



STARTERS

MAINS

DESSERTS

# M E N U

Mix and match any two courses - Greek style

## **Greek Meze Plate**

Houmous, tzatziki, olives, flatbread (V)

## **Tomato & Red Onion Salad**

Cherry tomatoes, oregano, olive oil (Ve, GF)

## **Roasted Aubergine Dip**

Garlic, lemon, flatbread (Ve)

## **Greek Flatbread Pizza**

Tomato, feta, roasted red peppers, oregano (V)

## **Chicken Souvlaki Skewers**

Lemon & oregano chicken, rice pilaf, Greek salad

## **Mediterranean Baked Fish**

Tomato, olives, herbs, roasted potatoes

## **Vegan Greek Bowl**

Roasted vegetables, houmous, rice, lemon dressing (Ve, GF)

## **Grilled Seabass Fillet**

Lemon oil, rice, seasonal greens (GF)

## **Aubergine & Chickpea Moussaka**

Tomato sauce, vegan bechamel (Ve)

## **Greek Yoghurt, Honey & Walnuts**

Walnuts, orange zest (V)

## **Vegan Orange & Almond Cake**

Citrus syrup (Ve)

## **Mini Baklava**

Honey syrup, pistachio

## **Dark Chocolate Brownie**

Warm chocolate sauce (Ve)

(Ve) Vegan - (V) Vegetarian - (GF) Gluten Free

FOOD ALLERGIES & INTOLERANCES:

Before you order, please speak with our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients, and alcohol may be present in some dishes.