

SALADS

ALL FRESH AND SEASONED WITH GREEK OLIVE OIL

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| HORIATIKI SALAD (V) | £6.95 | SANTORINI SALAD (V) | £7.95 |
| Traditional Greek salad with Greek feta cheese & Kalamata olives. | | A delicious Aegean pomegranate & walnut salad with balsamic pomegranate dressing. | |
| ADD GRILLED HALLOUMI (V) | +£3.45 | | |

SIDES

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| FLAT BREAD (V) | £1.95 | FETA & MIXED GREEK OLIVES (V) | £3.95 |
| FRIED POTATO SLICES (V) | £3.95 | BULGUR (V) | £3.95 |
| GRILLED MIXED VEGETABLES (V) | £5.95 | GREEK YOGHURT (V) | £2.95 |

MEZEDES

STARTERS OR LIGHT DISHES

HOT

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| HALLOUMI (V) | £6.45 |
| Grilled halloumi with seasoned & roasted vine cherry tomatoes & fresh herbs. | |
| BAKED FETA (V) | £6.45 |
| Baked Greek feta cheese with herbs & vegetables. | |
| FILO FETA PASTRY (V) | £5.45 |
| Pan fried filo pastry with Greek feta cheese, herbs & salad garnish. | |
| MELITZANES TIGANITES (V) | £5.95 |
| Greek style fried aubergines & courgettes served with tzatziki. | |
| GARLIC BUTTER MUSHROOM (V) | £6.45 |
| Mushroom stuffed with cheese baked in garlic butter in the stone oven. | |
| LOUKANIKO | £6.95 |
| Grilled spicy smoked sausage with grilled peppers & onions. | |
| CALAMARI | £6.45 |
| Squid rings coated in seasoned flour deep fried served with garlic aioli. | |

COLD

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| SANTORINI FAVA (V) | £4.95 |
| Traditional yellow split pea puree served with Greek flat bread. | |
| TZATZIKI (V) | £4.95 |
| Greek yoghurt with cucumber dill, mint & garlic served with Greek flat bread. | |
| TARAMASALATA | £4.95 |
| Traditional cod roe puree dip served with Greek flat bread. | |
| TIROKAFTERI (V) | £4.95 |
| Spicy feta cheese dip Served with Greek flat bread. | |
| HOUMOUS (V) | £4.95 |
| Pureed chickpea & tahini dip served with Greek flat bread. | |
| DOLMADAKIA (V) | £4.95 |
| Vine leaves stuffed with rice & herbs served with Greek yoghurt. | |
| PANTZARI SALATA (V) | £4.95 |
| Beetroot salad with Greek yoghurt & garlic dressing served with Greek flat bread. | |

FROM THE GRILL

COOKED ON REAL WOOD COAL

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| KEFTEDES | £13.95 |
| Grilled meat balls seasoned in Aegean herbs & spices, served with grilled vegetables, fried potato slices & bulgur. | |
| LAMB SOUVLAKI | £14.95 |
| Grilled cubes of tender lamb marinated in Aegean herbs & spices, served with grilled vegetables, fried potato slices & bulgur. | |
| CHICKEN SOUVLAKI | £13.95 |
| Grilled cubes of chicken breast marinated in Aegean herbs & spices, served with grilled vegetables, fried potato slices & bulgur. | |
| HALOUMI SOUVLAKI (V) | £13.95 |
| Grilled Halloumi, served with grilled vegetables, fried potato slices & bulgur. | |
| VEGE SOUVLAKI (V) | £11.95 |
| Grilled seasonal vegetables served with bulgur and fried potato slices. | |
| MIXED GRILL | £18.95 |
| Keftedes, lamb souvlaki, chicken Souvlaki, with grilled veg, fried potato slices & bulgur | |
| SANTORINI SPECIAL (For 2) | £35.95 |
| loukaniko sausage, keftedes, lamb souvlaki, chicken Souvlaki, with grilled veg, | |

