

# BACCHUS TAVERNA

## SPECIAL MENU

### WINE LIST

#### RED

##### GREECE

Othello **£15.00**  
Makedonikos **£15.50**  
Galiga **£16.50**

##### CHILE

Casillero del Diablo Merlot  
Smooth, mouth-filling  
texture  
**£16.50**

##### FRANCE

Châteauneuf-du-Pape  
Full bodied, ideal with  
Mediterranean dishes  
**£24.50**

##### ITALY

Montepulciano  
Full bodied Red  
**£14.50**

##### AUSTRALIA

Shiraz Cabernet  
Rich flavour, ideal  
with Meat  
**£17.50**

Dry Martini **£3.00**  
Vermouth **£3.00**

#### SPIRITS

Straight ~ **£3.00**  
With Mixer ~ **£3.50**

Ouzo  
Whiskey  
Gin  
Vodka  
Bacardi  
Malibu  
Southern Comfort  
Jack Daniel's

#### Desserts

Greek Cakes **£2.50**  
Ice Cream **£3.00**  
Fruit Salad **£3.00**  
Greek Yoghurt with  
Greek Honey **£3.50**

#### ROSE

##### GREECE

Makedonikos **£15.50**

##### PORTUGAL

Mateus **£13.50**

#### CHAMPAGNE

Laurent Perrier Rosé  
**£60.00**

Other Champagnes  
**£43.00**

#### BEER

Keo **£3.50**  
Mythos **£3.50**

#### Fruit Juice

Orange Juice **£2.00**  
Apple Juice **£2.00**  
Cranberry Juice **£2.00**  
Grape Juice **£2.00**

Soft Drinks  
**£1.50**

#### COCKTAILS

B52, Tia Maria, Baileys,  
Grand Marnier  
**£4.00**

Kir Royal **£7.50**  
Cassis & Champagne

Brandy Alexander **£6.00**  
Martell, Chocolate liqueur  
& cream

Cosmopolitan **£6.50**  
Vodka, Cointreau,  
Cranberry & a squeeze  
of lime

#### WHITE

##### GREECE

Retsina **£14.00**  
Aphrodite **£15.00**  
St Panteleimon **£15.00**  
Makedonikos **£15.50**

##### NEW ZEALAND

Villa Maria  
Sauvignon Blanc  
**£17.50**

##### FRANCE

Chablis Chardonnay  
**£21.50**

#### BRANDY

Metaxa 7 ★ **£4.00**  
Remy Martin VSOP **£4.00**  
Courvoisier **£4.00**

#### LIQUEURS

**£3.50**  
Tia Maria  
Cointreau  
Drambuie  
Sambuca  
Felfar  
Baileys  
Grand Marnier  
Amaretto

#### Coffee

Cappuccino **£2.50**  
Filter **£2.00**  
Greek Coffee **£2.50**  
Irish **£4.00**  
Liqueur **£4.50**  
Pot of Tea **£2.00**



**3 Courses for £15 per person**

**Bottle of house wine £10**

*THE EXCELLENCE OF GREEK CUISINE*

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Website: [www.bacchustaverna.co.uk](http://www.bacchustaverna.co.uk)

Follow us on twitter: @BacchusTaverna



## APPETIZERS

### DIAFORA CRIA

A selection of mouthwatering dips served with fresh bread including:

Taramosolata, houmous, feta cheese, tzatziki & psarosolata.

### PRAWN COCKTAIL

Juicy prawns on a bed of crisp lettuce, served coated in a delicious home made cocktail sauce.

### KEFTEDAKIA

Homemade lamb, beef & pork meatballs flavoured with onions, parsley & oregano, infused with a tomato and wine sauce.

### GARLIC MUSHROOMS (V)

Sautéed mushrooms in garlic butter, flambéed in a cream & wine sauce.

### GREEK SALAD (V)

Delicious combination of mixed salad leaves, olives, onions, peppers & feta drizzled in a traditional Greek dressing.

## GEVMATA



### AFELIA

Tender pieces of diced pork marinated & cooked in wine & coriander seeds.

### CHICKEN, PORK, OR LAMB KEBAB

Delicious pieces of either Chicken, lamb or pork sprinkled with oregano & parsley, charcoal grilled.

### SALMON FILLET

Sautéed with garlic, parsley & wine or charcoal grilled.

### MOUSAKA

Traditional family recipe of layered potatoes, aubergines and mincemeat, topped with special white cheese sauce served in an individual ceramic dish. **A vegetarian version is also available.**

### STIFADO

Delicious diced beef, marinated & cooked in wine, vinegar, with onions garlic & herbs.

### BRIAM (V)

A mouthwatering combination of fresh vegetables including aubergines, courgette's, onions, potatoes, green & red peppers. Infused with a tomato & wine sauce.

### DESSERT

Choice of fresh fruit or Traditional Greek cakes

