

STARTERS

 	Marinated Olives	£5.80
 	Melitzana Agioritiki..... <i>Light, aromatic baked aubergine with garlic, herbs and feta. Served with pitta bread</i>	£7.30
 	Tzatziki <i>Greek yoghurt with cucumber, garlic and dill. Served with pitta</i>	£7.30
 	Htipiti <i>A spicy feta cheese and Greek yoghurt dip. Served with pitta</i>	£8.20
	Taramas..... <i>Cod's roe mixed with olive oil and lemon juice. Served with pitta</i>	£7.90
 	Hummus <i>Mashed chickpeas with lemon, garlic and tahini. Served with pitta</i>	£7.20
 	Greek Dips Selection..... <i>Tzatziki, hummus, melitzana agioritiki and htipiti. Served with pitta</i>	£8.20
	Spanakopita..... <i>Traditional spinach and feta pie</i>	£8.20
	Kolokithakia..... <i>Crispy fried courgette chips served with tzatziki</i>	£8.80
 	Fava..... <i>Yellow bean purée with caramelised onions</i>	£7.70
	Tigania <i>Traditional villagers' pork stir-fry with white wine, garlic, onions, lemon and oregano</i>	£9.90

	Dolmadakia <i>Vine leaves stuffed with rice and aromatic herbs (served cold)</i>	£7.20	 
	Manitaria Gemista <i>Mushrooms filled with spinach, cooked in a creamy sauce and topped with melted kasseri cheese</i>	£8.90	 
	Fasolia Gigantes..... <i>Giant white beans in tomato sauce</i>	£7.20	 
	Keftedes Me Saltsa <i>Homemade meatballs in aromatic tomato sauce with potato and garlic purée</i>	£8.90	
	Loukaniko Sharas <i>Traditional grilled sausage with pitta bread and honey-mustard sauce</i>	£8.90	
	Loukaniko Spetsofai <i>Traditional recipe with Greek sausage, peppers, tomato, herbs, and white wine. Served with a slice of brioche</i>	£8.90	
	Stuffed Melitzana <i>Baked aubergine stuffed with tomato sauce and caramelised onions</i>	£7.90	 
	Antipasti for Two..... <i>Anchovies, mackerel, seafood salad, olives, sweet mixed peppers stuffed with cream cheese, dolmadakia, taramas, fava, cherry tomatoes and pitta</i>	£18.50	

CHEESE STARTERS

 	Mpougourdi <i>Baked Epirus feta topped with tomato, peppers and melted kasseri cheese. Served with bread</i>	£9.80
 	Talagani (halloumi) <i>Peloponnese handmade cheese, served with balsamic and sweet marinated fruit sauce</i>	£8.50

	Balitses Tirion <i>Fluffy Greek cheese balls, fried and served with a sweet marinated fruit sauce</i>	£9.20	 
	Feta Saganaki..... <i>Feta melted in a pocket of filo pastry with sesame seeds and honey</i>	£9.90	

TASTE OF AEGEAN STARTERS

	Garida Saganaki <i>Sautéed prawns in tomato sauce with mixed peppers, feta and olive oil. Served with bread</i>	£11.90
	Calamari <i>Fried squid served with mint yoghurt</i>	£9.90
	Psarakia Tiganita..... <i>Fried whitebait served with mint yoghurt</i>	£9.80
	Mydia <i>Steamed mussels with ouzo, herbs, onions and carrots</i>	£12.90

	Seafood Salad..... <i>Mix of prawns, octopus and squid marinated in garlic, white wine and lemon juice (served cold). Served with pitta bread</i>	£8.90	
	Gavros..... <i>Fresh anchovy fillets with rocket salad & lemon dressing (served cold)</i>	£7.90	
	Htenia..... <i>Sautéed scallops served with taramas</i>	£11.90	
	Fava Htapodi..... <i>Grilled octopus with yellow bean purée</i>	£16.20	
	Marinated Octopus..... <i>Grilled with olive oil. Served with onion and balsamic</i>	£15.80	

SALADS

 	Greek Salad <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>	£12.80
	Kotopoulo <i>Sliced grilled chicken, lettuce, cherry tomatoes, garlic croutons, kefalograviera and our chef's special homemade dressing</i>	£15.20
 	Chionati <i>Lettuce, peppers, beetroot, carrot, crumbled feta, cherry tomatoes, olive oil and balsamic</i>	£14.90

	Manitari <i>Sautéed mushrooms, lettuce, sundried tomatoes, kefalograviera hard cheese and chef's homemade dressing</i>	£12.50	 
	Aegean <i>Mix of prawns, octopus and squid marinated in garlic, white wine and lemon juice. Served with mixed peppers, lettuce, cherry tomatoes, gherkins and garlic oil dressing</i>	£15.80	