FROM THE SEA

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| SEA BASS | £15.95 |
| Grilled sea bass fillet seasoned with Aegean style marinade, served with grilled vegetables & fried potato slices. | |
| SALMON | £15.95 |
| Grilled salmon steak with Aegean style marinade, served with grilled vegetables & fried potato slices. | |
| GARIDES SAGANAKI | £15.95 |
| Sautéed prawns topped with a special tomato based sauce and Greek feta cheese served with grilled vegetables & Santorini fava. | |
| BABY OCTUPUS | £15.95 |
| Grilled baby octopus with Aegean style marinade, served with grilled vegetables & Santorini fava. | |
| MIXED SEAFOOD SAGANAKI | £15.95 |
| Sautéed mussels, squid rings, prawns, baby octopus with Aegean herbs, served with grilled vegetables & Santorini fava. | |

FROM THE STONE OVEN

BAKED IN TRADITIONAL CLAY POTS

MEAT MOUSAKKA

£13.95

Layers of potato, aubergine, with seasoned minced beef in tomato based sauce topped with béchamel sauce and cheese.

VEG MOUSAKKA

£12.95

Layers of potato, aubergine, courgette, mixed peppers topped with béchamel sauce and cheese.

BEEF STIFADO

£14.95

Tender slow cooked beef stew with Aegean herbs & spices, in a shallot onion & tomato based special sauce, baby potatoes & bulgur.

LAMB KLEFTIKO

£16.95

Tender slow cooked lamb shank marinated in Aegean herbs & spices in a shallot onion & tomato based special sauce, baby potatoes & bulgur.

SOUTZOUKAKIA

£13.95

Meatballs marinated in Aegean herbs & spices topped with a rich tomato sauce & potatoes.

FOR THE KIDS

SOUVLAKI

Grilled chicken served with fried potato slices £6.95

Grilled lamb served with fried potato slices £6.95

Grilled keftedes meat balls served with fried potato slices £6.95

Grilled halloumi served with fried potato slices £6.95

DESSERTS

CINNAMON FIG & WALLNUT

£5.95

Baked figs & walnut in cinnamon syrup with whipped cream & crushed pistachios

KATAIFI

£5.95

Baked shredded filo dough in aromatic syrup with walnut & whipped cream

ICE CREAM

£4.95

Scooped ice cream; Vanilla, Chocolate & Strawberry

GREEK YOGHURT HONEY & NUTS

£5.95

Greek yoghurt layered with crushed nuts and honey

Please speak to a staff member if you have any food allergies / intolerances. Full allergen information is available for all our dishes

WINES

WHITE

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| HOUSE WHITE | | £15.95 |
| GREECE | 175mL Glass | £4.45 |
| Crisp, dry with floral & citrus notes | | |
| RETSINA | | £16.95 |
| GREECE | 175mL Glass | £4.95 |
| Traditional wine of Greece, crisp, dry delicate aromas of pine, citrus & herb. | | |
| WAIPAPA BAY SAUGINON BLANC | | £17.95 |
| NEW ZEALAND | 175mL Glass | £4.95 |
| Aromas of gooseberry, grapefruit and passion fruit, beautifully balanced with crisp aromatic flowers and hints citrus | | |
| TUA CATTARATO PINOT GRIGIO | | £17.95 |
| ITALY | 175mL Glass | £4.95 |
| An organic Sicilian wine, light and refreshing with hints of stone fruit, joined by flavours of lemon & lime with a honeyed edge. | | |
| TERRA VEGA CHARDONNAY | | £18.95 |
| CHILE | 175mL Glass | £4.95 |
| Aromas of tropical fruit & soft touches of butter and almonds on the palate it is fresh, with a fresh balanced acidity. | | |
| SANTORINI BOUTARI | | £25.95 |
| GREECE | 175mL Glass | £6.45 |
| From the island of Santorini, Assyrtiko grapes giving jasmine, orange blossom and citrus scents. Sea salt & lemon and slate flavours also prevail on palate. | | |

