**OREKTIKA - Appetizers /dips**

**All dips are served with hot Greek pitta bread**

**Melizanosalata £3.00**

*Chargrilled Aubergines, mayo, garlic and olive oil*

**Tzatziki £3.00**

*Refreshing Greek yoghurt dip with shredded cucumber,*

*olive oil, garlic*

**Houmous & olives £3.00**

*A blended chick pea dip with garlic, olive oil, fresh lemon juice,*

*tahini(sesame seed paste) and a touch of paprika with gree*

*n and black olives*

**SOUPES - Soups**

**Served with warm bread and butter**

**Soup of the day £3.50**

*Please ask your server for today’s choices*

**Fasolatha £4.00**

*Cannellini beans, onions, celery, carrots, and tomatoes*

**STARTERS - All starters are served with a salad garnish**

**Dolmathakia £3.50**

*Vine leaves stuffed with rice and fresh herbs*

*cooked in olive oil with fresh lemon juice*

**Loukanika £4.00**

*Grilled Greek pork sausage*

**Garithes Saganaki £5.50**

*King Prawns sautéed in butter, garlic, red wine and tomato sauce*

**Gigantes £3.50**

*Giant butter beans in a herb and tomato sauce topped with feta cheese*

**Spanakotyropita £3.50**

*Spinach and feta cheese in filo pastry, served with side salad*

**MAIN COURSES**

All Souvlaki are served with traditional Greek pitta bread, chips and salad

**Kotopoulo Souvlaki (Chicken) £12.50**

*2 whole skewered kebabs of marinated chicken pieces*

**Hirino Souvlaki (Pork) £12.50**

*2 whole skewered kebabs of marinated pork* *chunks*

**Halloumi Souvlaki £9.50**

*A double of kebab skewers with halloumi cheese and Mediterranean vegetables*

**Rosto £12.50**

*Lamb shoulder cooked slowly for 3 hours in the oven with tomatoes, herbs and red wine, served with rice and a dollop of Greek yogurt.*

**Pasticcio £11.50**

*Layered beef mince macaroni and topped with béchamel sauce and grated cheese then baked in the oven, served with a side salad.*

**Chicken Giouvetsi £11.50**

*Chicken thighs on the bone oven-baked with orzo, tomatoes, garlic and herbs.*

**Yemista £10.50**

*Stuffed peppers and tomatoes with a traditional Greek filling of rice, onions, tomato and mixed herbs*

**Tuna Loin £12.50**

*Fresh tuna loin grilled with olive oil, lemon juice and dill served with crushed potatoes or chips and side salad*

**SALATES - Salads**

**Horiatiki £9.90**

*The classic Greek Salad with feta cheese and olives*

**Chef’s Salad £11.50**

*Mixed lettuce, tomatoes, strips of ham and cheese, boiled eggs topped with a chef’s sauce.*

**SIDE ORDERS £2.10**

Side salad

Chips

Rice

Olives

Greek Pitta bread (2 pieces)

**DESSERTS £4.00**

**Baklava**

*Layers of filo pastry filled with crushed walnuts, drizzled with honey syrup served with vanilla ice cream*

**Kataifi**

*Shredded filo pastry filled with almonds soaked in honey syrup served with vanilla ice cream*

**Yaoutri me meli**

*Greek strained yogurt drizzled with Greek honey and topped with mixed nuts*

**Coffee Tea**

Espresso £1.20 Breakfast Tea £1.20

Double espresso £1.50 Decaffeinated Tea £1.20

Americano £1.20 Earl grey £1.40

Latte £1.80 Green tea £1.40

Cappuccino £1.80 Peppermint tea £1.40

Mocha £1.90 Chamomile tea £1.40

Red Berry Tea £1.40

Add an extra shot of coffee or flavoured syrup for 50p

**DRINKS MENU**

**WINE**

**HOUSE WINE 250ml 500ml Ltr**

White, red ,rose £3.50 £7.00 £14.00

**WHITE 175ml 250ml Bot**

Troodos 75cl (Cyprus) £15.50

Retisna 50cl (Greece) £11.00

Pinot Grigio 75cl (Italy) £3.90 £5.00 £14.50

**RED**

Troodos 75ml (Cyprus) £15.50

Montepulciano d’Abruzzo £3.90 £5.00 £14.50

Mavrodaphni 75ml (Greece) £16.95

**ROSE**

Pinot Grigio75cl (Italy) £3.90 £5.00 £14.50

**SPARKLING WINE 125ml Bot**

Paul Langier champagne brut £25.50

Frivolo Prosecco £4.00£17.90

**BEER £2.20**

Mythos/KEO - 330ml Pedigree – 500ml

Peroni – 330ml Magners original – 330ml

**SPIRITS/LIQUORS (25ml) £2.30**

Ouzo Metaxa 5\*

Vodka Gin

Bacardi Whiskey

Baileys Tia Maria

Martini (50ml) Port (50ml)

**SOFT DRINKS/MIXERS £ 1.00**

Orange juice Coca Cola

Apple juice Diet Coke

Lemonade Appletiser

Fanta Tonic water Ginger ale

Mineral water 330ml still or sparkling