

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.