



Here you will taste authentic Greek cuisine with meats sourced from local farms & ingredients from Greece.

Our dishes are cooked fresh and can take up to 50 minutes to prepare at peak times.

TO START...

KALAMATA OLIVES (vg)	4,5
GREEK SALAD (v) tomato, onion, pepper, cucumber, caper, feta, EVOO, oregano	12,5

AND TO DIP...

everything is served with 1 pitta bread

DIP TASTER (v) <i>A little of all our homemade dips to find your favourites - 1 oz of each:</i> tzatziki, mythos, spicy feta, fava, charred aubergine, taramosalata	9
TARAMOSALATA fish roe cream, EVOO & lemon juice	8
FAVA (vg) blended fava beans with EVOO, fried capers, caramelised & raw onion (comes plain on the dip taster)	7,5
MYTHOS (v) yoghurt, honey, mustard, mayonnaise	6,5
TZATZIKI (v) yoghurt, cucumber, garlic, dill	6,5
SPICY FETA (v) yoghurt, spicy peppers	7
CHARGRILLED AUBERGINE (v) thinly cut flesh mixed with sweet red peppers, EVOO & apple cider vinegar	8



MEZEDES STARTERS

MEAT

CHICKEN TRIANGLES 10
crunchy phyllo filled with
Greek-cheese bechamel & sweet
red peppers

**YORKSHIRE LAMB
& BEEF MEATBALLS** 11,5
kneaded with ouzo & spearmint,
served with herb-oil infused yogurt
& homemade tomato sauce

**GREEK BUTTER BEANS
WITH TRIKALA
WILD BOAR SAUSAGE** 10,5
grandma's recipe cooked with veg in rich
tomato sauce, finished with lemon zest

3 MEAT CABBAGE ROLLS 12,5
tender cabbage leaves filled with
pork, lamb & beef mince with rice
and herbs, covered in a hearty yet
light Greek avgolemono sauce

SEA

**OCTOPUS IN MAVRODAFNI
WINE** 14
infused with herbs, a must try acidic cold
meze for those who like octopus

CHARGRILLED OCTOPUS WITH FAVA 15
A twist on the classic Greek combination
with side of 2 onions - caramelized &
pickled

PRAWN SAGANAKI 14
in lightly spicy tomato sauce with ouzo
& melting feta, served with fresh bread

BABY CALAMARI 12
deep fried rings and tentacles in 4-flour mix,
served with taramosalata

VEG

SPINACH TRIANGLES (v) 10
crunchy phyllo filled with feta & herbs

COURGETTE FRITTERS (v) 10,5
traditional recipe with feta & green herbs,
served with tzatziki



TRADITIONAL GREEK DISHES

MEAT

OX CHEEK KRITHAROTO

traditional Greek pasta cooked risotto style in a fragrant broth & finished with feta mousse, parmesan & lemon zest

25

OX CHEEK STIFADO

pearl onions cooked in a rich, slightly sweet sauce with a hint of tomato and warming spices
Served with oregano chips or mashed potato (+£1)

25

LAMB FRICASSEE

succulent pieces cooked in Greek avgolemono sauce mixed with lots of greens in a creamy yet light, saucy dish.
Served with fresh bread

25

LAMB & BEEF MOUSSAKA

our little twist on the traditional recipe made with layers of eggplant, courgette & potato covered with 4 hour tomato sauce, topped with creamy bechamel.
Served with side salad

26

OREGANO LEMON CHICKEN

breast cooked with veg in a tangy sauce with a hint of mustard.
Choose between oregano chips, herby rice or mashed potato (+£1)

23

3 MEAT SOUTZOUKAKIA

juicy meatballs from lamb, beef & pork in a rich tomato - saucy dish filled with warm herbs & aromatics.
Served with herby rice or mashed potato (+£1)

25

SEA

CHARGRILLED SEA BASS

filled with aromatic spinach & feta, served with herby rice and cherry tomatoes

24

PRAWN KRITHAROTO

Traditional Greek pasta cooked risotto style in a flavorful broth with a hint of tomato & white wine, finished with feta mousse, parmesan & lemon zest

25



FROM THE CHARGRILL & ROTISSERIES

- Wraps come with oregano chips, for boards choose between oregano chips (vg) & herby rice (v)
- Choose your home-made spread from tzatziki (v), mythos (v), spicy feta (v), fava (vg), aubergine (vg) + £2

We finish our grill with a sprinkle of parsley, smoked paprika and our EVOO special dressing.

