

Alexandros

Valentine's Day Menu

2022

Starters

Tiganito Kalamari GF

Fresh deep fried squid served with salad & dips

Mixed Dips

Tzatziki, Hummus, Taramosalata, served with warm pitta bread

Greek Salad Horiatiki GF

Lettuce, tomato, cucumber, red onion, feta cheese with olives & extra virgin olive oil

Langoustine Bisque

Served with toasted homemade sourdough bread

Haloumi GF

Fried goats' cheese, with grilled vegetables & dressing.

Sarmandakia GF,V

Vine leaves stuffed with rice, herbs & raisins, served with homemade Greek yoghurt

Keftedes

Herby lamb & beef meatballs in a spicy tomato sauce

Main Course

Kotopoulo Souvlaki GF

Traditional chicken skewer, marinated in lemon & olive oil, served with tzatziki, anise red cabbage & baby potato salad

Fillet of Salmon GF

Served with a vanilla velouté & herby trahana

Vegetarian Moussakas

Layers of aubergine, courgette & potato with a mushroom, tomato & herb filling

Kleftiko

Traditional lamb shank cooked slowly with oregano & olive oil, served with Greek cous cous

Arni Souvlaki GF

Chilli marinated lamb skewer, with Greek yoghurt slaw, spiced sweet potato wedges & lacto fermented chilli sauce

Bekri Meze GF

Prime beef in a tomato & red wine sauce, with sweet & chilli peppers, topped with feta cheese, served with rice

Desserts

Baclava

Filo pastry with walnuts & pistachio, soaked in a honey syrup, served with ice cream

Revani

Greek yoghurt & coconut sponge, soaked in syrup, served with ice cream

Sokolatina

A slice of chocolate & metaxa brandy torte with crushed amaretto biscuits, topped with vanilla ice cream

White chocolate Panna cotta GF

Served with a red berry compote & sesame tuille

Homemade vanilla & apricot parfait GF

(Gluten free options available please ask a member of the team for more information)

£32.50 per person