



VALENTINE'S MENU

£19.95 PER HEAD

Starters

HOT MEZE (for two)

Halloumi cheese, potato keftedes, falafel, borek, ezme, tzatziki, sucuk, olives, salad, and bread

VEG MEZE (V) (for two)

Hummus, tzatziki, dolmades, feta cheese, ezme, melitzano salata, olives, salad, and bread

GREEK SALAD (V)

selected fresh tomato, peppers, Greek olives, cucumber, red onion, mint, and olive oil taped with feta

CALAMARI

Deep fried, served with seasonal salad, fresh red chilli and skordalia sauce

LAMB KEFTEDES

Fresh lamb meatballs spiced with chilli, cumin, and paprika in a rich tomato sauce served with traditional bread

(Please ask for any enquiries)

Main Courses

LAMB MOUSSAKA

Aubergine, courgettes, potatoes, mince lamb, tapped with béchamel sauce, served with rice

VEGETARIAN MUSSAKA (V)

Aubergine, courgettes, potatoes, tapped with béchamel sauce, served with rice

KEFTEDES SANTORINI

Spiced lamb meatballs with potato, smoked aubergine and tomato sauce tapped with cheese and oven baked, served with rice

CHICKEN OR MIXED SOUVLAKI

skewers of marinated chicken or lamb & chicken char grilled served with tzatziki, ezme, and Persian rice

CHICKEN HYDRA

Succulent grilled chicken in garlic, mushrooms, English mustard, cream sauce served with rice

SEA BASS FILET

Grilled fresh Sea Bass fillets, served with rosemary potato, skordalia sauce, lemon

KLEFTIKO

Local sourced lamb shank slow cooked in oven with oregano, garlic, cinnamon and herbs served with mash potato and baby carrot

BEEF STIFADO

slowly cooked diced beef in red wine, tomatoes, potatoes, onions, herbs and olive oil served with Persian rice

BRIAM (V)

Roasted aubergines, potatoes, tomato, and peppers, in a savoury sauce