

MID-WEEK SPECIAL OFFER

Tuesday - Thursday **£13.95** for 2 Courses..

Choose From ...

Starters

Prawn Cocktail

Prawns in seafood sauce served on a bed of salad

Dolmades

Vine leaves stuffed with minced meat and rice

Taramasalata **V**

Traditional homemade Greek dip made from cod roe

Houmous **V**

Traditional homemade Greek dip made from chick peas

Tzatziki **V**

A traditional homemade Greek dip made from Greek yoghurt, cucumber and mint.

Halloumi **V**

Traditional cypriot cheese

Meat Balls (keftedes)

Served with salad garnish and tzatziki

Melitzanosalata **V**

Traditional Greek Dip made from aubergine, mayo and parsley

Main Course

Chicken Souvlaki

Cubes of barbequed chicken served with bulgar wheat, yogurt & salad.

Pork Souvlaki

Cubes of barbequed pork served with bulgar wheat, yogurt & salad.

Lamb Souvlaki

Cubes of barbequed lamb served with bulgar wheat, yogurt & salad.

Moussaka

Seasoned minced meat layered with aubergine, potatoes, courgettes and topped with bechamel sauce served with salad.

Kleftico

Lamb on the bone, slow cooked in it's own juices with roast potatoes and bulgar wheat.

Sea Bass

Cooked in white wine and caper sauce served with baby potatoes, cherry tomatoes and mixed olives.

Papoutsaki **V**

Stuffed aubergine served with salad rice or chips

Kotopoulo a la Greque

Chicken cooked in oregano and a red wine sauce served with rice.

Desserts

Baklava

Sweet Greek dessert made with fillo pastry, nuts and honey.

Kataeifi

Shredded wheat like pastry cake with almonds and syrup

Shamali

Traditional cypriot almond flavoured sponge cake

Ice Cream Trio

Three flavours of ice cream, chocolate, strawberry and vanilla

Crepes

Pancakes served with ice cream, bannana and chocolate sauce

Chocolate Fudge Cake

Fruit Salad

A selection of fresh seasonal fruit