



DIONYSUS MEZE

HIGHLY RECOMMENDED

MINIMUM 2 PEOPLE

DIONYSUS IS THE GREEK GOD OF WINE
AND CELEBRATION.

SO WHY NOT CELEBRATE AND TREAT YOURSELF
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 - £19.95

OR ASK ABOUT OUR MINI MEZE

PER PERSON - £15.00

SALADS AND APPETISERS

HOME MADE VEGETABLE SOUP (V) 4.25

SERVED WITH WARM PITTA BREAD

PRAWN COCKTAIL 5.95

PEELED PRAWNS SERVED ON A BED OF LETTUCE & TOPPED WITH A HOMEMADE SEAFOOD SAUCE

TZATSIKI (V) 4.25

A COOL FRESH DIP MADE FROM GREEK YOGHURT, CUCUMBER & GARLIC SERVED WITH WARM PITTA BREAD

TARAMASALATA 4.25

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

HOUMAS (V) 4.25

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

FETA CHEESE DIP (V) 4.95

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

FETA FURNO (V) 5.95

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

SPANACOPITA (V) 5.95

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

YEEGANTES (V) 5.50

BUTTERBEANS IN A RICH TOMATO SAUCE

MANITARIA SKORTHATA (V) 5.50

PAN FRIED MUSHROOMS IN A DELICIOUS GARLIC SAUCE

PRAWN SAGANAKI 6.95

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

BUREKA 5.95

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

KALAMARI 7.50

DEEP FRIED SQUID SERVED WITH LEMON

LOVKANIKO & HALLOUMI 5.95

GREEK VILLAGE SAUSAGE GRILLED AND ACCOMPANIED BY COOKED HALLOUMI CHEESE SERVED WITH A WEDGE OF FRESH LEMON AND A SALAD GARNISH

DOLMATHES (V) 5.50

VINE LEAVES STUFFED WITH A FILLING OF RICE AND HERBS

SALADS

HORIATIKI SALAD (V) 5.75

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

GREEK DIP PLATTER (V)

A SELECTION OF DIPS SERVED WITH WARM PITTA BREAD



MAIN COURSES

(ALL SERVED WITH OVEN POTATOES UNLESS OTHERWISE STATED)

STIFADO 14.95

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

SOFRITO 14.95

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

MOUSAKA 13.95

LAYERED MINCE MEAT & AUBERGINES TOPPED WITH BÉCHAMEL SAUCE SERVED WITH SALAD GARNISH

KLEFTICO 15.95

A TRADITIONAL GREEK DISH OF TENDER LAMB COOKED ON THE BONE

KOTOPVLO A LA VLAHOS 12.95

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 12.95

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

FROM THE GRILL

8 OZ SIRLOIN STEAK 15.50

A PREMIUM CUT GRILLED TO YOUR LIKING

SOUFLAKI PITTA 11.95

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) 11.95

BUTTER BEANS IN A RICH TOMATO SAUCE

PAPOUCHAKI (V) 12.95

AUBERGINES STUFFED WITH A DELICIOUS FILLING OF TOMATOES, ONION AND GARLIC TOPPED WITH CHEESE (OPTIONAL)

FISH

KALAMARI 14.95

DEEP FRIED SQUID SERVED WITH FRESH LEMON

LAVRAKI 16.95

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

XIFIA BOURDETO 18.95

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

SIDE ORDERS

CHIPS (V) 2.95

RICE (V) 2.95

YEEGANTES (V) 5.50

BOWL OF OLIVES (V) 3.95

GREEK ROAST POTATOES (V) 2.95

GARLIC PITTA BREAD (V) 2.95

WITH TOMATO 2.95

WITH FETA CHEESE 3.95

WITH CHEESE AND TOMATO 4.95

