



# VEGAN Menu

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

## Starters

GF Marinated Olives.....	£5.50
Kolokithakia.....	£7.40
Crispy fried courgettes. Served with vegan mayo	
GF Hummus.....	£6.80
Mashed chickpeas with lemon, garlic and tahini	
GF Melitzana Agoritiki.....	£6.80
Baked aubergine dip with garlic and herbs. Served with pitta bread	
GF Dolmadakia.....	£6.40
Vine leaves stuffed with rice and aromatic herbs. Served cold with hummus	
GF Fasolia Fourno.....	£6.80
Purée of giant white beans and tomato. Served with pitta	

## Sides

GF Fries.....	£4.20
GF Lemon and herb baked potatoes.....	£5.00
GF Aromatic rice.....	£4.30
GF Baked vegetables.....	£4.80
GF Small Greek salad.....	£5.90
GF Spanakorizo (spinach rice).....	£5.00
Pitta bread.....	£1.00
GF Gluten free Pitta bread.....	£1.30
GF Skordalia (potato and garlic purée)....	£4.60
GF Melitzana purée (aubergine purée).....	£4.60

## Mains

Gyros.....	£14.90 GF
Plant-based pork strips with pitta, fries, vegan mayo, onions and tomato	
Greek Salad.....	£12.50 GF
Classically Greek. A delicious mix of tomatoes, cucumber, olives, onions, pepper, olive oil and vinegar dressing and sprinkles of fresh oregano	
Gemista.....	£15.20 GF
Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes	
Ravioli Hummus.....	£15.80
Hummus filled ravioli with basil pesto and orange sauce	
Manitari Salad.....	£11.80 GF
Sautéed mushrooms, lettuce, sundried tomatoes and spring onions	
Linguni Greek.....	£13.80 GF
Linguini pasta with cherry tomatoes, aromatic oil, spring onions, basil and parsley	

## Desserts

1 scoop... GF	£2.70 - 2 scoop... £4.20 - 3 scoop... £6.30 GF
Ask your waiter for today's sorbet flavours	
Baklavas.....	£6.20
Layers of filo pastry with mixed nuts and sweet honey syrup	
Kadaifi.....	£5.90
Traditional shredded filo pastry soaked in syrup	
Trillionaires Tart.....	£6.20 GF
Crisp pastry filled with toffee sauce and chocolate ganache	

