

★ DRINKS ★

★ SOFT BEVERAGES ★

Coke • Diet Coke • Lemonade • Appletizer • J20	4
Juices: Orange • Apple • Cranberry	4
Pineapple and Coconut	4
Still or Sparkling Mineral Water (small)	4
Still or Sparkling Mineral Water (large)	8

★ BEERS 330ML ★

Keo Cyprus Beer (4.5%)	5
Mythos Greek (4.7%)	5
Corona Extra (4.5%)	5
Peroni Nastro Azzurro (5.1%)	5
Becks Blue (alcohol free)	5
Cider	5

★ COCKTAILS ★

Brandy Sour	10
Cyprus Brandy • Lemon Squash • Lime • Soda	
Pina Colada	10
White Rum • Pineapple • Coconut Juice • Coconut Cream	
Cuba Libre	10
Bacardi Rum • Lime • Coca Cola	
Pimms no.1	10
Pimms • Lemonade • Fruit • Mint	
Cosmopolitan	15
Vodka • Cointreau • Cranberry Juice • Lime	
Aperol Spritz	15
Aperol • Prosecco • Soda	
Kir Royale	17
Champagne • Creme de Cassis	

★ BRANDY • WHISKEY • BOURBON 25ML ★ All prices include mixer
Dbl £4 extra

Courvoisier	8
John Jameson	8
Jack Daniels	8
Southern Comfort	8
Remy Martin V.S.O.P	9
Metaxas 7 Stars	9
Glenlivet	9

★ GIN • RUM • VODKA 25ML ★ All prices include mixer
Dbl £4 extra

Bombay Sapphire Gin	8
Gordon's Gin	8
Captain Morgan Dark Rum	8
Bacardi White Rum	8
Smirnoff Vodka	8
Grey Goose Vodka	8

★ LIQUEURS • VERMOUTHS 25ML ★ All prices include mixer
Dbl 4 extra

Martini Dry or Sweet	7	Pernod	7
Cinzano Bianco	7	Ouzo	8
Grand Marnier	7	Cointreau	7
Tia Maria	7	Campari	7
Baileys	7	Drambuie	7
Tequila	7	Sambuca	7
Malibu	7	Limoncello	7
		Amaretto	7

★ APPETISERS & HOMEMADE GREEK DISHES ★

Olives V	9
Marinated mediterranean olives and bread	

Pâté	9
Chicken liver pâté with toast	

Whitebait	9
Deep fried and served with lemon and tartar sauce	

Avocado Pear with Prawns	11
A medley of fresh avocado and prawns with homemade Marie-rose sauce	

King Prawns	10
Cooked in garlic butter and sweet chilli sauce	

Scottish Smoked Salmon	10
Served on a bed of lettuce with tomato, cucumber and lemon	

★ OUR SPECIALITY STEAKS ★

All our hand selected beef has been naturally raised, individually selected from farms in Scotland and aged for up to 30 days.

Sirloin Steak (10oz - 12oz)	29
Cut from the centre section of the short loin which constantly produces great flavour and texture served with sauté potatoes or french fries	

Fillet Steak (10oz - 12oz)	31
Cut from the long fillet, this cut is the most tender and trimmed of any fat served with sauté potatoes or french fries	

T-bone Steak (20oz - 22oz)	35
This cut from short loin includes both Sirloin and fillet on a T-shape bone served with sauté potatoes or french fries	

★ HOME-MADE STEAK SAUCES ★

Au Poivre	6
Cracked peppercorns finished with fresh cream and brandy sauce	

Diane	6
Chopped mushrooms and onions with a French mustard and creamy red wine sauce	

Chasseur	6
Chopped mushroom, tomato and onion in a creamy red wine sauce	

★ SIDE ORDER ★ **V**

1. French Fries	5. Green Beans	5
2. Sauté Potatoes	6. Deep Fried Onions	
3. Mushrooms	7. Spinach	
4. Broccoli	8. Asparagus	
Greek Salad		9
Selection of Vegetables for 2 persons		9

Grilled Cyprus Halloumi	11
Served with bread	

Baby Calamari	11
Deep fried and served with lemon and tartar sauce	

Dolmades	11
Vine leaves stuffed with mince meat and rice topped with chopped tomato	

Taramosalata	9
Cod roe blended with lemon, olive oil served with warm pita bread	

Houmous V	9
Chickpeas blended with garlic and olive oil served with warm pita bread	

Tzatziki V	9
Minted yoghurt, diced cucumber and garlic served with warm pita bread	

★ GREEK & CYPRUS MAINS ★

Cyprus Halloumi in Pita Bread V	19
Grilled Halloumi served in a pita bread with tomato and cucumber	

Chicken OR Pork Souvlaki in Pita Bread	20
Chicken OR Pork pieces grilled on skewers served with chopped onions, peppers and salad in pita bread	

Chicken OR Pork Souvlaki served with Rice	20
Chicken OR Pork pieces grilled on skewers served with chopped onions and peppers with rice	

Moussaka	22
Layers of mincemeat, aubergine, courgettes and potatoes with creamy cheese sauce served with a Greek salad	

Vegetarian Moussaka V	22
Layers of aubergine, courgettes, potato, sweetcorn and onion with creamy cheese sauce served with a Greek salad	

Kleftiko	27
Lamb on the bone oven cooked with mixed herbs and spices, served with sauté potatoes and rice	

★ SALADS ★

Greek Village Salad V	16
Lettuce, tomatoes, red onion, olives and feta cheese dressed with oregano, and olive oil	

Chicken Caesar Salad	19
Chargrilled chicken, lettuce, cherry tomatoes, croutons, grated halloumi with Caesar dressing	

★ FISH & POULTRY ★

Served with a choice of either Rice, French Fries, Sauté Potatoes or Vegetables

Chicken Maison (8oz-10oz)	22
Chicken breast cooked with mushrooms and onions in a red wine sauce	

Grilled Salmon (10oz-12oz)	23
Served with fresh lemon and parsley butter	

★ WINES ★

★ HOUSE WINES ★

	BOTTLE	GLASS 175ML
House Red	24	8
House White Dry	24	8

Malbec Red	30	9
Pinot Grigio	30	9
Sauvignon Blanc	32	9
Agape Rose Dry	32	9
Prosecco (sparkling)	32	9

Cotes du Rhones red	34	
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★ GREEK & CYPRUS RED WINES ★

Domaine D'Ahera	34	
Black Swan Agiortiko	33	
Nemea Red	42	

★ GREEK & CYPRUS WHITE WINES ★

St Panteleimon Sweet	32	
Retsina Kourtaki Dry White	32	
Assyrtiko Dry White	32	

★ CHAMPAGNE ★

	BOTTLE	GLASS 175ML
House champagne	80	16
Moët & Chandon	95	

★ LIQUEUR COFFEES ★

Gaelic coffee (Jameson Whisky)	10	
Highland coffee (Drambuie)	10	
Calypso coffee (Tia Maria)	10	

★ HOT BEVERAGES ★

Cappuccino • Espresso • Latte	4
Hot Chocolate	4
Teas: English • Camomile • Peppermint • Green	3

★ DESSERTS ★

Cheesecake	8
Tiramisu	8
Chocolate Cake	8
Coconut Ice Cream	8
Greek Yoghurt with Honey and walnuts	7
Vanilla Ice Cream (2 scoops)	5

No service charge included

V Suitable for vegetarians.

Please make a member of staff aware of any food allergies and intolerances before ordering. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.