

STARTERS

SOUP OF THE DAY (v) 6.5
With warm focaccia

GARLIC BREAD 4.5 (3 pieces)
WITH CHEESE 5.5

HOME MADE TRIO OF DIPS 8
*Taramosalata, Houmus, Tzatziki,
served with warm Cypriot pita bread*

TIROPITAKIA (v) 8.5
*Filo pastry parcels filled with creamy spinach and
feta filling, tomato coulis*

WARM GOATS CHEESE 7.5
Oven baked, braised aubergine and rocket salad

CHAR GRILLED HALLOUMI (v) 8.5
With roasted peppers, cherry tomato and rocket

CYPRIOT MEATBALLS 8 (starter) 13.50 (main)
*With tomato, chilli and basil sauce
and grilled focaccia*

DEEP FRIED CALAMARI 8.5
Mixed leaves salad and tartar sauce

DEEP FRIED RISOTTO BALLS 8
*Filled with mozzarella, sun dried tomatoes,
parmesan and fresh ratatouille (v)*

CRISPY DUCK SALAD 8 (starter) 15.5 (main)
*With cucumber, watercress salad
and hoi-sin sauce*

BELLY OF PORK TEMPURA 8
Server with sweet chilli and mix leaves

CORNISH CRAB SALAD 11
With avocado and grilled focaccia

HOT TIGER PRAWNS 13
Pan fried with garlic butter, chilli and parsley sauce

BRUSCHETTA WITH TOMATO & BASIL 8
*Toasted on homemade focaccia bread, plum tomato
and red onion, feta cheese & fresh basil*

CAESAR SALAD 8.5 (starter) 16 (main)
*Char-grilled chicken fillet, cos lettuce,
crispy pancetta, croutons, Caesar dressing
topped with parmesan shaving*

GREEK MINI MEZE BOARD 21

*Trio of dips, calamari, char grilled halloumi, stuffed vine leaves keftedes (meat balls)
and braised aubergine served with warm pitta*

HOUSE SPECIALITIES

JACOBS LADDER 18.5
Slow braised rib of beef served with roasted shallots, lardons of bacon, cherry tomato and creamy mash

PORK BELLY 17.5
Slow braised belly of pork served with balsamic roasted peppers, roast potato

KLEFTIKO 19.5
*Slow braised lamb shoulder in tomato, red wine and herbs, with roast potato, seasonal vegetables
and rosemary red wine jus*

DUCK LEG CONFIT 18
Served with creamy mash, buttered spinach and shallot red wine jus

FROM OUR OPEN FLAME CHARCOAL GRILL

SOUVLAKI CHICKEN 17
*Chicken skewer served with cracked wheat pilaf, tomato, cucumber, onions, feta, black olives,
and Tzaziki*

MEDALLIONS OF BEEF 26.5
Served with mash potatoes, spinach and grilled cherry tomato and mushroom sauce

CHARD-GRILLED LAMB CUTLETS 25
Served with spicy ratatouille, new potatoes and red wine jus

MIXED GRILL 28
*Selection of chicken souvlaki, lamb cutlet, grilled village sausage, sirloin steak, pork belly served with
portobello mushrooms, chunky chips and peppercorn sauce*

STEAKS

(All our beef is British and dry aged for 28 days)

250GR SIRLOIN STEAK 24
Served with Portobello mushroom, sun blushed tomato, red onion marmalade and chunky chips and peppercorn sauce

250GR FILLET STEAK 34
Served with mash potatoes, spinach and grilled cherry tomato and mushroom sauce

FISH MAIN COURSES

SEARED SALMON 19
Served with roasted vegetables, roast new potatoes and creamy Dijon mustard sauce

PAN FRIED FILLET OF SEA BASS 20
Served with spring onion crushed new potatoes, asparagus and tomato salsa

CHAR-GRILLED MIXED FISH PLATTER 26
*Selection of Sea bass, Salmon, Tiger prawns, Calamari, Sardines, Swordfish
served with vegetable rice, mixed leaf salad and caper lemon butter sauce*

SWORD FISH STEAK 18
Served with roasted vegetables, roast new potatoes and caper lemon butter sauce

PASTA AND RISOTTO

(we do provide vegan pasta on request ask the waiter)

TAGLIATELLE WITH SMOKED CHICKEN 8.5 (starter) 15 (main)
Mushroom and pesto cream sauce

SPAGHETTI RAGU BOLOGNESE 8.5 (starter) 15 (main)
Spaghetti tossed in a tender ragu bolognese sauce

SPAGHETTI WITH CRAB 9.5 (starter) 18.5 (main)
Spring onions, garlic, chilli, cherry tomatoes and olive oil

SPAGHETTI WITH KING PRAWNS 9 (starter) 18.5 (main)
With tomato, saffron, white wine and herbs

SEAFOOD TAGLIATELLE OR RISOTTO (V) 9.5 (starter) 18.5 (main)
With white wine, cream, tomato and saffron sauce

TORTELLINI FILLED WITH SPINACH AND RICOTTA 7.5 (starter) 14 (main)
In mushroom and aurora sauce

PENNE EL GRECO (V) 8 (starter) 15 (main)
Penne pasta with feta, aubergine, shallots, black olives, tomato and basil sauce

MUSHROOM RISOTTO 8 (starter) 15 (main)
With baby spinach and parmesan shavings

SIDE ORDERS

FRIES 4	WITH GARLIC AND CHILLI 4.5
BUTTERED SPINACH 4.5	SAUTEED MUSHROOMS 4
BRAISED AUBERGINES 4.5	ROCKET, VINE TOMATO AND PARMESAN 4
CREAMY MASH 4	GREEK SALAD 4.99
FRENCH BEANS 4	HOME MADE CHUNKY CHIPS 4.2
BROCCOLI	

A 10% discretionary service charge will be added to your bill (all gratuities go to service staff).
If you have a food allergy of any kind please inform your waiter - (v) denotes vegetarian