

Authentic Greek and Mediterranean Cuisine

Starters

Sharing Meze Plate £17.95

Traditional Greek way to start a meal, with a selection of sauces and nibbles:
Houmous, Tzatziki, Taramosalata, Olives and Feta Cheese, Falafel,
Pitta Bread and Crunchy Vegetables

Choose from Houmous, Tzatziki or Taramosalata £5.95/ea
Served with Pitta Bread

Soups £7.95

Soup of the day, Served with Bread

Lountza £7.95

Chargrilled smoked loin of pork

Loukaniko £7.95

Chargrilled smoked Cyprus sausage

Keftedes £7.95

Traditional Beef meatballs, Served in Tomato Sauce

Halloumi (V) £7.95

Chargrilled Halloumi cheese

Garlic Mushrooms (V) £7.95

Button mushrooms fried in olive oil, garlic

Spanakopitta (V) £7.95

Fresh spinach with feta cheese wrapped in filo pastry

Saganaki £8.95

Pan fried Kefalotiri Cheese

Bougiourdi (V) £8.95

Hot Cheese dish, with Tomato and Chilli

Baked Feta Cheese £8.95

Served with Bell Peppers, Tomatoes and Herbs

Calamari £7.95

Crispy Coated Squid Served with Garlic Mayonnaise

Tiger Prawns £9.95

Grilled Tiger prawns in Garlic, Chilli and White Wine Sauce

Greek Salad (V) Small: £6.95 Large: £9.95

Tomato, cucumber, peppers, onion, olives and feta cheese, drizzled with olive oil

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Mains

Chicken Souvlaki £13.95

Marinated diced chicken Served with Chips, and Tzatziki

Pork Souvlaki £13.95

Marinated diced pork Served with Chips, and Tzatziki

Lamb Souvlaki £14.95

Marinated diced lamb Served with Chips, and Tzatziki

6oz Beef Burger £9.95

Served with chips and dip

Chicken Salad £12.95

Whole Chargrilled Chicken Breast, Served with Mixed Green Leaf Salad, Tomatoes, Croutons, Parmesan and Caesar Dressing.

Halloumi Salad £12.95

Grilled Halloumi Served with Mixed Green Leaf Salad, Rocket and Pomegranate.

Beef Moussaka £13.95

Layers of Minced Beef, Aubergines, Courgettes and Potatoes, topped with Béchamel Sauce

ELIA Chicken £13.95

Strips of Chicken Breast with Garlic and Mushroom Sauce, served with Rice

Chicken Lemonato £13.95

Strips of Chicken Breast cooked with Vegetables in Lemon Sauce, served with Rice

Stifado £15.95

Tender Diced Beef cooked with Onions, Herbs, Wine and Vinegar, served with Rice

Kleftiko £17.95

Slow Cooked Roasted Lamb Shank Served with Vegetables

Lamb Cutlets £19.95

Lamb Cutlets served with Potatoes, Greens, and Butter and Lemon Dressing

Sirloin Steak £18.95

Grilled to your liking and Served with Chips, Pepper Sauce or Garlic Butter

Rib-eye Steak £19.95

Grilled to your liking and Served with Chips, Pepper Sauce or Garlic Butter

Mixed Grill £19.95

A Skewer of Pork, Chicken, Lamb and Lamb Chop, Served with Chips, Salad and Tzatziki

MEZE £25 per Person

**A WIDE VARIETY OF COLD STARTERS, HOT STARTERS AND MIXED GRILL,
SERVED WITH A GREEK SALAD AND CHIPS**

Sides: (Chips, Rice, Roast Potatoes, Mixed Vegetables, Olives) £3.95/ea Pitta Bread £2.50

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens. Therefore, we cannot Guarantee that any food item is completely free from traces of allergens.

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Seafood Mains

Fried Calamari £13.95
Crispy Coated Squid Served with Garlic Mayonnaise

Sea Bass Fillet £17.95
Two Pan Fried Sea Bass Fillets, Served with Roast Potatoes and Greens,
Drizzled with Olive Oil and Lemon Dressing

Tiger Prawns £18.95
Grilled Butterfly Tiger Prawns in Garlic, White Wine and Chilli Sauce,
Served with Vegetables

Octopus £19.95
Grilled Octopus served with Potatoes, Lemon and Olive Oil Dressing

Vegetarian Mains

Vegetarian Moussaka £12.95
Layers of sliced aubergines, courgettes and potatoes topped with béchamel sauce

Stuffed Peppers £12.95
Stuffed with Rice, Vegetables, Spices and Herbs and Topped with Parmesan Cheese

Stuffed Aubergines £12.95
Stuffed with Roast Vegetables, Spices, Herbs and Topped with Parmesan Cheese

Spanakopitta £12.95
Fresh Spinach with Feta Cheese wrapped in Filo Pastry

Desserts £5.95

Baklava

Cheesecake of the Day

Lemon Tart

Ice Cream (Chocolate, Vanilla or Strawberry)

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