

DIONYSUS MEZE HIGHLY RECOMMENDED

MINIMUM 2 PEOPLE

DIONYSUS IS THE GREEK GOD OF WINE AND CELEBRATION.

TO THE DIONYSUS MEZE WHICH IS A LARGE VARIETY OF DIPS, SALADS AND MAIN COURSES WHICH ORIGINATE FROM THE BEAUTIFUL ISLANDS AND SCENIC MAINLAND OF GREECE.

PER PERSON - £ 27 95

OR ASK ABOUT OUR MINI MEZE

PER PERSON - £ 21 - 95

SALADS AND APPETISERS

HOME MADE VEGETABLE SOUP (V)

5.50

SERVED WITH WARM PITTA BREAD

PRAWN COCKTAIL

7.50

PEELED PRAWNS SERVED ON A BLD OF LETT WILL A
TOPPED WITH A HOMEMADE SEAFOOD SAVCE

TZATSIKI (V)

5.75

A COOL FRESH DIP MADE FROM GREEK YOGHURT. CVCUMBER & GARLIC SERVED WITH WARM PITTA BREAD

TARAMASALATA

5.75

A GREEK TRADITIONAL DIP MADE FROM COD ROE, FRESH LEMON & OIL SRVED WITH WARM PITTA BREAD

HOVMAS (V)

5.75

A DIP MADE OF CHICK PEAS & GARLIC SERVED WITH WARM PITTA BREAD

FETA CHEESE DIP (V)

5.95

A GREEK MAINLAND DIP MADE FROM FETA CHEESE, GARLIC & CHILL SERVED WITH WARM PITTA BREAD

FETA FURNO (V)

6.95

OUR WELL KNOWN GREEK CHEESE WARMED &
TOPPED WITH OLIVE OIL AND A TOUCH OF CHILLI
AND TOMATO

SPANACOPITA (V)

6.50

A DELICIOUS SPINACH & FETA CHEESE MIXTURE WRAPPED IN FIED PASTRY AND COOKED TO PERFECTION

YEEGANTES (V)

6.20

BUTTERBEANS IN A RICH TOMATO SAVCE

MANITARIA SKORTHATA (V)

6.20

PAN FRIED MUSHROOMS IN A DELICIOUS GARLIC SAUCE

PRAWN SAGANAKI

7.95

PEELED PRAWNS IN A SPICY TOMATO, GARLIC & FETA CHEESE SAVCE

BUREKA

6-50

A DELICIOUS MIXTURE OF PORK, HERBS AND A HINT OF PARMESAN CHEESE WRAPPED IN A FILO PASTRY AND COOKED TO PERFECTION

KALAMARI

8.95

DEEP FRIED SQUID SERVED WITH LEMON

LOUKANIKO & HALLOVMI

7-25

ACCOMPANIED BY COOKED HALLOVMI CHEESE SERVED WITH A WEDGE OF FRESH LEMON AND A SALAD GARNISH ...

DOLMATHES (V)

6.50

VINE LEAVES STUFFED WITH A FILLING OF RICE AND HERBS

SALADS

HORIATIKI SALAD (V)



THIS IS THE TRADITIONAL GREEK SALAD OF TOMATOES. CVCUMBER, ONION, PEPPERS & OLIVES TOSSED WITH FETA CHEESE

GREEK DIP PLATTER (V)

A SELECTION OF DIPS SERVED WITH WARM PITTA



MAIN COURSES

(ALL SERVED WITH OVEN POTATOES UNLESS OTHERWISE STATED)

STIFADO

19.95

TOPSIDE OF BEEF, CUBED AND COOKED WITH BABY ONIONS IN A TASTY SAVCE

SOFRITO

19.95

SLICED RUMP STEAK IN A DELICIOUS GARLIC SAUCE, SERVED WITH CHIPS AND RICE

MOUSAKA

18.95

LAYERED MINCE MEAT & AVBERGINES TOPPED WITH BÉCHAMEL SAVCE SERVED WITH SALAD GARNISH

KLEFTICO

21.95

A TRADITIONAL GREEK DISH OF TENDER LAMB COOKED ON THE BONE

KOTOPULO A LA VLAHOS 19-95

TENDER BREAST OF CHICKEN WITH A STUffING OF FETA CHEESE AND GARLIC SERVED WITH A TOMATO BASED SAUCE ON A BED OF RICE

KOTOPVLO SOFRITO

19.95

FILLET OF CHICKEN BREAST COOKED IN A DELICIOUS GARLIC SAUCE, SERVED WITH CHIPS AND RICE

FROM THE GRILL

8 OZ SIRLOIN STEAK

21.95

A PREMIUM CUT GRILLED TO YOUR LIKING

SOVELAKI PITTA

1695

GREEK-STYLE KEBAB OF MARINATED PORK OR CHICKEN COOKED ON SKEWERS AND GRILLED SLOWLY IN THE TRADITIONAL WAY SERVED WITH HANDMADE PITTA BREAD, SALAD AND A FEW CHIPS.

(VEGETARIAN OPTION AVAILABLE)

VEGETARIAN

YEEGANTES (V)

16.95

BUTTER BEANS IN A RICH TOMATO SAUCE

PAPOUCHAKI (V)

16-95

AVBERGINES STUffED WITH A DELICIOUS FILLING OF TOMATOES, ONION AND GARLIC TOPPED WITH CHEESE (OPTIONAL)

FISH

KALAMARI

19.95

DEEP FRIED SQUID SERVED WITH FRESH LEMON

LAVRAKI

21-95

FRESH SEA BASS GRILLED ON CHARCOALS SERVED WITH A TRADITIONAL LEMON & OLIVE OIL DRESSING

XIFIA BOURDETO

22.95

SWORDFISH COOKED IN A TRADITIONAL CORFIOT SAVCE OF FRESH TOMATO, ONION AND CHILLI

SIDE ORDERS

CHIPS (V)	5-50
RICE (V)	550
YEEGANTES (V)	6.50
BOWL OF OLIVES (V)	495
GREEK ROAST POTATOES (V)	5.50
GARLIC PITTA BREAD (V)	4.95
WITH TOMATO	5.50
WITH FETA CHEESE	5.75
WITH CHEESE AND TOMATO	5-95

