

EARLY EVENING MENU

A choice of A STARTER and A MAIN MEAL 10

TUESDAY to THURSDAY 3.00pm to 10.00pm • FRIDAY 3.00pm to 6.00pm
SATURDAY 3.00pm to 5.30pm • SUNDAY 1.00pm to 7.00pm

STARTERS

Tahini
Hummus
Taramasalata
Tzatziki
Greek Salad
Keftedes
Garlic Mushrooms
Spring Roll with Feta
Halloumi Cheese
Chicken Wings

All served with bread

MAINS

Afelia Pork
Moussaka M-V
Keftedes
Chicken Kebab
Pork Kebab
Halloumi Kebab
Grilled Salmon
Spinach Pie
Chicken Wings

*All meals served
with Rice and Chips*

Upgrade to Three Courses for just 3.5 and get a Dessert from our
Italian Selection of Cakes

DESSERTS

Ice Cream	4
Baklava	5
Chocolate Cake	5
Kinder Bueno Cheesecake	5
Vanilla Cheesecake	5

CHRISTAKIS
MEDITERRANEAN CUISINE

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MENU



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MENU

PLATTERS

Our Platters come with Greek Salad, dip selection, bread, rice and chips

Mix Meat Platter for 2 28

Chicken Kebab, Lamb Kebab, Pork Kebab, Chicken Wings, Lamb Chops and Lamb Ribs with Halloumi

Mixed Seafood Platter for 2 32

Seabass, Salmon, King Prawns, Sea Bream Sardines and Kalamari

GREEK MEZE

Minimum 2 People Required (n)

A variety of cold and hot traditional Greek meze with a choice of mixed meat

Bread
Taramasalata
Tzatziki
Hummus
Tahini
Beetroot Salad
Greek Salad
Potato Salad

Halloumi
Lountza
Loukanika

Keftedes
Dolmades

Kalamari
Grilled Prawns

Chicken Kebab
Pork Kebab
Lamb Chops

Rice Chips

18 per person

KID'S MENU

Cheeseburger and chips	6
Chicken Kebab and chips	6
Chicken Nuggets and chips	5.5
Greek Meatballs and chips	6

Our dishes are cooked in extra virgin olive oil.
Rapeseed oil is used for deep frying.
If you have any dietary requirements
please let us know.

SIDES

Rice	2.5
Chips	2.5
Sweet Potato Chips	5
Garlic Bread	3.5
Garlic Bread with Cheese	4

KEY

(gf) Gluten Free (n) Contains Nuts
(v) Suitable for Vegetarians

STARTERS

COLD STARTERS

Tahini (v/gf) A dip made of garlic, ground sesame seeds and lemon juice	3
Hummus (v/gf) Creamed chick peas with tahini, extra virgin olive oil, lemon juice and garlic	4
Taramasalata Coriander, olive oil, lemon juice & bread crumbs	4
Greek Salad (v/gf) Mixed leaves, tomatoes, cucumber, peppers, onions, olives and feta cheese	5.5
Tzatziki (v/gf) Yoghurt, cucumber, fresh mint, olive oil	4
Olives (v/gf) Selection of olives	3
Fresh Potato Salad (v/gf) Seasonal boiled potatoes tossed in onion, fresh coriander, dill, extra virgin olive oil and lemon juice	3
Beetroot Salad (v/gf) Beetroot marinated in olive oil, balsamic vinegar and garlic	3
Dip Selection Taramasalata, Hummus, Tzatziki	7

