

VEGAN Menu

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

Starters

Marinated Olives£5.50 Kolokithakia.....£7.80 Crispy fried courgettes. Served with vegan mayo Hummus£6.80 Mashed chickpeas with lemon, garlic and tahini Melitzana Agioritiki£6.80 Baked aubergine dip with garlic and herbs. Served with pitta bread **6.80** Dolmadakia£6.80 Vine leaves stuffed with rice and aromatic herbs. Served cold with hummus **Fasolia Gigantes.....£6.80** Giant white beans in tomato sauce **@** Quinoa Sorbet£7.60 Spring onions, peppers, garlic, cranberries and quinoa grain topped with lemon sorbet Sides **(i)** Fries£4.20 Lemon and herb baked potatoes£5.00 (f) Aromatic rice.....£4.30 Baked vegetables.....£4.80 Small Greek salad.....£5.90 Spanakorizo (spinach rice)£5.00 Pitta bread£1.00 Gluten free Pitta bread.....£1.30

Mains

Gyros£14.90 Plant-based pork strips with pitta, fries, vegan mayo, onions and tomato	ĜF
Greek Salad£12.50 Classically Greek. A delicious mix of tomatoes, cucumber, olives, onions, pepper, olive oil and vinegar dressing and sprinkles of fresh oregano	ĜF
Gemista£15.50 Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes	(ii)
Ravioli Hummus£15.80 Hummus filled ravioli with basil pesto and orange sauce	
Manitari Salad£11.80 Sautéed mushrooms, lettuce, sundried tomatoes and spring onions	ĜF
Kalokairi Salad£13.90 Summer salad with lettuce, rocket carrots, grapes, strawberries, nuts and balsamic sauce	ĜF
Spaghetti Greek £13.80 Cherry tomatoes, olive oil, olives, peppers and tomato herb sauce	(i)
Stuffed Melitzana £15.50 Baked aubergine stuffed with tomato sauce and caramelised onions	(ii)
Desserts	
1 scoop £2.70 - 2 scoop £4.20 - 3 scoop £6.30 Ask your waiter for today's sorbet flavours	
Kadaifi£7.60 Traditional shredded filo pastry soaked in syrup	
Trillionaires Tart£7.60 Crisp pastry filled with toffee sauce and chocolate ganache	(i)

Skordalia (potato and garlic purée)£4.60

Melitzana purée (aubergine purée).....£4.60