

## **VEGAN Menu**

## The following dishes can be prepared using only plant-based ingredients

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	La	ΠL	ers

(F	Marinated Olives£4.80			
	Kolokithakia£7.20 Crispy fried courgettes. Served with vegan mayo			
(F)	Hummus£6.20 Mashed chickpeas with lemon, garlic and tahini			
(if	Caramelised Onion Fava£5.80  Traditional Santorini yellow bean purée with caramelised onions			
(ii)	Melitzana Agioritiki£6.20 Baked aubergine dip with garlic and herbs. Served with pitta bread			
(i)	<b>Dolmadakia</b>			
(i)	Fasolia Gigantes £5.80  Giant white beans in tomato sauce			
(i)	Stuffed Pickled Aubergine£5.80 Stuffed with cabbage, pepper, carrot, celery and garlic (served cold)			
(i)	Mediterranean Sushi style Pickled Veg£5.80 Rolls of pickled red pepper, cabbage, green pepper and samphire with balsamic glaze (served cold)			
ĜF	Fasolada£6.40  Traditional bean and vegetable soup			
Sides				
å	Fries£4.20			
	Lemon and herb baked potatoes £5.00			
ĜF	Aromatic rice£4.30			
(F	Baked vegetables£4.80			
ĜF	Small Greek salad£5.90			
ĜF	Spanakorizo (spinach rice) £5.00			
	Pitta bread£1.00			
Ĝ	Gluten free Pitta bread£1.30			

## **Mains**

Gyros  Plant-based pork strips with pitta, frontions and tomato	£14.90 🚯 ies, vegan mayo,
Greek Salad	f tomatoes, ive oil and
Keftedes Fakes	
Gemista  Tomato and pepper stuffed with rice Served with lemon and herb baked pe	and herbs.
Kritharoto Manitari Kritharaki (orzo pasta) with mushroo oil	
Manitari Salad Sautéed mushrooms, lettuce, sundries spring onions	
Linguni Greek Linguini pasta with cherry tomatoes, spring onions, basil and parsley	_

## **Desserts**

1 scoop £2.70 - 2 scoop £4.20 - 3 scoop a  Ask your waiter for today's sorbet flavours	£6.30 <b>@</b>
Carrot Cake	
Layers of carrot sponge with cream cheese icing  Kadaifi	
Traditional shredded filo pastry soaked in syrup  Trillionaires Tart.	E6.20 🚳
Crisp pastry filled with toffee sauce and chocola ganache	_

Skordalia (potato and garlic purée)..... £4.60