



We recommend 2/3 meze dishes per person dependant on your appetite.

COLD MEZE

ALL COLD MEZE DIPS ARE SERVED WITH WARM AUTHENTIC GREEK PITTAS

PATZAROSALATA

Beetroot salad topped with crumbled Feta cheese
£ 6.95



RED PEPPER HOUMOUS

A blend of roasted red pepper and chickpeas, tahini and olive oil
£ 6.95



MIXED OLIVES

Mixed Greek Olives
£5.00



HOUMOUS

Our daily blend of chickpeas, rich in tahini and authentic olive oil topped with lemon juice and oregano
£ 6.95



TYROKAFTERI

Spicy feta dip with roasted red peppers and a touch of chilli
£ 6.95



DOLMADES

Vine leaves stuffed with rice, herbs and lemon juice
£ 6.95



TZATZIKI

Cool tangy Greek yoghurt with cucumber, garlic and olive oil
£ 6.95



MARINATED ANCHOVIES

Anchovies marinated in lemon, olive oil and herbs
£ 7.25

SPANOKOPITA

Filo pastry filled with feta, herbs and spinach served warm with Tzatziki dip
£ 8.95



FETA PIE

Filo Pastry filled with feta and herbs served warm with Tzatziki dip
£ 8.95



FALAFEL

Our signature recipe falafel served with Houmous dip
£ 7.90



HALLOUMI FRIES AND DIP

Fried halloumi served with a tangy tomato dip
£ 8.95



FETA STO FOURNO

Greek Feta baked with herbs and honey, served with a warm pitta bread
£ 8.45



GIGANTES BEANS

Giant beans baked in a tomato suace with plenty of herbs.
£ 6.95



FRIED KALAMARI

crisp squid rings served with lemon mayonnaise
£ 10.95

LOUKANIKO

Traditional Greek Sausage grilled then sliced served with tangy tomato dip
£ 8.95

CHICKEN SKEWERS

Chicken Souvlaki skewers, oregano, lemon juice served with tzatziki
£ 9.95

LAMB SOUTZOUKAKIA

lamb mince, mint, oregano, garlic formed into small balls baked in a rich tomato sauce topped with crumbled feta
£ 9.95

PORK SOUVLAKI

Pork Souvlaki skewers, oregano, lemon juice served with tzatziki
£ 9.95

SPICY LAMB KOFTAS

Minced lamb, cumin, garlic, oregano, chilli served with red pepper houmous
£ 9.95

BEEF STIFADO

Traditional Beef Stew with shallots, red wine and Byzantine sweet spices, served with house salad and fries
£ 20.95

PASTITSIO

Traditional Greek Lasagne made with tubular pasta, pork and beef ragu topped with Bechamel served with a Greek Salad
£ 20.95

VEGETABLE MOUSSAKA

Layers of roast potatoes, roasted aubergines, lentil ragu and creamy oat milk béchamel top served with a house salad.
£ 19.95



LAMB MOUSSAKA

Layers of roast potatoes, roasted aubergines, minced lamb ragu and creamy béchamel top served with Greek side salad.
£ 21.95

MAGEIREUTA

ENSALATAS

GYROS SALAD

Greek salad, with shredded meat, feta, olives, tomatoes, red onion, fresh leaves, oregano and olive oil.
£ 16.55

CHORIATIKI SALAD

Authentic Greek salad, with feta, olives, tomatoes, red onion, fresh leaves, oregano and olive oil.
£ 12.95

SIDES

FRIES

Fluffy light and fried to perfection
£ 5.50

GREEK PITTA

Authentic Greek ovenbaked bread
£ 1.80

SMALL HOUSE SALAD

Lettuce, tomatoes, cucumber, red onion and olives dressed with olive oil and lemon juice
£ 6.95 add feta £ 1.50 extra

Platter Boards

Embark on an adventure from the top of mainland Greece through the islands to Cyprus.

The Odyssey

Souvlaki, Gyros, Loukaniko, fries, tzatziki, tyrokafteri, pitta bread, tomato & red onion.
£ 24.95 for one
£ 44.95 for two

The Iliad

Halloumi fries, Greek salad, olives, houmous, tzatziki, stuffed vine leaves, falafel, gigantes beans, pitta bread - Vegan options available
£ 24.95 for one
£ 44.95 for two



PITTES

SOUVLAKI

Skewered pork or chicken, tzatziki, lettuce, tomato, red onion, wrapped in a Greek pitta
£ 9.95

PITTA GYROS

Shredded chicken or pork, tzatziki, lettuce, tomato, red onion, wrapped in a Greek pitta
£ 9.95

LOUKANIKO

Greek Spicy Pork sausage, tzatziki, lettuce, tomato, red onion wrapped in a Greek pitta.
£ 9.95

FALAFEL PITTA

Falafel, houmous, lettuce, tomato, red onion, oregano wrapped in a greek pitta,
£ 9.95



HALLOUMI PITTA

Cypriot halloumi, tzatziki, lettuce, tomato, red onion wrapped in a pitta.
£ 9.95



LOADED FRIES

Shredded gyros, with tzatziki, tomato, red onion on a bed of fries.
£ 12.00

Did you know we do outside catering? ... Ask for our Catering Menu.