

## STARTERS

<b>GF V</b> <b>Marinated Olives</b> ..... £4.80	<b>Mediterranean Sushi Style Pickled Vegetables</b> ..... £5.80 <b>V GF</b> <i>Rolls of pickled red pepper, cabbage, green pepper and samphire with balsamic glaze. Served with pitta</i>
<b>GF V</b> <b>Melitzana Agioritiki</b> ..... £6.20 <i>Light, aromatic baked aubergine with garlic, herbs and feta. Served with pitta bread</i>	<b>Fasolia Gigantes</b> ..... £5.80 <b>V GF</b> <i>Hearty giant white beans in tomato sauce</i>
<b>GF V</b> <b>Tzatziki</b> .....£6.20 <i>Greek yoghurt with cucumber, garlic and dill. Served with pitta</i>	<b>Dolmadakia</b> ..... £6.40 <b>V GF</b> <i>Vine leaves stuffed with rice and aromatic herbs (served cold)</i>
<b>GF V</b> <b>Htipiti</b> ..... £6.40 <i>A spicy feta cheese and Greek yoghurt dip. Served with pitta</i>	<b>Manitaria Gemista</b> ..... £7.20 <b>V GF</b> <i>Mushrooms filled with spinach, cooked in a creamy sauce and topped with melted kasseri cheese</i>
<b>GF</b> <b>Taramas</b> .....£6.60 <i>Cod's roe mixed with olive oil and lemon juice. Served with pitta</i>	<b>Caramelised Onion Fava</b> .....£5.80 <b>V GF</b> <i>Traditional Santorini yellow bean purée with caramelised onions</i>
<b>GF V</b> <b>Hummus</b> ..... £6.20 <i>Mashed chickpeas with lemon, garlic and tahini. Served with pitta</i>	<b>Keftedes Me Saltsa</b> ..... £7.80 <i>Homemade meatballs in aromatic tomato sauce with fava bean purée</i>
<b>GF V</b> <b>Greek Dips Selection</b> ..... £7.10 <i>Tzatziki, hummus, melitzana agioritiki and htipiti. Served with pitta</i>	<b>Dakos Kritikos</b> .....£6.90 <b>V</b> <i>Cretan rusks topped with tomato, feta, olives and olive oil</i>
<b>V</b> <b>Spanakopita</b> ..... £6.80 <i>Traditional spinach and feta pie</i>	<b>Loukaniko Sharas</b> ..... £6.50 <i>Traditional grilled sausage with pitta bread and honey-mustard sauce</i>
<b>V</b> <b>Kolokithakia</b> ..... £7.20 <i>Crispy fried courgette chips served with tzatziki</i>	<b>Fava Loukaniko</b> ..... £6.50 <i>Traditional grilled sausage with fava bean purée and truffle oil</i>
<b>GF V</b> <b>Stuffed Pickled Aubergine</b> ..... £5.80 <i>Stuffed with cabbage, pepper, carrot, celery and garlic</i>	<b>Antipasti for Two</b> .....£16.40 <b>GF</b> <i>Smoked mackerel fillets, anchovies, mixed olives, sweet mixed peppers stuffed with cream cheese, taramas, melitzana, gigantes, cherry tomatoes and pitta</i>
<b>GF V</b> <b>Fasolada</b> ..... £6.40 <i>Traditional bean and vegetable soup. Add grilled sausage.....£2.00</i>	

## CHEESE STARTERS

<b>GF V</b> <b>Mpougiourdi</b> ..... £7.90 <i>Baked Epirus feta topped with tomato, peppers and melted kasseri cheese. Served with bread</i>	<b>Balitses Tirion</b> .....£7.80 <b>V GF</b> <i>Fluffy Greek cheese balls, fried and served with a sweet marinated fruit sauce</i>
<b>GF V</b> <b>Talagani (halloumi)</b> ..... £6.80 <i>Peloponnese handmade cheese, grilled and served with balsamic and sweet marinated fruit sauce</i>	<b>Feta Saganaki</b> ..... £8.40 <b>V</b> <i>Feta melted in a pocket of filo pastry with sesame seeds and honey</i>

