

MEZES

FETA CHEESE v	5.90
Feta cheese with dill oil and parsley.	
TZATZIKI v	6.90
A creamy blend of strained Greek yogurt, grated cucumber, fresh garlic Finished with a drizzle of dill oil. Served with pita bread.	
HUMMUS v	6.90
Creamy chickpea and tahini dip, infused with lemon, garlic, and olive oil. Served with pita bread.	
GIGANTES PLAKI v	6.90
Giant beans baked in tomato sauce with garlic, onion, and oregano.	
STUFFED MUSHROOMS v	7.20
Oven-roasted Portobello filled with melted mozzarella drizzled with fragrant garlic oil.	
LAHANODOLMADES v	6.70
Cabbage leaves filled with herbed rice, gently simmered in a light tomato broth.	
MELITZANOSALATA v	6.90
Smoky aubergine and red capia pepper dip, blended with garlic, onion, and parsley. Served with pita bread.	
KOLOKITHOKEFTEDES v	7.20
Zucchini patties blended with fresh herbs, carrot, feta cheese, and a hint of mint, topped with garlic yogurt.	
TIROSALATA v	6.90
Tangy feta cheese whipped with, olive oil, parsley, basil, and a hint of garlic. Served with pita bread.	
CHOOSE ANY THREE MEZES ABOVE WITH WARM PITTA BREAD	16.50
KOUPES	10.45
Oven-baked bulgur wheat balls filled with seasoned beef, paired with a zesty lemon and garlic yogurt dip.	
OCTOPUS IN VINEGAR	12.95
Tender octopus marinated in white wine vinegar, pomegranate syrup, olive oil, and fresh herbs.	
GREEK SALAD	11.50
A refreshing blend of tomatoes, cucumbers, red onions & kalamata olives with generous chunks of feta cheese.	
TUNA SALAD	11.95
Tuna mixed with greens, cherry tomatoes, cucumbers, sweetcorn, and red onions.	

MAINS

CHICKEN SOUVLAKI	17.95
Tender pieces of marinated chicken with tomato paste, garlic, mixed herbs, and olive oil. Served with pita bread, tzatziki and salad.	
CHICKEN GYROS OR PORK GYROS	16.95 /17.95
Thinly sliced, marinated chicken or pork. Served with warm pita bread, fresh tomatoes, onions, and creamy tzatziki.	
KEFTEDES	18.95
Savory meatballs made from a mix of ground beef and lamb, garlic, onions, and fresh herbs. Served with mashed potato, salad and tzatziki.	
GRILLED LAMB CHOPS	23.95
Herb-marinated grilled lamb chops, served with a side of salad, tzatziki, mashed potato.	
FILETO ME MELITZANA	27.90
Ribeye steak, grilled and served over mixture of a blend of roasted aubergine and garlic-infused yogurt, finished with a touch of herbs oil.	
MIXED GRILL	FOR ONE 26.95/ FOR TWO 38.95
Lamb chops, chicken souvlaki, and keftedes, served with creamy mashed potatoes. Accompanied by mixed salad and a side of tzatziki & pitta.	
SEA BASS	20.95
Golden-crisp sea bass with tender, flaky meat, served alongside a fresh salad and seasoned baby potato.	
PRAWN SAGANAKI	21.95
Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping.	
GEMISTA v	14.90
Bell peppers stuffed with mix of rice, fresh herbs & spices. Baked in tomato sauce in the oven. Topped with garlic yogurt.	
IMAM BAYILDI v	14.90
Slow-baked aubergine stuffed with a savory caramelized onions, garlic, tomatoes, and aromatic herbs. Finished with your choice of topping: garlic yogurt or crumbled feta.	
VEGETARIAN MOUSSAKA v	14.50
Layers of roasted aubergine, potato and pumpkin, combined with rich tomato sauce, Mediterranean spices and bechamel. Served with salad.	
MANTI	18.95
Steamed mini dumplings filled with seasoned beef, topped with creamy garlic yogurt sauce, spiced butter, sumac & mint.	
SEAFOOD LINGUINI	20.95
Prawns and mussels gently simmered in a rich tomato and garlic sauce with a splash of white wine. Tossed with linguine and finished with fresh basil and parmesan.	