

The Traditional Greek Feast

SUGGESTED TASTING MENU

sharing and tasting so many flavours and textures.

€29.50 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 (C)(V)(C)

Rolled vine leaves with a savoury rice filling

HOT MEZZE

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

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

SHEFTALIES (C)

Grilled Cypriot pork sausages

MAIN COURSE

CHAR GRILLED PORK NECK

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

TRADITIONAL MOUSSAKA (C)(M)(C)

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

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

€5.80

HOUMOUS (V)(SE)

Garnished with parsley and smoked paprika

€5.20

MELITZANOSALATA (V)(SE)

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

€5.40

TARAMOSALATA (F)(C)

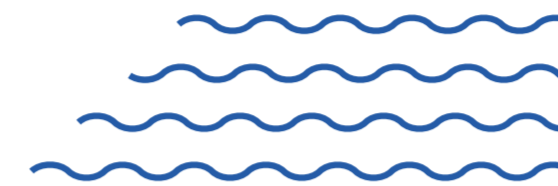
A thick smooth dip made from cured cod roe, olive oil, lemon juice and bread

€5.20

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€4.95



SALADS, SIDES & VEGETABLES

GREEK SIDE SALAD (V)(M)

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

€5.95

GREEK SALAD (V)(M)

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

€12.50

MANAKIS SIDE SALAD (V)(MD)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

ZEUS SALAD (V)(M)(MD)

Green bean salad with cherry tomatoes, rucola, olives, chickpeas, and onions, with feta cheese, basil and dill

€8.50

SPANAKORIZO (V)(M)

Spinach and lemon rice with dill, spring onions and barrel aged feta cheese

€6.95

POTATO FRIES (V)(C)

Sprinkled with wild Greek mountain oregano

€3.95

MAIN COURSES

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

Spinach, ricotta and feta cheese filo pie

€18.50

TRADITIONAL MOUSSAKA (M)(C)(C)

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

€20.50

HIRINO ME PIPERIES

Pork stew flavoured with garlic, bay leaf, vinegar, and spices, slow cooked in tomato and red sweet Florina peppers

€20.50

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

€24.80

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

€18.50

ARNI

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

€26.95

MEZEDES

starter dishes, ideally to share

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

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

€6.50

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

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

€7.95

GRILLED HALLOUMI CHEESE (M)(V)

With pickled fennel and a pomegranate dressing

€7.95

LAMB KEFTEDES (E)(M)(C)

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

€9.50

SHEFTALIES (C)

Grilled Cypriot pork sausages

€8.70

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

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

€7.95

AROMATIC SPICED LAMB SOUVLAKI (SE)(C)

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

€14.50

PAIDAKIA (M)(MD)

Grilled lamb chops dressed with a lemon honey dressing, served with spanakorizo

€15.95

SAGANAKI FLAMBÉ (V)(M)

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

€8.20

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)(S)(F)

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

€14.50

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