PASTA *gluten-free pasta available

	Linguini Kotopoulo £18.50 <i>Chicken and mushroom pasta with mastiha cream sauce</i>
	Pastitsada Kerkyras..... £18.50 <i>Pasta with slow cooked chicken in a rich tomato sauce with feta</i>
	Linguini Garides £19.70 <i>Prawns, shellfish bisque, cream, peppers, onion and garlic</i>
	Penne Solomou..... £19.50 <i>Salmon, ouzo, shellfish bisque, cream, courgette, peppers and garlic</i>

Linguini Greek £15.50  
Kritharoto Seafood..... £19.90 <i>Orzo pasta with prawns, mussels, calamari, octopu, turmeric and peppers</i>
Truffle Kritharoto £17.80 
<i>Orzo pasta with mushrooms, truffle oil and graviera cheese</i>

TRADITIONAL DISHES

	Moussakas £18.90 <i>Layers of aubergine, potato, lean beef mince, and béchamel sauce. Served with Greek Salad</i>
	Vegetable Moussakas £18.90 <i>Layers of aubergine, courgette, Quorn mince, feta, potato and béchamel sauce. Served with Greek Salad</i>
	Stifado Beef..... £18.50 <i>Festherblade of beef with shallots, pot roasted in tomato sauce. Served with rice</i>
	Kotsi Hoirino £19.90 <i>Slow roasted pork shank. Served with potato purée and gravy</i>
 	Stuffed Melitzana £15.50 <i>Baked aubergine stuffed with tomato sauce and caramelised onions</i>

Pastitsio £17.90 <i>A Greek family favourite. Baked pasta with lean beef mince, feta and béchamel sauce. Served with Greek Salad</i>
Kleftiko..... £19.90 <i>Filo pastry filled with slow roasted lamb loin, potatoes, vegetables, and a variety of cheeses. Served with red wine gravy and potato purée</i>
Beef Giouvestsi £18.90 <i>Traditional beef stew in baked orzo pasta with tomato sauce. Topped with cheese</i>
Gemista £16.50  
<i>Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes</i>
Beef Sofrito £18.90 <i>Traditional beef stew with baked potatoes, carrots and parnsips</i>

THALASSINA (FROM THE SEA)

	Lavraki..... £21.90 <i>Grilled sea bass served with spinach rice (an authentic recipe of Northern Greece)</i>
	Lavraki Fava £21.90 <i>Grilled sea bass with fava bean purée, caramelized onions, rocket, lemon and olive oil dressing</i>
	Tiganites Garides..... £25.90 <i>Fried king prawns. Served with baked vegetables</i>

Fish Grill..... £32.90 
<i>Grilled salmon, sea bass, king prawns and scallops. Served with potato purée and green beans</i>
Bakaliaros Lefkos..... £19.50 
<i>Baked cod with white wine, lemon, carrots and courgettes. Served with potato purée</i>

MEATS

	8oz. Fillet Steak £33.90 <i>Served with baked potatoes</i>
	Add a sauce..... £2.50 <i>Peppercorn, creamy mushroom or our chef's Mavrodafni gravy</i>
	Souvlaki £19.80 <i>Marinated pork tenderloin grilled on a skewer. Served with fries, tzatziki, pitta and onions</i>
	21oz. Pork Tomahawk £22.80 <i>Free range finest pork tomahawk grilled to perfection. Served with baked potatoes</i>

Gemisto Pork..... £22.50 
<i>Pork fillet stuffed with Greek hard cheese and sweet red pepper. Served with creamy mushroom sauce and choose from: rice or fries</i>
Souvlaki Kotopoulo..... £19.20 
<i>Marinated chicken skewer. Served with pitta and spinach rice (authentic recipe of Northern Greece)</i>
Lamb Chops £24.90 
<i>Grilled and served with baked potatoes and pitta</i>
Naked Bifteki..... £19.20
<i>Homemade grilled burgers. Served with fries, pitta and paprika sauce</i>

MIX GRILL

	Athena Mix Grill..... £27.50 <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>
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Athena Mix Grill for 2 £52.90 
<i>Athena Mix Grill doubled plus a Greek salad and extra pork shoulder steak. Served with a choice of rice or fries</i>

SIDE DISHES

 	Fries..... £4.20 <i>Add grated kefalograviera cheese.....</i> £1.00
 	Lemon and herb baked potatoes . £5.50
 	Aromatic rice £4.50

 	Baked vegetables..... £5.00
 	Feta £5.00
 	Small Greek salad £6.30
 	Spanakorizo (spinach rice)..... £5.30

	Pitta bread for one £1.30
	Pitta bread for two £2.50
 	Gluten free pitta bread £1.50