MIXED GRILL FOR 1/2/3 28 / 56 / 84

1,2 or 3 of each - chicken souvlaki or yeeros, pork souvlaki or yeeros, wild boar sausage, lamb chop, beefteki and choice of spread with mixed salad & pita

LAMB CHOPS 24

tomato, onion, tzatziki & pita

WRAP BOARD

PORK YEEROS	13,5	19,5
shaved pork, tomato, onion, tzatziki, pita		
PORK SOUVLAKI	13,5	19,5
skewered pork, tomato, onion, tzatziki, pita		
CHICKEN YEEROS	13,5	19,5
shaved chicken, cabbage-carrot, mythos, pita		
CHICKEN SOUVLAKI	13,5	19,5
skewered breast, cabbage-carrot, mythos, pita		
BEEFTEKI	15	21
pork & beef minced with herbs, tomato, onion, tzatziki, pita		
WILD BOAR SAUSAGE	14	20
tomato, onion, tzatziki, pita		
HALOUMI (v)	14	20
lettuce, tomato, onion, pomegranate, mythos, pita		
VEG (vg)	13	19
skewered courgette - mushroom - pepper - cherry tomato, lettuce, caramelised onion, aged balsamic vinegar & fava, pita		



BY THE PIECE

(as a side or we can add it in your wrap or board)

HALLOUMI (v) with side of homemade tomato jam	5,8
FETA SLICE / CRUMBLES (v)	4,5 / 3,5
CHICKEN SOUVLAKI	4,8
CHICKEN YEEROS	4,8
PORK SOUVLAKI	4,8
PORK YEEROS	4,8
LAMB CHOP	6
BEEFTEKI	6
WILD BOAR SAUSAGE	5
VEG SKEWER (vg)	4,5

SIDES

OREGANO CHIPS (vg) hand cut, twice cooked	5,8
OREGANO CHIPS WITH FETA SAUCE OR CRUMBLES (v)	8,5
HERBY RICE (v) spring onion, lemon zest	5,5
MASHED POTATO (v)	5,8
PITA BREAD (vg) extra virgin olive oil, oregano	2,5



COCKTAILS

9,5

DEMETER

malibu, coconut milk, lime, mint

ATHENA

vodka, peach liqueur, strawberry,
apple, cranberry, lemon juice, prosecco

POSEIDON

malibu, coconut cream, milk,
pineapple juice

ARTEMIS

vodka, triple sec, cranberry, lemon

APOLLO

ouzo, passion fruit, vanilla, lime,
egg white

HERMES

metaxa, tiramisu liqueur, caramel,
espresso

APHRODITE

prosecco, strawberry, cotton candy

MOCKTAILS

8,5

TASTY

kiwi, orange, lime, mint, lemonade

PASSION

raspberry, lime, mint, lemonade

SUNSET

strawberry, kiwi, lime, lemonade

SOFT DRINKS

3

COCA COLA / LIGHT / ZERO

FANTA ORANGE / ORANGE ZERO / LEMON

STILL / SPARKLING WATER

REDBULL

JUICES

4,2

PINEAPPLE / APPLE
/ ORANGE / CRANBERRY

WINES



WHITE

Keo Aphrodite / Limassol, Cyprus	7 / 9 / 27
Lively, crisp dry white wine with delicate aroma and smooth taste	
Moschofilero / Peloponnese, Greece	32
White dry, light and refreshing with aromas of flowers, roses & citrus fruits	
Julia Assyrtiko / Drama, Macedonia, Greece	34
Dry wine with exceptional balance of alcohol and acidity & a bright yellow colour. In the glass emerge aromas of citrus fruit and grapefruit	

ROSE

Pandora rose / Peloponnese, Greece	7 / 9 / 27
Pale rose color with purple hues. Red fruits in the nose and soft and fresh in the mouth	
Ionos rose / Peloponnese, Greece	29
Dry wine from selected varieties of Roditis and Syrah. Brilliant rose colour with floral and strawberry aromas leading to a well-balanced and fruity palate.	
Dom Costa Lazaridi / Drama, Macedonia, Greece	34
One of the most prestigious and sought-after Greek rose wines, composed of a blend of Merlot, Agiorgitiko and Grenache. Intense nose with notes of strawberry and lemon. Light and refreshing	

RED

Keo Othello / Limassol, Cyprus	7 / 9 / 27
Full bodied red dry wine with rich aroma and ripe fruity taste	
Naoussa Xinomavro / Limassol, Cyprus	31
Deep red color, well balanced with flavors of black plums and hint of green peppers together with a mellow aroma of oak wood	
Dom Costa Lazaridi Syrah / Drama, Macedonia Greece	34
Deep red with violet hues, notes of spices, red forest fruit and chocolate. In the mouth it is fruity with soft tannins and a long finish	

SPARKLING

Prosecco famiglia Botter extra dry	9 / 29
20cl / 75cl	
Glass	7

BEER

DRAFT	PINT	½ PINT
Birra Moretti	6,3	3,2
Peroni	6	3
Neck Oil Ipa	6	3
Cider	6	3
Guinness	6,3	3,2

BOTTLES

MYTHOS 330 ml / 500 ml	4,5 / 7
Flavoured ciders	5,2

Our Greek wines are subject to availability.