## TASTE OF AEGEAN STARTERS

<b>GF</b> <b>Garida Saganaki</b> ..... £9.60 <i>Sautéed prawns in tomato sauce with mixed peppers, feta and olive oil. Served with bread</i>	<b>Htapodi Carpaccio</b> ..... £14.60 <b>GF</b> <i>Octopus Carpaccio served with rocket salad, cherry tomatoes and lemon oil drizzle</i>
<b>Calamari</b> ..... £8.30 <i>Fried squid served with mint yoghurt</i>	<b>Htenia</b> ..... £9.80 <b>GF</b> <i>Sautéed scallops served with taramas</i>
<b>GF</b> <b>Bakaliaros Skordalia</b> ..... £8.60 <i>Cod fillet served with skordalia (garlic potato purée) and tomato shellfish bisque</i>	<b>Fava Htapodi</b> ..... £14.60 <b>GF</b> <i>Grilled octopus with Santorini yellow bean purée</i>
<b>Psarakia Tiganita</b> ..... £8.60 <i>Fried whitebait served with mint yoghurt</i>	<b>Marinated Octopus</b> ..... £14.00 <b>GF</b> <i>Grilled with olive oil. Served with red onion and balsamic</i>

## SALADS

<b>GF V</b> <b>Greek Salad</b> .....£11.80 <i>Classically Greek. A delicious mixed salad of tomatoes, cucumber, olives, onions, pepper, feta cheese, olive oil and vinegar dressing and sprinkles of fresh oregano</i>	<b>Manitari</b> ..... £11.80 <b>V GF</b> <i>Sautéed mushrooms, lettuce, sundried tomatoes, cubes of kefalograviera hard cheese and yoghurt dressing</i>
<b>GF</b> <b>Kotopoulo</b> ..... £13.10 <i>Sliced grilled chicken, lettuce, cherry tomatoes, garlic croutons, kefalograviera and our chef's special homemade yoghurt dressing</i>	<b>Greek on the Docks Salad</b> .....£11.80 <b>GF</b> <i>Grilled talagani, ham, flaked almonds, orange wedges, mixed leaves and citrus dressing</i>



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= Vegetarian



= Ask for the Gluten Free Option

## PASTA \*All Linguini dishes are also available with gluten-free pasta

<b>V</b> <b>Kritharoto Manitari</b> .....£13.50 <i>Kritharaki (orzo pasta) infused with truffle oil, mushrooms and kefalograviera cheese</i>	<b>Linguini Greek</b> .....£13.80 <b>V</b> <b>GF</b> <i>Linguini with cherry tomatoes, aromatic oil, feta, olives, spring onions, basil and parsley</i>
<b>Kritharoto Garides</b> ..... £17.30 <i>Kritharaki (orzo pasta) with prawns in tomato sauce, spring onions, cherry tomatoes, fresh herbs and feta</i>	<b>Linguini Tou Psara</b> ..... £17.60 <b>GF</b> <i>Linguini with squid, prawns, mussels, scallops, spring onions, cherry tomatoes, peppers and garlic olive oil</i>
<b>GF</b> <b>Linguini Kotopoulo</b> ..... £15.40 <i>Linguini with tender chicken, mushrooms, Mastic liquor and fresh cream</i>	<b>Linguini Melitzana</b> ..... £14.20 <b>V</b> <b>GF</b> <i>Linguini in light cream sauce with garlic, onion, peppers, aubergine and courgette</i>

## TRADITIONAL DISHES

<b>Moussakas</b> ..... £17.30 <i>Layers of aubergine, potato, lean beef mince, and béchamel sauce. Served with Greek Salad</i>	<b>Pastitsio</b> .....£16.80 <i>A Greek family favourite. Baked pasta with lean beef mince, feta and béchamel sauce. Served with Greek Salad</i>
<b>V</b> <b>Vegetable Moussakas</b> ..... £17.30 <i>Layers of aubergine, courgette, Quorn mince, feta, potato and béchamel sauce. Served with Greek Salad</i>	<b>Kleftiko</b> .....£17.80 <i>Filo pastry filled with slow roasted lamb loin, potatoes, vegetables, tomato and a variety of cheeses. Served with red wine gravy and mixed leaf salad</i>
<b>GF</b> <b>Stifado Beef</b> .....£17.60 <i>Beef and shallots pot roasted in tomato sauce and served with rice</i>	<b>Keftedes Fakes</b> .....£15.90 <b>V</b> <i>Homemade lentil and herb meatballs. Served with tomato sauce and potato puree</i>
<b>GF</b> <b>Pastitsada Kerkira's</b> ..... £16.80 <i>Slow cooked chicken with pasta in a rich, aromatic tomato sauce with feta (traditionally served on Sundays in Corfu)</i>	<b>Gemista</b> ..... £14.60 <b>V</b> <b>GF</b> <i>Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes</i>
<b>GF</b> <b>Hoirino Damaskina</b> ..... £16.20 <i>Pork braised in white wine sauce with baby potatoes, plum and orange</i>	<b>Kotopoulo Prassoselino</b> ..... £16.20 <b>GF</b> <i>Chicken drumsticks braised in Avgolemono (egg and lemon sauce) with celery and leeks</i>

