

Alexandros

Valentine's Day Menu

2023

STARTERS

Mixed Dips

Tzatziki, Hummus, Tyrokafteri, Taramosalata, served with warm pitta bread

Greek Salad-Horiatiki **GF**

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

Haloumi **GF**

Fried goats' cheese with grilled vegetables & dressing.

Sarmadakia **GF, VG**

Vine leaves stuffed with rice, herbs & raisins, served with spicy hummus

Keftedes

Herby lamb & beef meatballs in a spicy tomato sauce, served with rice

Octopodi Sushi **GF**

Octopus sushi, filled with rice, red pepper coulis & feta, with Julien vegetables, dill oil.

MAIN COURSE

Kotopoulo Souvlaki **GF**

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

Fillet of Sea bream

Served with a langoustine bisque, herby trahana & salad

Vegetable Mousaka

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

Confit Duck Leg

Confit duck leg with kefalotyri dauphinoise potatoes, wilted kale & rosemary jus

Arni Souvlaki **GF**

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

Stifado **GF**

Prime beef casserole with red wine, shallots, tomato and herbs, topped with parsnip crisps, served with rice

Vegan Yemista **GF, VG**

Pepper & tomato stuffed with herby rice and vegetables with a rich tomato sauce & salad

DESSERTS

Baclava

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

Orange Revani

Greek yoghurt sponge, soaked in orange syrup, served with ice cream

Sokolatina

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

Chocolate Brownie

Warm chocolate brownie, mixed berry compote & ice cream

White Chocolate Panna Cotta **GF**

Served with red wine poached pear & sesame tuille

Selection of Ice cream **GF**

3 scoops of vanilla, chocolate, strawberry, mint chocolate chip or mango, lemon, or strawberry sorbet

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

£35.00 per person