

MENU

Tapas

Hummus (V/GF).	5.95
Greek chickpea dip - a family recipe	
Tzatziki (GF)	5.95
Greek yoghurt & cucumber dip	
Saganaki (GF)	9.95
fried cheese in cornmeal drizzled with honey	
Courgette Rosti (VEG)	10.95
courgette & feta cheese fried rostis	
Falafel (VEG)	8.95
fired middle eastern chickpea patties	

Salads

Greek Salad (VEG)	10.50
Tomato, cucumber, olives feta chese & oregano dressing (feta optional)	
Red Salad (V)	9.95
tomatoes, beetroot, red onion & pomegranate with a sweet mustard dressing	
Taboulleh (V)	10.95
middle eastern couscous salad with or without feta	

Mains

Fasulakia (V/GF)	11.25
Green beans, slowly cooked in tomato sauce. Served with or without feta	
Veg Satay (V/GF)	12.25
Mild vegetable & peanut curry from Indonesia	
Madras Curry (V/GF)	12.50
mild vegetable curry with authentic Indian spices	
Chilli Sin Carne (V/GF)	11.95
soya mince & pinto beans in tomato sauce	
Moussaka (VEG)	13.50
aubergine, potato, rich soya mince & tomato sauce, traditional herbs & spices, topped with thick cheese sauce	

Extras

Rice (V/GF) Large or half	4.00 / 2.50
Pitta (V).	3.00

Drinks

House Red/White Wine (glass)	4.00
House Red/White Wine (bottle)	14.50
Yaiza (Lanzarote White Wine)	28.00
House Spirit & Mixer	5.50
Premium Spirit & Mixer	7.50
grey goose, tanqueray	
Draft Lager Sml / Lrg	1.50 / 3.00
Tropical	
Estrella lager (250ml bottle)	2.75
Water (still or sparkling)	2.50
Coffee	2.50

See blackboard for specials
and desserts

(V) = Vegan (VEG) = Vegaterian (GF) = Gluten Free