

# AVAILABLE UNTIL APRIL 27<sup>TH</sup> 2025

# BOTTOMLESS BRUNCH

£35 FOR 1 COURSE, £40 FOR 2 COURSES WITH 2 HOURS OF UNLIMITED PROSECCO, HOUSE WINE, GREEK BELLINIS AND APEROL SPRITZ. SUNDAYS MIDDAY – 7PM

## Drinks

### House Dio Filoi White 12.5%

Aromatic, beautiful acidity, easy drinking and refreshing

### House Dio Filoi Red 13.5%

Notes of red berries and herbs

### House Rose 12.5%

Bright rose colour and aromas of strawberry, raspberry and blackcurrant

### Prosecco DOCG 11%

### Greek Bellini

Ouzo, peach liqueur, prosecco

### Aperol Spritz

Aperol, prosecco, soda

## Starters

### Greek Dips Selection

Tzatziki, hummus, htipiti and melitzana agioritiki. Served with pitta bread

### Dolmadakia

Vine leaves stuffed with rice and aromatic herbs (served cold)

### Dakos Kritikos

Cretan rusks topped with olives, tomato and feta

### Keftedes me Saltsa

Meatballs in tomato sauce with fava bean purée

### Talagani (Halloumi)

Handmade Peloponnese grilled cheese with sweet marinated fruit sauce

### Balitses Tirion

Fluffy Greek cheese balls with sweet marinated fruit sauce

### Calamari

Fried squid with mint yoghurt

### Loukaniko Sharas

Traditional grilled sausage with pitta and honey mustard sauce

## Mains

### Psito Sunday Roast (a la carte £17.20)

Choose a selection of chicken, lamb, beef and vegan chestnut roast. Served with Yorkshire pudding, parsnips, carrots, broccoli, potatoes & gravy

### Gyros (£16.20 a la carte)

Choose from: Chicken, pork, talagani (halloumi). All served with fries, pitta, tzatziki, onions and tomatoes

### Mprizolaki

Smoky BBQ grilled pork steak. Served with aubergine purée and paprika feta cream

### Souvlaki

Marinated finest pork tenderloin grilled on a skewer. Served with fries, tzatziki, pitta bread and onions

### Lavraki

Sea bass glazed in lemon and olive oil. Served with spinach rice

### Moussakas

Layers of aubergine, potato, lean beef mince, béchamel sauce and cheese

### Gemista

Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes

### Schnitzel Kotopoulo (£16.20 a la carte)

Breaded chicken fillet with creamy mushroom sauce. Served with fries

### Vegetable Kleftiko

Potato, carrot, mushroom, onion, courgette, aubergine, peppers and cheese baked in a filo pastry parcel. Served with mixed leaf salad and tomato sauce

### Pastitsio

Baked pasta with beef mince, feta and béchamel sauce. Served with Greek salad

## Sides

Fries.....£4.20  

Add grated kefalograviera cheese.....£1.00

Lemon and herb baked potatoes .....£5.00  

Aromatic rice.....£4.30  

Baked vegetables.....£4.80  

Feta.....£4.20  

Small Greek salad.....£5.90  

Spanakorizo (spinach rice) .....£5.00  

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

Pitta bread for one.....£1.00 

Pitta bread for two.....£2.00 

Gluten free pitta bread.....£1.30  

