

The Traditional Greek Feast

SUGGESTED TASTING MENU

sharing and tasting so many flavours and textures.

€27.50 per person

Minimum for 2 persons

COLD MEZZE

TRADITIONAL TZATZIKI (M)(V)

Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

GREEK HOUMOUS (SE)(V)

Garnished with parsley and smoked paprika

MELITZANOSALATA (SE)(V)

Mashed aubergines with lemon juice, garlic, extra virgin olive oil, coriander, parsley and garnished with marinated olives

DOLMADES (CY)(V)(C)

Rolled vine leaves with a savoury rice filling

HOT MEZZE

SPANAKOPITA (C)(M)(E)(SE)(V)

Spinach, ricotta and feta cheese filo pie

MAIN COURSE

CHAR GRILLED PORK NECK

Marinated in fresh tomato, onion, garlic, oregano, and parsley

LAMB KEFTEDES (E)(M)(C)

Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika

POTATO FRIES (C)(V)

DESSERT

TAHINI ICE-CREAM (E)(M)(C)(N)(SE)

DIPS & OLIVES

TZATZIKI (V)(M)

Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

€5.50

HOUMOUS (V)(SE)

Garnished with parsley and smoked paprika

€4.95

MELITZANOSALATA (V)(SE)

Mashed aubergines with lemon juice, garlic, extra virgin olive oil, coriander, parsley and garnished with marinated olives

€5.25

TARAMOSALATA (F)(C)

A thick smooth dip made from cured cod roe, olive oil, lemon juice and bread

€4.95

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€4.95

MEZEDES

starter dishes, ideally to share

DOLMADES (V)(SE)(M)(C)(CY)

Rolled vine leaves with a savoury rice filling served with yoghurt tahini

€5.95

CRISPY FETA CHEESE (V)(C)(E)(M)(SE)

Battered fried feta cheese drizzled with honey and sprinkled with sesame seeds

€7.70

GRILLED HALLOUMI CHEESE (M)(V)

With pickled fennel and a pomegranate dressing

€7.80

LAMB KEFTEDES (E)(M)(C)

Lamb meatballs served with yoghurt and tomato sauce flavoured with smoked paprika

€8.95

KOLOKITHIA (C)(M)(V)

Battered fried zucchini served with tzatziki dip

€6.50

TIROPITAKIA (E)(C)(M)(SE)

Small filo pies with a feta cheese, sheep's ricotta and dill filling

€7.50

AROMATIC SPICED LAMB SOUVLAKI (SE)(C)

Charcoal grilled marinated lamb with warm houmous (served off the skewer)

€13.95

SHEFTALIES (C)

Grilled Cypriot pork sausages

€8.50

SAGANAKI FLAMBÉ (V)(M)

Cheese on fire' - feta cheese served in the cooking pan, flavoured with oregano and flamed with Greek Metaxa

€7.80

PSARI MEZEDES

fish starter dishes, ideally to share

TIGANITO KALAMARI (F)(C)(E)(MD)(MS)

Deep fried crispy calamari served with a preserved lemon mayo

€19.95

GAVROS (F)

Cured white anchovies dressed with tomato, red onion, and pickled caper leaves

€12.50

PRAWN SAGANAKI (M)(SE)(F)

Prawns with tomatoes, extra virgin olive oil, a hint of chilli and garlic, parsley, oregano and crumbled feta cheese

€14.50

SALADS, SIDES & VEGETABLES

GREEK SIDE SALAD (V)(M)

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

€5.80

GREEK SALAD (V)(M)

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

€11.50

MANAKIS SIDE SALAD (V)(MD)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

MAROULIOSALATA (V)(M)

Baby gem lettuce, cucumber, spring onion, dill, parsley, mint, all tossed in a red wine vinegar and lemon dressing topped with shaved sheep's milk Graviera cheese

€7.95

PIPERIES (V)(M)

Char grilled red sweet Florina peppers, dressed with a red wine vinegar dressing and crumbled smoked barrel aged feta cheese

€8.95

POTATO FRIES (V)(C)

Sprinkled with wild Greek mountain oregano

€3.70

MAIN COURSES

SPANAKOPITA (V)(M)(C)(E)(SE)

Spinach, ricotta and feta cheese filo pie

€17.95

TRADITIONAL MOUSSAKA (M)(C)(CY)

Layers of aubergines, zucchini, potatoes, and a savoury lamb ragù baked with béchamel sauce and feta cheese

€19.95

COOKED OVER CHARCOAL

FRESH FISH OF THE DAY (F)(S)(MS)(C)

Flavoured with lemon and fresh herbs, served with a citrus dressing

(priced by weight)

GRILLED CALAMARI (F)(MS)(SE)

Charcoal grilled tender calamari, marinated in oregano, extra virgin olive oil, preserved lemon and fresh chilli, served with houmous

€24.50

CHICKEN SOUVLAKI (C)(M)(MD)

Charcoal grilled chicken thighs, marinated with a spiced yoghurt and served with tzatziki sauce, dill, parsley, smoked paprika and charred lemon

€17.95

CHAR GRILLED PORK NECK (C)(SE)

Marinated in fresh tomato, onion, garlic, oregano, and parsley served with tahini sauce and charred lemon

€20.50

ARNI

Charcoal grilled lamb rump served with a salad of charred tomatoes, parsley, mint, pomegranate, onion and sumac spice

€26.95

Main courses that are cooked over charcoal are served with potato fries