STARTERS

G V	Marinated Olives£	5.50	Dolmadakia£6.80	
	Melitzana Agioritiki £	6.80	Vine leaves stuffed with rice and aromatic herbs (served cold)	
	Light, aromatic baked aubergine with garlic, herbs and feta. Served with pitta bread Tzatziki£	26.80	Manitaria Gemista£7.90 Mushrooms filled with spinach, cooked in a creamy	V 🚯
₩ 🕠	Greek yoghurt with cucumber, garlic and dill. Served with pitta	0.00	Fasolia Gigantes£6.80	V G
@ V	Htipiti£ A spicy feta cheese and Greek yoghurt dip. Served with pitta	7.20	Giant white beans in tomato sauce Keftedes Me Saltsa	
	Taramas£	7.20	potato and garlic purée	
(i) (v)	Cod's roe mixed with olive oil and lemon juice. Served with pitta Hummus£	6.80	Dakos Kritikos	V
	Mashed chickpeas with lemon, garlic and tahini. Served with pitta Greek Dips Selection£		Loukaniko Sharas£7.80 Traditional grilled sausage with pitta bread and honey-mustard sauce	
(i) (v)	Tzatziki, hummus, melitzana agioritiki and htipiti. Served with pitta	71,20	Stuffed Melitzana£7.50 Baked aubergine stuffed with tomato sauce and caramelised onions	V G
V	Spanakopita£ Traditional spinach and feta pie	27.50	Hoirino Terina£8.90 Pork terrine with pickled vegetables and honey mustard sauce	
V	Kolokithakia£ Crispy fried courgette chips served with tzatziki	7.80	Antipasti for Two£18.50	_
	Fava£ Yellow bean purée with caramelised onions	7.20	Anchovies, mackarel, seafood salad, olives, sweet mixed peppers stuffed with cream cheese, dolmadakia, taramas, fava, cherry tomatoes and pitta	
(1) (1)	Quinoa Sorbet£ Spring onions, peppers, garlic, cranberries and quinoa grain toppe with lemon sorbet			_
	CHEES	SE ST	ARTERS	
	Mpougiourdi		Balitses Tirion£8.50 Fluffy Greek cheese balls, fried and served with a sweet marinated fruit sauce	V 💮
	Talagani (halloumi) Peloponnese handmade cheese, grilled and served with balsamic and sweet marinated fruit sauce		Feta Saganaki	V
	TASTE OF A	AEGE	EAN STARTERS	
•	Garida Saganaki£ Sautéed prawns in tomato sauce with mixed peppers, feta and olive oil. Served with bread	9.90	Seafood Salad£7.80 Mix of prawns, octopus and squid marinated in garlic, white wine and lemon juice (served cold). Served with pitta bread	•
	Calamari	88.90	Gavros	G
	Bakaliaros Skordalia£ Codfillet served with skordalia (garlic potato	8.90	Htenia£10.30 Sautéed scallops served with taramas	
	purée) and tomato shellfish bisque Psarakia Tiganita£	8.90	Fava Htapodi£14.90 Grilled octopus with yellow bean purée	ĜF
	Fried whitebait served with mint yoghurt		Marinated Octopus £14.30 Grilled with olive oil. Served with onion and balsamic	
	· · · · · · · · · · · · · · · · · · ·	SALA	ADS	
(1) (1)	Greek Salad£1 Classically Greek. A delicious mixed salad of tomatoes, cucumbe olives, onions, pepper, feta cheese, olive oil and vinegar dressing an	er,	Manitari	•••
(ii)	Sliced grilled chicken, lettuce, cherry tomatoes, garlic croutons,		Aegean	
@ V	kefalograviera and our chef's special homemade yoghurt dressing Kalokairi£1 Summer salad with lettuce, rocket, carrots, grapes, strawberries, nuts, talagani cheese and balsamic sauce	3.90	enerry commocs, guernus una garne on aressuig	













PASTA *gluten-free pasta available

V	Ravioli Hummus Hummus filled ravioli pasta with basil pesto			£14.80 ta, olives, peppers and tomato herb sauce	V 🗇
	Ravioli Apaki£16.40 Cured pork sausage filled ravioli pasta with sun dried tomato pesto and cream cheese sauce		Kritharoto Garides£19.60 Orzo pasta with prawns, ouzo, tomato sauce, garlic and kefalograviera cheese		
(i)	Penne Kotopoulo				V
	Pastitsada Kerkiras Sunday night dinner in Corfu – traditional s pasta in a rich tomato sauce with feta				
		TRADITIO	NAL DISHES		
	Moussakas Layers of aubergine, potato, lean beef mince sauce. Served with Greek Salad		· I	ked pasta with lean beef mince, feta with Greek Salad	
V	Vegetable Moussakas Layers of aubergine, courgette, Quorn mince sauce. Served with Greek Salad		Filo pastry filled with slow r	coasted lamb loin, potatoes, vegetables, es. Served with red wine gravy and	
(ii)	Stifado Beef		mixed leaf salad	617.00	
(i)	Beef and shallots pot roasted in tomato sauce Hoirino Me Meli Pork stew cooked with honey mustard sauce.	£17.30	Beef Giouvestsi£16.90 Traditional Greek style beef stew in orzo pasta and tomato sauce. Topped with cheese and baked		
⊕ V	Stuffed Melitzana£15.50 Baked aubergine stuffed with tomato sauce and caramelised onions			ith rice and herbs. Served with lemon	V G
			Kotopoulo Lemonato. Slow roasted lemon chicken.	£15.90 Served with potatoes	(i)
		THALASSINA (FROM THE SEA)		
(i)	Lavraki		Fish Grill£28.00 Grilled salmon, sea bass, king prawns and scallops. Served with potato purée and green beans		@
(i)			Bakaliaros Skordalia£18.80 Grilled cod fillet served with skordalia (potato and garlic purée) and tomato shellfish bisque		G P
(i)	watercress salad Solomos me Spanaki Salmon fillet with baby spinach and cream.			n, swordfish, and salmon. Served	(I)
		ME	CATS		
(i)	Served with baked potatoes and mixed leaf s Add our chef's special Mavrodaphne (sweet re	salad	Porkfillet stuffed with Greek hard cheese and sweet red pepper. Served with creamy mushroom sauce and choose from: rice or fries Souvlaki Kotopoulo		(i)
(ii)	Add Peppercorn or creamy mushroom sauce Souvlaki Marinated pork tenderloin grilled on a skewe	£2.00			
ĜF	pitta and onions 21oz. Pork Tomahawk	·			
	Free range finest pork tomahawk grilled to baked potatoes and mixed leaf salad	perfection. Served with			
		MIX	GRILL		
	Athena Mix Grill A traditional grilled meat feast: pork skewe	er, burger, lamb chop, Greek ith tzatziki, honey-mustard	Athena Mix Grill for 2£49.90 Athena Mix Grill doubled plus a Greek salad and extra pork shoulder steak. Served with a choice of rice or fries		Ĝ
•	mayonnaise, pitta and a choice of fries or ri	ice			
		SIDE D	OISHES		
Fries.	mayonnaise, pitta and a choice of fries or ri	SIDE D	OISHES es£4.80	Skordalia (potato and garlic pure)	ée) s
Fries. Add gra	mayonnaise, pitta and a choice of fries or ri	SIDE D Baked vegetable		Skordalia (potato and garlic pure Pitta bread for one	