WHITE SPARKLING

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| LA MARCA PROSECCO | | |
| ITALY | 200mL | £6.45 |
| Delicate and aromatic with a light body and fine bubbles. This wine carries lots of peach, pear, apricot and apple. | | |
| PROSECCO CORTE ALTA | | £19.95 |
| ITALY | | |
| Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. | | |
| PAUL DROUET BRUT | | £35.95 |
| FRANCE | | |
| Apple and brioche lead the way in this medium bodied, fruity and classically buisquity style of champagne | | |

RED

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| HOUSE RED | | £15.95 |
| GREECE | 175mL Glass | £4.45 |
| A ripe cherry tinged dry red with aromas of red fruit & spices. | | |
| NAOUSSA BOUTARI | | £20.95 |
| GREECE | 175mL Glass | £4.95 |
| Native grapes from northern Greece, Full bodied well balanced wine with cinnamon & wood with ripe red fruit and soft tannins | | |
| CALVET MERLOT | | £17.95 |
| FRANCE | 175mL Glass | £4.95 |
| This soft wine has a smooth texture and little way in the tannins that brings out it red fruit, juicy acidity and spice notes | | |
| BEAUTE DU SUD MALBEC | | £19.95 |
| FRANCE | 175mL Glass | £4.95 |
| Blackberries, plums and blueberries, accompanied by subtle touch of spice, juicy smooth and weighty palate | | |
| BARON DE EBRO RIOJA | | £21.95 |
| SPAIN | 175mL Glass | £6.45 |
| Succulent, vibrant, spicy. A deeply flavoured Rioja, a woody aroma and juicy gripping with dark fruit. | | |

ROSE

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| HOUSE ROSE | | £15.95 |
| GREECE | 175mL Glass | £4.45 |
| Fresh pomegranate & strawberry flavours with hints of herbal aromas | | |

SOFT DRINKS

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| COLA / DIET COLA | 330mL | £2.95 |
| SHWEPPE'S LEMONANDE | 200mL | £2.45 |
| FANTA | 330mL | £2.95 |
| APPLETIZER | 250mL | £2.95 |
| ORANGE JUICE | | £2.45 |
| TONIC WATER | 200mL | £2.45 |
| STILL / SPARKLING WATER—SMALL | 330mL | £1.95 |
| STILL/ SPARKLING WATER — LARGE | 750mL | £3.45 |

HOT DRINKS

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| CAPPACINO | £2.45 |
| CAFÉ LATTE | £2.45 |
| GREEK COFFEE | £1.95 |
| TEA — EARL GREY / BREAKFAST | £1.95 |
| IRISH COFFEE (BAILEYS) | £4.95 |

BEERS & CIDERS

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| MYTHOS (GREEK) | 330mL | £3.45 |
| EFES DRAFT | 500mL | £4.45 |
| PERONI | 330mL | £3.45 |
| KOPPABERG (STRAWBERRY & LIME) | 500mL | £4.45 |

SPIRITS

(Add £1.00 for mixer) 25mL 50mL

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| OUZO |
| VODKA (ABSOLUTE) |
| GIN (GORDONS/BOMBAY SAPHIRE) |
| HAVANA CLUB DARK RUM |
| MARTINI EXTRA DRY |

WHISKY

(Add £1.00 for mixer) 25mL 50mL
£2.95 £3.95

JACK DANIELS
JAMESON

COGNAC & BRANDY

(Add £1.00 for mixer) 25mL 50mL
£2.95 £3.95

METAXA 5 STARS (GREECE)
COURVOISIER VS

LIQUEURS

(Add £1.00 for mixer) 25mL 50mL

BAILEYS
TIA MARIA
AMARETTO
SOUTHERN COMFORT