



LUNCH MENU

Monday to Friday
12pm – 4pm
Excludes Bank Holidays

STARTERS

£3.50 EACH

V GF Htipiti

Spicy feta and Greek yoghurt dip.
Served with pitta bread

V GF Melitzana Agioritiki

Aubergine dip with garlic, herbs
and feta. Served with pitta bread

V GF Hummus

Mashed chickpeas with lemon,
garlic and tahini. Served with
pitta bread

Dolmadakia V GF

Vine leaves stuffed with rice and
aromatic herbs (served cold)

Spanakopita V

Traditional spinach and feta pie

Keftedes me Saltsa

Homemade meatballs in aromatic
tomato sauce and fava bean
purée

Fasolia Gigantes V GF

Hearty giant white beans in
tomato sauce

Talagani (Halloumi) V GF

Grilled cheese and served with
balsamic and sweet fruit sauce

Balitses Tirion V

Fluffy Greek cheese balls, fried
and served with sweet fruit sauce

Keftedes Fakes V

Homemade lentil meatballs.
Served with tomato sauce and
potato & garlic purée

MAINS

GF Pork Gyros £7.90

With fries, tomato, onions,
tzatziki and pitta

GF Chicken Souvlaki £9.30

Marinated chicken grilled on a
skewer. Served with fries, tomato,
onions, tzatziki and pitta

Bifteki Burger £9.90

Beef burger with halloumi, fried
onions, gherkins and mayonnaise.
Served with fries

GF Bakaliaros Skordalia £9.90

Cod fillet served with skordalia
(potato and garlic purée) and
tomato shellfish bisque

Kritharoto Manitari £8.00 V

Kritharaki (orzo pasta) with
truffle oil, mushrooms and
kefalograviera cheese

Pastitsada £9.50

Slow cooked chicken with pasta
in a rich tomato sauce with feta

Giouvetsi Thalassinon £9.90

Prawns, squid, mussels and orzo
pasta and tomato sauce. Topped
with melted cheese

Kritharaki Kokinisto £9.90

Orzo pasta with roast beef in
tomato sauce

Pastitsio £9.60

Baked pasta with lean beef mince,
feta and béchamel sauce

Penne Keftedes £9.50

Penne pasta with homemade
meatballs and rich tomato sauce

Gemista £9.60 V GF

Tomato and pepper stuffed with
rice and herbs. Served with lemon
and herb baked potatoes

Kleftiko Lahanikon £9.60 V

Potato, carrot, mushroom, onion,
courgette, aubergine and cheese
baked in a filo pastry parcel.
Served with mixed leaves

Linguini Greek £8.00 V GF

Cherry tomatoes, feta, olives,
spring onions, basil and parsley
(gluten free pasta available)

DESSERTS

£2.50 EACH

V Revani

Orange syrup sponge with white
chocolate cream

Sokolatopita V

Traditional chocolate cake with chocolate
ganache. Served with vanilla gelato



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V = Vegetarian

GF = Ask for the Gluten Free Option