

STARTERS

KEFTEDES herby lamb & beef meatballs in a spicy tomato sauce served with rice	9.50
HALOUMI V with grilled vegetables & pomegranate	7.50
SARMADAKIA Vg, GF vine leaves stuffed with rice, herbs & raisins, served with homemade yoghurt	7.95
KASEROKROKETES V, GF cheese balls made with 5 different cheeses	7.95
FASOLIA FOURNOU Vg, GF butter beans baked with a herb & tomato chilli sauce	6.95
TIGANITO KALAMARI GF fresh deep fried squid served with salad & dips	9.50
BAKED FETA V, GF baked with tomato, fresh chilli, basil & olive oil	7.50
ZAMPONOMPOUREKAKIA Ham & cheese filo parcels	7.95
MINI SELECTION A selection of karotokroketes, zambonobourekakia, karotokroketes, Kolokythokeftedes, tzaziki dip	7.50

Allergens menu available upon request please ask a member of the team for more information

V – Suitable for vegetarians

Vg – Suitable for vegans

GF – Gluten free

DF – Dairy free



LUNCH MENU

Alexandros Greek Restaurant & Deli
66-68 Warwick Road
CA1 1DR
Alexandros.greek.restaurant@gmail.com
WWW.the.greek.co.uk

DIPS

TZATZIKI V homemade yoghurt with cucumber, garlic, mint, dill & extra virgin olive oil	5.75
HUMMUS VG chickpeas with tahini, extra virgin olive oil & lemon juice	5.75
TARAMOSALATA cod roe blended with olive oil & garlic	5.75
TYROKAFTERI V spicy feta cheese dip	6.00
MELITZANOSALATA V chargrilled aubergine blended with feta	6.00
MIXED DIPS combination of the first 3 dips	12.50

All Homemade Dips Served With Pitta Bread & Homemade Bread

SALADS

GREEK SALAD-HORIIATIKI	7.95
CHILLI CHICKEN SALAD	8.95
FALAFEL SALAD GF, V	7.95
SUPER FOOD SALAD V quinoa, pomegranate, mixed leaves, spinach and citrus dressing (Ingredients may vary)	8.50

TRADITIONAL GREEK PASTRY

SPANAKOPITA V feta & spinach served with side salad and dip	6.50
FETA CHEESE PIE V served with side salad & dip	6.50

SHARING

POIKILIA OREKTIKON Selection of 2 Kaserokroketes, Zamponmpourekakia, karotokroketes, Kolokythokeftedes	14.50
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GREEK MEZE

A selection of dishes from the menu served in the centre of the table consisting of 3 courses (STARTER, MAIN, & DESSERT)

If everyone at your table agrees treat yourself to the traditional Greek way of eating.

MINIMUM 2 PEOPLE £27.50 PER PERSON

Or if you're looking for something slightly smaller try our

MINI MEZE

This consists of Mixed Dips, Pitta, Fasolia Fournou, Greek salad, Mousaka or Vegetarian Mousaka & Kotopoulo Skaras, Rice

£17.50 Per Person MINIMUM 2 PEOPLE

KREATIKA (MEAT)

- KOTOPOULO SOUVLAKI GF** 15.95
Traditional chicken skewer marinated in olive oil, lemon & herbs, wrapped in bacon
- KOTOPOULO SKARAS GF** 15.50
Alexandros char-grilled chicken with white wine, mushroom & cream sauce. Served with rice
- STIFADO GF** 14.95
Beef casserole with red wine, shallots, tomato & herbs, served with rice
- MOUSAKA** 14.50
Layers of aubergine, potato & lamb mince, topped with béchamel sauce
- KLEFTIKO** 17.95
Traditional slow cooked lamb shank, Greek style cous cous, sprinkled with feta cheese
GF Options available
- FILLET STEAK GF** 27.50
Fillet of beef, chargrilled to your personal taste with herb butter, served with vegetables
- ARNI SOUVLAKI GF** 16.95
Chilli marinated lamb skewer, with Greek yoghurt slaw & spiced sweet potato wedges
- XOIRINO SOUVLAKI GF** 14.95
Traditional pork skewer marinated in olive oil, lemon juice and herbs

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THALASSINA (FISH)

- GARIDES SAGANAKI GF** 17.50
Fresh tiger prawns in a tomato & chilli sauce, sprinkled with feta, served with rice.
- TIGANITO KALAMARI GF** 13.95
Fresh deep fried squid with dips, served with salad
- KALAMARI GEMISTO GF** 17.95
Chargrilled whole squid with a herb cheese filling, herby trahana, shellfish bisque
- TSIPOURA GF** 17.95
Chargrilled whole sea bream basted with lemon & olive oil, served with salad

VEGETARIAN/VEGAN

- VEGETARIAN MOUSAKA V** 13.95
Layers of aubergine, courgette & potato with mushroom, tomato & herb filling
- YEMISTA GF, Vg** 13.50
Mixed pepper & Tomato stuffed with a herby rice & vegetables in a rich tomato sauce

SIDE ORDERS

- PITTA 2.50
- GARLIC PITTA 2.95
- GLUTEN FREE PITTA 2.95
- HOMEMADE CHIPS 3.95
- SIDE SALAD 4.95
- MIXED OLIVES 3.95
- FETA CHEESE 3.05
- MIXED CHILLI PEPPERS 3.50
- HOMEMADE BREAD 3.50
- EXTRA RICE 2.50
- SEASONAL VEGETABLES 3.95

DESSERTS

- BACLAVA** 5.95
filo pastry with walnuts & pistachio soaked in honey syrup served with ice cream
- REVANI** 5.95
Alexandro's special with Greek yoghurt & coconut sponge soaked in syrup, served with vanilla ice cream
- SOKOLATINA** 5.95
a slice of chocolate & metaxa brandy torte with crushed amaretto biscuits topped with vanilla ice cream
- KARYDOPITA** 5.95
Alexandro's special walnut & cinnamon sponge soaked in vanilla & lemon syrup topped with crushed walnuts and served with vanilla ice cream
- HOMEMADE GREEK YOGHURT** 5.95
served with walnuts, seasonal fruits and Greek honey
- KATAIF** 5.95
A mixture of almonds wrapped in shredded filo, soaked in honey syrup, served with ice cream
- GALACTOBOUREKO** 5.95
Filo pastry parcels filled with semolina soaked in milk, with honey & vanilla syrup, served with ice cream
- YIANNIOTIKO** 5.95
Shredded filo with walnuts & cinnamon, wrapped in filo pastry, soaked in honey syrup, served with ice cream
- HOMEMADE VANILLA & APRICOT PARFAIT** 4.75

CREAM O' GALLOWAY ICE CREAMS

2 SCOOPS £3.50

3 SCOOPS £4.50

Please ask a member of the team for flavours