

Salads

£18.50 £16.50 Athenian Salad

Authentic Greek Salad Cretan Dacos Salad

£22,00 □

A refreshing mix of tomatoes, cucumber, onion, Greek feta cheese, pepper, olives, capers, and barley rusk powder with a Mediterranean flair

Mains

A scrumptious crispy barley rusk, elegantly adorned with freshly grated tomato and lavishly spread with creamy tsalafouti cheese, crowned with tangy capers

Fresh salad with seabassfilet, potatoes, vegetables, grated botarga in tartarsauce Add lobster +£3

Chicken Fillet & Orzo

£26.50

£24,00

Greek Mousaka £26,00 Aegean Cod Fillet

A succulentslow-cooked chicken fillet with orzo pasta, sundried & cherry tomatoes, colourful peppers, baby spinach in white wine cream,served with parmesan cheese on top

A culinary masterpiece, where layers of perfectly roasted aubergine, tender potatoes, and vibrant zucchini embrace savory minced beef, all harmoniously nestled beneath a luscious

Baked cod fillet with cherry tomatoes and vegetablesin lemon sauce

£25,50

Seabream Fillet

with steamed vegetables, wild greens in avgolemono sauce □

Imam (V)

£21,00

blanket of béchamel cream.

King Prawns Risotto

£27,00 □

Slow-cooked aubergine, generously stuffed with sweet caramelized onions, melted feta cheese on top, served with

Handmade Cretan Pasta (VE) Traditional Cretan pasta called ‘skioufihta’ with red peppers,

£19

Risotto rice from the Halastra region, cooked with king prawns, saffron and lemon sauce

mixed leavessalad on the side
sundried tomatoes & vegan yeast

Seafood Orzo

£29,00 □

Pork neck fillets

£23,80

Orzo pasta with octopus, prawns, □

Kleftiko Lamb £25.50 Traditionalslow cooked lamb neck delicacy, with baked potatoes, peppers, fresh

with vegetables, capers, olives, in light lemon sauce, served with wild wild rice

mussels and calamari, cooked in light tomato sauce □

tomatoes, thyme, rosemary &

Braised Beef £27,00

Mix Grill Seafood

£48,00 □

melted graviera cheese in mustard sauce

(V) for Vegetarian (VE) for Vegan

Slow-cooked beef brisket served with a smoky aubergine puree

Grilled octopus, prawns, calamari, and seabream with wild greens in aioli sauce □

MENU Snacks

Starters Zucchini Fritters (V)

£12.50

Mixed Greek Olives A selection of the finest

£4.00

Handmade zucchini balls, with courgette, carrots, mint, dill, breadcrumbs, eggs & feta cheese, served with tzatziki sauce □

Calamata & Chalkidiki olives

£10.50 □

Traditional Pita Bread Crusty pita bread with rich, flavorful Greek olive oil

Platters

£5.00

Roasted feta cheese (V)

Wrapped in golden, flaky filo pastry, drizzled with luscious Greek honey, and sprinkled with a burst of nutty sesame seeds on top

Greek Meze Platter (V) £22.50 A luscious selection of Greek spreads: hummus, tzatziki, spicy feta cheese, olives, tomatoes, chickpeas & bean salad with Fried Fresh Calamari (V) with tartar sauce

Greek ‘Ofes’ Fried Potatoes (V) Golden fried baby potatoes topped with Cretan ‘Xigalo’ cheese

Smoked Aubergine (V)

£13.80 £10.50

£16.50 □

cucumbers

Spreads

Smoked Aubergine with fresh chopped tomatoes, olive oil and grated feta cheese □

White Tarama

£9.50

Homemade Dolmadakia (V) Traditional Vine Leaves served with a

£12.50 □

Hummus £7.50

luscious Greek yogurt & dill sauce on the side □

Tzatziki £7.50

Gigantes Beans (VE)

£12.50

Melitzanosalata

Spicy Feta Cheese Spread

£7.50 £7.50

Butter beans simmered in a rich, vibrant tomato sauce infused with

aromatic herbs

Selection of 4 Spreads £18.50

Aubergine Roll

£15.80 ☐

A Selection of our homemade King spreads: tzatziki, hummus,

Rolls with beef minced meat in tomato sauce and feta mousse ☐

spicy feta spread, aubergine dip

“Married” Sardines (V)

£13.00 ☐

with a wonderfully baked pitta

Fresh sardine fillets“kissing” each otherin a lemon sauce & vegetables ☐

Stuffed Peppers (V)

£13.50 ☐

Grilled Romano red peppersfilled with a
luscious creamy feta cheese and served
with walnuts and balsamic vinegar cream

☐

Prawns Saganaki

£15,70 ☐

In an irresistible light tomato &
basilsauce, served with grated Greek feta
cheese ☐

Octopus Saganaki

£16,50 ☐

(V) for Vegetarian (VE) for Vegan

Roasted octopusin colourful peppers, spring onions, in a light mustard lemon sauce