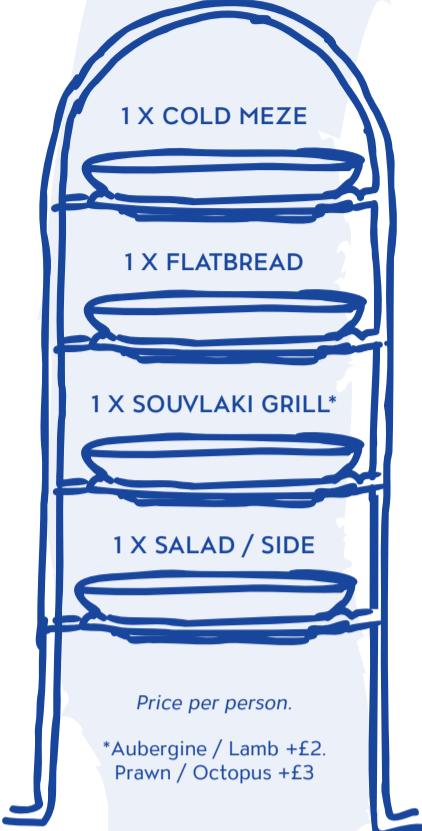


£24 ALL DAY
FILOXENIA MENU



SLOW-COOKS

PORK & DATE STEW 12.00

Gently spiced & deliciously sweet, with tender chunks of meat, whole stewed dates & potatoes. **GF**

BEEF STIFADO 11.50

A real Greek classic: five meltingly tender chunks of beef, cooked in a rich & aromatic cinnamon-spiced gravy with shallots. **GF**

→ Add Rice £4.25

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!

VEGETABLE MOUSSAKA 9.00

100% vegan and 100% delicious. Made with real vegetables, not meat alternatives.

SOUVLAKI WRAPS 11.00

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

CHICKEN 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

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 (choose from tzatziki, taramosalata, 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**

DOLMADIES 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.*



EPSA GREEK ICE TEA 4.25

GREEK SANGRIA

Glass 8.50 / Carafe 16.00

White wine, vermouth, metaxa, peach syrup, fresh mint & lemon.

PORTOKÁLISTAR MARTINI 8.50

Vanilla vodka, Sarti Rosa, peach syrup, orange juice & fresh lime, served with a shot of prosecco.

ALPHA OMEGA DRAFT BEER

Half Pint 3.70 / Pint 6.50

HOT MEZE

SPINACH PIE (SPANAKOPITA) 7.50

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

FRIED KALAMARI 9.00

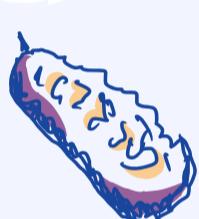
Crisp-fried baby squid with fresh lemon & a garlic mayo dip.

COURGETTE FRITTERS 6.50

Fried grated courgette, served with houmous & lemon.

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 smoky aubergine sauce, chilli flakes & crumbled 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

Succulent & tender chicken pieces marinated in extra virgin olive oil, lemon & Greek oregano. **GF**



PORK 11.00

Juicy chunks of pork, seasoned with Greek oregano & extra virgin olive oil. **GF**



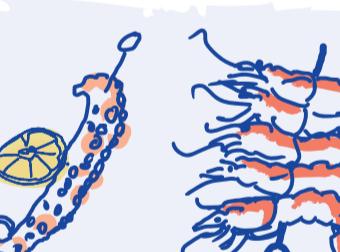
LOUKANIKO 9.00

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**

SHARING PLATTERS

MEAT PLATTER

FOR 2 TO SHARE 50.00

Grilled chicken, lamb fillet, pork skewer & Loukaniko sausage, served with chips, Greek salad, warm Greek flatbread, tzatziki & houmous.

SEAFOOD PLATTER

FOR 2 TO SHARE 50.00

Grilled octopus, king prawns, fried kalamari & fresh taramosalata, served with chips, Greek salad, warm Greek flatbread, tzatziki & houmous.

VEGGIE PLATTER

FOR 2 TO SHARE 45.00

Grilled halloumi, grilled aubergine, spinach pie & dolmades, served with chips, Greek salad, warm flatbread, tzatziki & houmous.



SALADS & SIDES

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**

GREEN LEAF SALAD 4.00

Shredded little gem lettuce with dill & house dressing. **GF**

HALLOUMI FRIES 7.50

Dressed with lemon, thyme & honey.

CHIPS 4.50/6.45

Fluffy, light & fried to perfection, seasoned with a delicious smoky Greek spice mix we found in Athens.

RICE 4.25

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

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 8.50

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

PORTOKÁLISTAR MARTINI 8.50

Vanilla vodka, Sarti Rosa, peach syrup, orange juice & fresh lime, served with a shot of prosecco.

GRILLED LEMON

GIN & TONIC 8.50

Gin, grilled lemon & tonic water.

VIRGIN GREEK MOJITO 5.50

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.

PEACH BELLINI 8.50

Peach purée topped with prosecco.

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.

MOSCOFILEROS 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

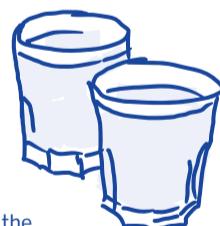
FRUIT JUICE

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 & Mediterranean botanicals.

PREMIUM INTERNATIONAL SPIRITS 5.80

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

THE REAL GREEK
EAT TOGETHER