

WEDNESDAY - SATURDAY FROM 12NOON-2PM

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TUESDAY – THURSDAY FROM 5PM TO 7PM

2 COURSES FOR £9.95

3 COURSES FOR £11.95

## STARTERS

HOME MADE VEGETABLE SOUP (V)

Served with warm pitta bread

MANITARIA SKORTHATA (V)

Pan fried mushrooms in a delicious garlic sauce

BUREKIA

A delicious mixture of pork, herbs and a hint of parmesan cheese wrapped in a filo pastry and cooked to perfection

LOVKANIKO & HALLOVMI

Greek spicy sausage grilled and accompanied by cooked Halloumi cheese served with a wedge of fresh lemon and salad garnish

SPANACOPITA (V)

A delicious spinach & feta cheese mixture wrapped in filo pastry and cooked to perfection

## MAINS

SOUVLAKI PITTA (VEGETARIAN OPTION AVAILABLE)

Greek-style kebab of marinated pork or chicken, cooked on skewers and grilled slowly in the traditional way served with handmade pitta, salad and chips

EARLYBIRD MOUSAKA (VEGETARIAN OPTION AVAILABLE)

The traditional Greek dish of layered minced meat and aubergines topped with béchamel sauce served with salad garnish and Greek roast potatoes

KOTOPULO A LA VLAHOS

Tender breast of chicken with a stuffing of feta cheese and garlic served with a tomato based sauce on a bed of rice

YEEGANTES (V)

Greek butter beans cooked in a tasty rich tomato sauce served in an earthenware dish with Greek roast potatoes and side salad

LAVRAKI (ADDITIONAL £2)

Grilled sea bass filleted and served with a traditional lemon and olive oil dressing, salad garnish and Greek roast potatoes

<u>SWEETS</u>

BAKLAVA BITE AND ICE-CREAM

Traditional Greek sweet of nuts layered in honey and filo pastry

MILOPITA

Continental apple pie served with cream or ice-cream

**PAGOTO** 

Vanilla ice-cream served with a choice of toffee, strawberry or chocolate sauce