HOT STARTERS

Lentil Soup (gf) Lentils and mixed veg.	4
Keftedes A mixture of lamb and beef mince with herbs, spices and served in a tomato salsa	5
Dolmades (gf) Lamb and beef mixed with rice, herbs, spices, extra virgin olive oil and lemon juice rolled in vine leaves simmered in stock then served in a tomato salsa	5
Halloumi (v/gf) Sliced halloumi grilled	5
Lountza (gf) Sliced smoked pork loin grilled	5
Halloumi and Lountza (gf) Sliced halloumi grilled and sliced smoked pork loin grilled	7
Loukanika (gf) Greek pork sausage flavoured with spices and herbs, charcoal grilled	5
Sikoti (gf) Thinly sliced lambs liver fried in extra virgin olive oil with herbs and spring onion	5
Garlic Mushrooms (v/gf) Closed cap mushrooms sauted in a garlic herb butter sauce finished with white wine and cream	5
Spinach Pie (v) Greek savoury filo pastry filled with spinach, onions, herbs and feta cheese	5
Plaki (v/gf) Butter beans baked in the oven in a tomato and herb salsa	4.5
Briam (v/gf) A dish of braised aubergines, courgettes, peppers, tomatoes and onions with garlic and herbs	4.5
Chicken Wing (gf) Spicy chicken wings grilled on charcoal	5
Sheftalies Our pork, onion and homemade herb sausages	5.5
Spring Roll with Feta Cheese (v)	5
Halloumi Fries (v)	6

FISH STARTERS

Fried Kalamari Fried calamari served with lemon and tartare sauce	6.5
Grilled Sardines (gf) with olive oil and lemon juice	5
Grilled King Prawns (gf) with lemon and olive oil	6
Scordades (gf) King prawns sauteed in butler, garlic, paprica and parsley, finished with a splash of dry white wine	7
Whitebait Fried whitebait served with lemon and tartare sauce	5

MAIN MEALS

Keftedes A mixture of lamb and beef mince with herbs, spices and served in a tomato salsa	10.5
Afelia Pork (gf) Marinated cubes of pork braised in red wine and coriander	12.5
Moussaka Meat Spices Layers of fried potato, aubergines and courgettes topped with a rich lamb and beef mince and a thick creamy bechamel sauce	12.5
Kleftiko (gf) Shoulder of lamb braised in the oven with tomatoes, onions, celery and spices	13.5
Dolmades (gf) Lamb and beef mixed with rice, herbs, spices, extra virgin olive oil and lemon juice rolled in vine leaves simmered in stock then served in a tomato salsa	10.5

FROM THE GRILL

Chicken Wings (gf) Spicy chicken wings grilled on charcoal	11.5
Chicken Kebab (gf) 2 skewers of marinated pieces of tender chicken	12.5
Pork Kebab (gf) 2 skewers of marinated pieces of tender pork	12
Lamb Kebab (gf) 2 skewers of marinated pieces of tender lamb	13.5
Combo Kebab (gf) Lamb, pork and chicken mix	14.5
Sheftalia Mince pork, onion and herb sausages	12
Lamb Ribs (gf) Grilled	13.5
Lamb Chops 5 (gf) Grilled and lightly seasoned	15
Double Burger with Chips and Salad	8.5
10oz Sirloin Steak (gf) Grilled and served with chips	18

SEAFOOD

Sea Bass (gf) Whole fish grilled and served with olive oil and lemon juice	15
Sea Bream (gf) Whole fish grilled and served with olive oil and lemon juice	15
Grilled Salmon (gf) Grilled salmon served with olive oil and lemon juice	14
Grilled King Prawns (gf) with olive oil & lemon juice	14.5
King Prawn Scordades (gf) King prawns sauteed in butter, garlic, paprica, parsley, finished with a splash of dry white wine	15
Fried Kalamari Fried kalamari served with lemon and tartare sauce	13.5

VEGETARIAN

Moussaka (v) Layers of fried potato, aubergines and courgettes topped with a thick creamy bechamel sauce	12.5
Dolmades (v/gf) Rice, herbs, spices, extra virgin olive oil and lemon juice rolled in vine leaves simmered in stock then served in a tomato salsa	10.5
Halloumi Kebab (v/gf) Grilled vegetables with a unique tomato sauce topped with grilled halloumi	11
Spinach Pie (v) Greek savoury filo pastry filled with spinach, onions, herbs and feta cheese	9
Plaki (v/gf) Butter beans baked in the oven in a tomato and herb salsa	9
Briam (v/gf) A dish of braised aubergines, courgettes, peppers, tomatoes and onions with garlic and herbs	9

All meals served with Rice and Chips

FOOD ALLERGY WARNING: Our food may contain peanut, dairy, egg or shellfish products. Please ask a server if you have any concerns.