



# COLD MEZE PLATES & PITTA

## OLIVES

cyprriot mixed olives (v)  
2.10

## TARAMASALATA

smoked fish roe, olive oil and  
lemon juice dip 3.70

## HUMMUS

traditional smooth chickpea dip (v)  
3.70

## TZATZIKI

cucumber & Greek yoghurt dip (v)  
3.70

## TAHINI

olive oil, lemon juice, sesame  
seed dip (v) 3.70

## AUBERGINE

diced aubergine baked in a  
tomato sauce (v) 3.80

## GIANT BEANS

baked giant beans in a tomato  
sauce (v) 3.70

## GREEK ANTIPASTO

selection of salami, Greek cheese  
& olives 6.90

## BEETROOT

sliced beetroot, parsley garnish (v)  
3.70

# SHARING PLATTERS

## MIXED COLD MEZE

taramasalata, hummus, tzatziki,  
beetroot, giant beans, olives,  
with pitta

5.75 per person. Minimum 2

## GENZO MEZE PLATTER

taramasalata, hummus, tzatziki,  
olives, halloumi, lountza,  
loukanika, pastourma, with pitta

7.50 per person. Minimum 2

## VEGGIE MEZE PLATTER

tahini, hummus, tzatziki, beetroot  
aubergine, olives, halloumi, falafel  
dolmades, spanahopites, with pitta (v)

7.50 per person. Minimum 2



# SMALL MEZE PLATES

## SOUP

ask us for today's soup 5.00

## HALLOUMI

four pieces of grilled cyprriot cheese (v) 5.00

## HALLOUMI & LOUNTZA

grilled cyprriot cheese & pork loin (two pieces of  
each) 5.25

## HALLOUMI BITES

diced halloumi drizzled with a chef special  
syrup & sesame seeds (v) 5.10

## DOLMADES

four vine leaves filled with herbs & rice, topped  
with cheese & a tomato sauce (v) 5.00

## SPANAHOPITES

three filo pastries stuffed with feta cheese &  
spinach (v) 5.00

## FALAFEL

four pieces served with tahini dip (v) 5.00

## CALAMARI

seasoned **fried** 6.95 or **grilled** 7.95

## PRAWN SKEWERS

grilled with garlic butter & lemon 7.50

## KING PRAWNS

four king prawns in a garlic butter & white wine  
sauce, parsley garnish 8.95

## GARLIC MUSHROOMS

sautéed garlic mushrooms (v) 5.00

## KEFTEDES

traditional Greek meatballs 5.75

## OCTOPUS

grilled, drizzled with olive oil & lemon 8.95

## CHICKEN LIVERS

sautéed with red onions, balsamic vinegar &  
parsley 6.10

## LOUKANIKA

traditional Greek pork sausages 5.00

## PASTOURMA

spicy Greek garlic beef sausages 5.00

## ORTIKIA

charcoal grilled quails 6.50

## STIFADO

cubes of slow cooked beef 7.95

## LAMB CUTLETS

two grilled lamb cutlets 7.85

## LAMB KIOFTE SKEWERS

charcoal grilled lamb kiofte & tzatziki 6.20

## SOUVLAKI

marinated & charcoal grilled cubes of  
**pork** 6.70 or **chicken** 6.60



# SIDES & SALADS

HOME CUT CHIPS

2.95

POURGOURI (BULGAR WHEAT)

2.75

RICE

2.75

MIXED VEGETABLES

2.95

SIDE SALAD

2.20

MIXED SALAD

3.75

GREEK SALAD

4.25

TOMATO & RED ONION SALAD 3.50

Please note, your bill will include a 10% discretionary service charge.

## CHARCOAL GRILL

### CHICKEN SOUVLAKI

charcoal grilled marinated cubes of chicken, served withourgouri & side salad 11.50

### PORK SOUVLAKI

charcoal grilled marinated cubes of pork, served withourgouri & side salad 11.50

### SHEFTALIA

Cypriot pork sausage cooked on a live fire served with home cut chips & side salad 11.70

### MIXED SHEFTALIA

charcoal grilled marinated cubes of pork & sheftalia, served withourgouri & side salad 11.70

### LAMB CUTLETS

four charcoal grilled lamb cutlets, served with home cut chips & side salad 18.50

### ENTRECÔTE STEAK

charcoal grilled sirloin steak, served with home cut chips, mushrooms & vine tomato 19.95

### SURF 'N' TURF

entrecôte steak with three king prawns, served with home cut chips, mushrooms & vine tomato 23.95

### MIXED GRILL

chicken souvlaki, pork souvlaki, lamb kiofte, lamb cutlet, served withourgouri & side salad 14.95

### VEAL CHOP

charcoal grilled, served with home cut chips, seasonal veg & veal jus 19.95

## ENJOY TOGETHER

### MIX GRILL PLATTER

Minimum 2 people

chicken souvlaki, pork souvlaki, lamb kiofte, lamb cutlet,ourgouri, home cut chips & Greek salad. 14.50 per person

