

MEZES

FETA CHEESE

Feta cheese with dill oil and parsley. V, GF

SAGANAKI

Golden fried Kefalograviera cheese with thyme & honey. V

TZATZIKI

Greek yoghurt with grated cucumber, garlic and dill oil. Served with pita. V, GF

HUMMUS

Chickpea-tahini dip with lemon, garlic, and olive oil. Served with pita. V, VG, GF

MELITZANOSALATA

Smoky aubergine and kapia pepper dip, blended with garlic, onion, and parsley. Served with pita bread. V, VG, GF

KOLOKITHOKEFTEDES

Zucchini patties blended with herbs, carrot, feta cheese, and a mint, topped with garlic yoghurt. V

6.50

DOLMADES

7.20

Vine leaves filled with a fragrant mixture of rice, fresh herbs. V, GF

7.50

LAHANADOLMADES

7.20

Cabbage leaves filled with herbed rice, gently simmered in a light tomato broth. V, GF

6.95

TARAMOSALATA

7.50

Creamy fish roe dip with beetroot, onion, lemon, and olive oil. Served with warm pita.

7.50

GIGANTES PLAKI

7.45

Giant beans baked in tomato sauce with garlic, onion, and oregano. V, VG, GF

7.50

TIROSALATA

7.50

Tangy feta cheese whipped with, garlic yoghurt, olive oil, parsley, basil. Served with pita bread. V, GF

7.50

STUFFED MUSHROOM

7.90

Oven-roasted Portobello filled with melted mozzarella drizzled with fragrant garlic oil. V, GF

SELECT ANY THREE MEZES WITH WARM PITA BREAD

19.45

SPANAKOPITA

V
Buttery, crisp filo pastry filled with spinach, feta, mizithra and fresh herbs. Served with salad.

8.90

KOUPES

Fried bulgur balls filled with seasoned beef, paired with a zesty lemon & garlic yoghurt dip.

12.95

OCTOPUS IN VINEGAR

Tender octopus marinated in white wine vinegar, pomegranate molasses, olive oil.

13.50

CALAMARI

Crispy fried calamari, paired with classic tartar sauce and finished with lemon

12.50

DAKOS KRITIS SALAD

V
Crisp Cretan barley rusk layered with fresh tomato, feta cheese, Kalamata olives and capers, finished with oregano and extra virgin olive oil.

12.90

GREEK SALAD

V
A refreshing blend of tomatoes, cucumbers, red onions & kalamata olives with generous chunks of feta cheese.

12.50

OCTOPUS SALAD

Tender octopus on a bed of crisp lettuce and rocket, with cherry tomatoes, cucumber, red onion, and Kalamata olives. Dressed in lemon juice, balsamic vinegar, olive oil, and oregano.

14.90

EXTRAS: OLIVES £3.5 FRENCH FRIES £3.9 ONION RINGS £3.9 PITA BREAD £2.5

MAINS

CHICKEN SOUVLAKI

19.45

Juicy chicken cubes marinated in tomato paste, garlic, and aromatic herbs, finished with olive oil. Served with warm pita, tzatziki, and a fresh salad..

LAMB SOUVLAKI

20.45

Tender lamb skewers marinated with garlic, herbs, and olive oil. Served with warm pita, creamy tzatziki, and a fresh salad.

CHICKEN GYROS OR PORK GYROS

18.45 /19.45

Thinly sliced, marinated chicken or pork. Served with warm pita bread, fresh tomatoes, onions, and tzatziki.

KEFTEDES

20.45

Hand-rolled meatballs made from a blend of ground beef and lamb, seasoned with garlic, onions, and fresh herbs. Served with mashed potato, salad, and tzatziki.

KLEFTIKO

22.45

Slow-braised lamb shank, marinated and cooked for six hours with garlic, lemon, oregano, white wine, potatoes, carrots, and celery, finished in a rich, aromatic sauce until beautifully tender.

GRILLED LAMB CHOPS

25.45

Herb-marinated lamb chops, grilled to perfection. Served with mashed potato, tzatziki, and a side salad.

AEGEAN-DRY AGED STEAK

29.40

Dry-aged steak served with asparagus, sautéed mushrooms, creamy mashed potato.

MIXED GRILL

FOR one 29.45

A selection of lamb chops, chicken and lamb souvlaki, and keftedes, laid over creamy mashed potatoes, served with mixed salad, tzatziki, and warm pita.

FOR two 54.95

SEA BASS

21.95

Oven-baked sea bass fillet served with a silky white wine cream sauce, delicately spiced potato cubes, and seasonal broccoli..

PRAWN SAGANAKI

22.45

Juicy prawns cooked in a rich tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta. Served with warm pita for dipping.

GEMISTA v

15.90

Oven-baked bell peppers stuffed with a fragrant mix of rice, herbs, and spices, topped with garlic yoghurt.

IMAM BAYILDI v

14.90

Slow-baked aubergine filled with caramelised onions, garlic, tomatoes, and aromatic herbs. Finished with your choice of garlic yoghurt or crumbled feta.

VEGETARIAN MOUSAKKA v

14.90

Layers of roasted aubergine, potato and pumpkin, combined with tomato sauce, Mediterranean spices and bechamel. Served with salad.

MANTI

19.95

Steamed handmade steamed mini dumplings filled with seasoned beef, topped with creamy garlic yoghurt, spiced butter, sumac, and mint.

SEAFOOD LINGUINI

22.95

Prawns and mussels gently simmered in a rich tomato and garlic sauce with a splash of white wine, tossed with linguini and finished with fresh basil and parmesan.

Please inform a member of staff, if you have any allergies or intolerances before you order. Unfortunately, we can not guarantee that any product is 100% free from any allergen due to risk of cross contamination in our kitchen. A discretionary 10% service charge will be added to your bill