



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