### GREEK MEZE FEAST

Minimum 2 people

olives, taramasalata, hummus, tzatziki, halloumi, lountza, loukanika, pastourma, chicken souvlaki, pork souvlaki, bifteki, lamb cutlet,ourgouri, home cut chips & Greek salad. 22.00 per person

## FROM THE OVEN

### KLEFTICO

slow-cooked lamb on the bone, served with roast potatoes, seasonal veg & red wine jus 13.50

### STIFADO

cubes of beef slow-cooked with red wine, herbs, & spices, served withourgouri 12.50

### MOUSSAKA

layered potatoes, courgettes, aubergines, minced meat, béchamel & cheese, served with side salad 11.25

### VEGGIE MOUSSAKA

layered potatoes, courgettes, aubergines, béchamel, & cheese, served with side salad (v) 11.25

### YEMISTA

courgettes & pepper stuffed with vegetable risotto, served with side salad (v) 11.25

### PASTICHIO

Greek pasta bake with béchamel sauce & minced meat, served with side salad 10.95

## FROM THE SEA

### SALMON FILLET

grilled, served with creamy white wine sauce, new potatoes, & seasonal veg 13.50

### FRIED CALAMARI

seasoned & fried served with home cut chips & side salad 15.95

### GRILLED CALAMARI

seasoned & grilled, drizzled with olive oil & lemon, served with home cut chips 16.95

### WHOLE SEA BASS

grilled, served with home cut chips & seasonal veg 15.25

### SEABASS FILLETS

two fillets, served with creamy white wine sauce, new potatoes, & seasonal veg 15.25

### MED KING PRAWNS

sautéed with garlic butter, lemon juice, white wine, served with home cut chips 17.50

### FISHERMANS CATCH

sea bass, salmon, prawns, calamari, served with home cut chips & seasonal vegetables 17.95

# LUNCH & EARLY BIRD MENU

## MAIN COURSE 7.95 | TWO COURSE 10.95

## THREE COURSE 13.95

Available: Monday - Friday 12pm - 6.15pm; Saturday 12pm - 3.30pm  
(excludes public holidays & groups more than 8 guests)

### STARTERS

#### SOUP OF THE DAY

ask us for today's soup

#### DOLMADES

four vine leaves filled with herbed rice (v)

#### HALLOUMI

three pieces of grilled Cypriot cheese (v)

#### PASTOURMA

spicy beef Greek garlic sausages on pitta

#### GREEK DIP & PITTA

select one from: taramasalata, hummus, tzatziki, tahini

#### GREEK SALAD

mixed salad leaves, feta, tomato, onion, cucumber & olives (v)

#### SPANAHOPITES

two filo pastries stuffed with feta cheese and spinach (v)

### MAINS

#### CHICKEN SOUVLAKI

charcoal grilled marinated cubes of chicken, served withourgouri & side salad

#### PORK SOUVLAKI

charcoal grilled marinated cubes of pork, served withourgouri & side salad

#### AUBERGINE SPAGHETTI

baked aubergine spaghetti with tomato sauce (v)

#### CHICKEN LIVERS

sauteed with red onions, balsamic vinegar & parsley, served with chips

#### KELFETICO

slow-cooked lamb on the bone, served with roast potatoes, seasonal veg & red wine jus  
+1.50 supplement

#### SEA BASS FILLET

served with creamy white wine sauce, new potatoes & seasonal vegetables

#### MOUSSAKA

layered potatoes, courgettes, aubergines, minced meat, béchamel & cheese, served with side salad

#### VEGGIE MOUSSAKA

layered potatoes, courgettes, aubergines, béchamel & cheese, served with side salad (v)

#### PASTICHIO

Greek specialty, tubular pasta, minced meat & bechamel sauce, served with side salad

#### YEMISTA

courgettes & pepper stuffed with vegetable risotto, served with side salad (v)

#### KEFTEDES

traditional pork Cypriot meatballs, served with chips & side salad

### DESSERTS

BAKLAVA | RICE PUDDING | FROZEN YOGURT & HONEY | CREME CARAMEL

ICE CREAM (TWO SCOOPS): CHOCOLATE, VANILLA, STRAWBERRY, PISTACHIO, LEMON, ROSE

Please note, your bill will include a 10% discretionary service charge.



# GENZO GREEK

## *Kids Menu*

### **CHICKEN SOUVLAKI**

charcoal grilled marinated cubes of chicken,  
served with chips or rice 5.95

### **PORK SOUVLAKI**

charcoal grilled marinated cubes of pork,  
served with chips or rice 5.95

### **LAMB CUTLETS**

grilled lamb cutlets served with chips 8.95

### **CALAMARI**

seasoned & fried, served with chips 6.95

### **KEFTEDES**

traditional pork Cypriot meatballs,  
served with chips 6.50

### **FALAFEL (V)**

served with chips 5.95

