

**Alexandros Greek Restaurant**

**Party Menu**

**2 courses £25.00**

**3 courses £30.00 per person**

**Greek Mezes £27.50 per person**

Selection of hot & cold starters, selection of main courses and desserts

**Starters**

**Tiganito Kalamari GF**

Fresh deep-fried squid, served with salad and dip

**Greek Salad Horiatiki V, GF**

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

**Haloumi GF**

Fried goats' cheese with grilled vegetables & dressing

**Sarmandakia GF VG**

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

**Keftedes**

Herby lamb & beef meatballs. In a spicy tomato sauce

**Mains**

**Kotopoulo Souvlaki GF**

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

**Kalamari Gemisto GF**

Chargrilled whole squid with a herb & cheese filling, served with herby trahana & langoustine bisque

**Mousaka or Vegetarian Mousaka V**

Layers of aubergine & potato with lamb and beef mince OR aubergine, courgette & potato with a mushroom,  
tomato & herb filling topped with a bechamel sauce

**Kleftiko**

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

**Stifado GF**

Prime beef in a red wine, tomato, and shallot sauce, served with rice

**Bekri Meze**

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

**Desserts**

**Baclava**

Filo pastry with walnuts & pistachio, soaked in 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

**Karydopita**

Cinnamon & walnut sponge, soaked in honey syrup, served with ice cream

**Homemade Ice Cream**

Homemade creamy vanilla and Apricot parfait

**Gluten free options are available upon request**