## THALASSINA (FROM THE SEA)

<b>GF</b> <b>Lavraki</b> .....£19.60 <i>Seabass glazed in lemon and olive oil. Served with spinach rice (an authentic recipe of Northern Greece)</i>	<b>Souvlaki Thalassinon</b> ..... £23.20 <b>GF</b> <i>Grilled skewer of swordfish loin and king prawns. Served with rice and green beans</i>
<b>GF</b> <b>Xifias Sharas</b> ..... £20.40 <i>Grilled swordfish loin. Served with lemon sauce, rice and green beans</i>	<b>Bakaliaros Skordalia</b> ..... £18.20 <b>GF</b> <i>Grilled cod fillet served with skordalia (potato and garlic purée) and tomato shellfish bisque</i>
<b>GF</b> <b>Fileto Solomou</b> .....£20.80 <i>Grilled salmon fillet. Served with rice, green beans and sour cream sauce</i>	<b>Fish Mixed Grill for Two</b> ..... £67.20 <b>GF</b> <i>Lobster tail, swordfish, king prawns, sea bass and scallops. Served with 'mydopilafo' mussels with rice</i>
<b>GF</b> <b>Astakomakaronada for Two</b> ..... £58.20 <i>Lobster tail and king prawn linguini with onion, peppers, shellfish bisque, cream and garlic</i>	

## MEATS

<b>GF</b> <b>8oz. Fillet Steak</b> .....£27.50 <i>Served with baked potatoes and mixed leaf salad</i> Add our chef's special Mavrodaphne (sweet red wine) gravy ..... £2.50 Add Peppercorn or creamy mushroom sauce .....£2.00	<b>Gemisto Pork</b> ..... £21.20 <b>GF</b> <i>Pork fillet stuffed with Greek hard cheese and sweet red pepper. Served with creamy mushroom sauce and either rice or fries</i>
<b>GF</b> <b>Souvlaki</b> .....£17.90 <i>Marinated finest pork tenderloin grilled on a skewer. Served with fries, tzatziki, pitta and onions</i>	<b>Souvlaki Kotopoulo</b> ..... £17.60 <b>GF</b> <i>Marinated chicken fillet skewer with peppers and onions served with spinach rice (authentic recipe of Northern Greece)</i>
<b>GF</b> <b>21oz. Pork Tomahawk</b> .....£19.90 <i>Free range finest pork tomahawk grilled to perfection. Served with baked potatoes and mixed leaf salad</i>	<b>Lamb Chops</b> ..... £21.20 <b>GF</b> <i>Grilled with fresh Cretan oregano. Served with baked potatoes and pitta</i>

## MIX GRILL

<b>Athena Mix Grill</b> .....£25.40 <i>A traditional grilled meat feast: pork skewer, burger, lamb chop, Greek sausage and chicken fillet. Served with tzatziki, honey-mustard mayonnaise, pitta and a choice of fries or rice</i>	<b>Athena Mix Grill for 2</b> .....£49.50 <i>Athena Mix Grill doubled plus a Greek salad and extra pork shoulder steak. Served with a choice of rice or fries</i>
<b>Loukanika Mix Grill</b> .....£16.50 <i>Mix of traditional grilled pork sausages wrapped in smoked bacon. Includes honey and graviera cheese, sundried tomato and feta, leek and fennel, traditional oregano. Served with fries, salad and honey mustard mayonnaise</i>	<b>Athena Mix Grill for 4</b> .....£94.50 <i>Four lots of Athena Mix Grill on one platter. Includes marinated pork shoulder steaks, Greek salad, rice and fries</i>

## SIDE DISHES

<b>GF</b> <b>V</b> <b>Fries</b> ..... £4.20 Add grated kefalograviera cheese..... £1.00	<b>GF</b> <b>V</b> <b>Baked vegetables</b> .....£4.80	<b>GF</b> <b>V</b> <b>Skordalia (potato and garlic purée)</b> ..... £4.60
<b>GF</b> <b>V</b> <b>Lemon and herb baked potatoes</b> . £5.00	<b>GF</b> <b>V</b> <b>Feta</b> ..... £5.00	<b>V</b> <b>Pitta bread for one</b> ..... £1.00
<b>GF</b> <b>V</b> <b>Aromatic rice</b> ..... £4.30	<b>GF</b> <b>V</b> <b>Small Greek salad</b> .....£5.90	<b>V</b> <b>Pitta bread for two</b> ..... £2.00
	<b>GF</b> <b>V</b> <b>Spanakorizo (spinach rice)</b> .....£5.00	<b>GF</b> <b>V</b> <b>Gluten free pitta bread</b> ..... £1.30