

SOUP				
Fresh Soup of the day with bread	4 05	ALEXANDROS SPECIAL GYROS		
Trestroup of the day with bread	4.95	Wrapped warm pitta bread with various fillings		
		Chilli chicken with salad & dip	6.95	
		Chicken souvlaki (skewer) with tzatziki, chips, tomato	)	
DIPS		& red onions	6.95	
(Individual served with bread & pitta bread)		Haloumi (deep fried goat's cheese) with dip & salad	V 6.95	
Tzatziki V	4.95	Falafel with dip & salad Vg	6.95	
Hummus Vg	4.95	Greek sausage served with chips, slaw & tzatziki	7.50	
Taramosalata	4.95	Chilli Lamb with salad & dip	7.95	
Tyrokafteri V	5.50			
Mixed dips	7.50	SIDE ORDERS		
		Mixed olives	<i>3.5</i> 0	
SALADS		Pítta bread	2.50	
Greek salad - Horiatiki	7.50	Homemade chipped potatoes	3.50	
Chilli chicken salad	7.50	Feta cheese 100gr	3.50	
Falafel salad Vg	6.95	Extra bread	1.50	
Haloumí salad V	6.95	Extra bread stick 50gr	1.50	
Super food salad (ingredients may vary)	7.50	Side salad	4.50	
G	REEK SPI	ECIALITIES		
	KLLK JI	<u>LCIALITILO</u>	1	
Baked Feta with tomato, chilli basil, olive oil V			<i>6.5</i> 0	
Fasolia (Spicy butterbeans in a tomato sauce) V				
Sarmathakía (Stuffed víne leaves with rice, herbs & díp) <b>Vg</b>				
Míní Selection (Cheese balls, ham & cheese filo triangles, falafel, sarmadakía, served with díps) <b>V available</b>				
Spanakopita (Spinach & feta filo pastry)				
Mousakas (Layered aubergine, potato & lamb mince, topped with bechamel)				
Vegetarian Mousakas (as above but with courgettes, carrots, mushrooms & feta cheese)				
Keftedes (Spicy meatballs with rice in a tomato sauce)				
Beef Stifado (Casserole with tomato & rine wine sauce & shallots with rice)				
Yemista (Mixed peppers & tomato stuffed with herby rice) Vg option available				
Tiganito Kalamari (Fresh deep fried squid served with	dip & salad)		7.95	

# MINI MEZE Served from 12 - 2:00

Treat yourself to the traditional Greek way of eating by sharing all of the dishes listed below: Tzatziki, hummus, taramasalata, pitta, fasolia fourno, greek salad, mousaka or vegetarian mousakas, koto skaras, rice

### MINIMUM OF 2 PEOPLE - £16.50 PER PERSON

Vegetarían & Gluten Free option available on request.



COFFEE/TEA		DRINKS	
Americano	2.25	Glass wine white/red/rose (175ml)	4.50
Cappuccino	2.75	Large glass white/red (250ml)	5.50
Latte	2.75	Half Litre white/red	9.95
Espresso	1.95	Retsina bottle (500ml)	9.95
Double espresso	2.25	White wine spritzer	4.95
Mocha	2.95	Prosecco 20cl bottle	6.95
Frappe (Hot or cold)	2.95	Mythos (330ml)	<i>3.75</i>
Hot chocolate	2.75	Keo (330ml)	<i>3.75</i>
Greek coffee	2.25	Carlísle Brewery co. 500ml (selection)	4.95
Tea	1.95	Carlsberg draft:	
Speciality tea	2.25	Half pint	2.50
Herbal tea with Greek saffron (Krocus Kozanis)	2.50	Pínt	4.80
Scone with jam & butter	2.50		
Pastel de Nata	2.00		

# TRADITIONAL GREEK SWEETS

# SOFT DRINKS

Baclava (Filo pastry with walnuts & syrup & ice cream)	5.95	Coca Cola (330ml)	2.75
Revani (Coconut sponge with metaxa syrup with ice cream)	5.95	Diet Coke (330ml)	2.50
Karydopita (Walnut & cinnamon cake with ice cream)	5.95	Lemonade (250ml)	2.50
Galactobourico (Semolina filled filo parcels with ice cream)	5.95	Mineral water sparkling or still (335ml)	1.95
Sokolatina (Chocolate rum & ice cream torte)	5.95	Mineral water sparkling or still (750ml)	2.95
Homemade Greek yogurt (served with seasonal fruit		Lime & soda water	2.50
& honey)	5.95	Appletizer (275ml)	2.50
Homemade ice cream (3 scoops)	4.75	J20 (275ml)	2.50
Cream O'Galloway ice cream (3 scoops):	4.50	Fentimans Fermented Juices (275ml)	2.95
Luxury vanilla with pod		Orange Juice (250ml)	2.50

Double chocolate

Strawberry & cream

Peppermint choc chip

Mango sorbet

(All ice cream gluten free)

### **OUTSIDE CATERING AVAILABLE**

Please ask a member of our team for details.

We also sell Greek products in the deli, including Olive Oil, Honey, A Range of Greek Pasta, Wine & Spirits, Coffee & more.