

ALEXANDROS

Greek Restaurant & Deli

ALOIFES (DIPS)

ALL DIPS ARE GLUTEN FREE. GLUTEN FREE PITTA AVAILABLE

TZATZIKI V

Homemade yoghurt with cucumber, garlic, mint, dill and extra virgin olive oil 5.95

HUMMUS VG

Chickpeas with tahini, olive oil and lemon juice 5.95

TARAMOSALATA GF

Cod roe blended with olive oil and a hint of garlic 5.95

TYROKAFTERI V

Feta cheese blended with fresh chilli 5.95

MELINZANOSALATA V

Chargrilled aubergine blended with garlic, olive oil, feta and homemade Greek yoghurt 5.95

SPICY HUMMUS VG

Chickpeas with tahini, chilli infused olive oil & lemon juice 5.95

POIKILIA ALOIFON (MIXED DIPS)

A SELECTION OF THE ABOVE DIPS, SERVED WITH WARM PITTA & HOMEMADE BREAD

COMBINATION OF 3 - 12.50

COMBINATION OF 4 - 15.00

COMBINATION OF 5 - 17.50

OREKTIKA (APPERTISERS)

KASEROKROKETES V,GF

Crispy mixed cheese croquettes 8.50

ZAMONBOUREKAKIA

Honey roasted ham and mixed cheese filo pastry parcels 8.95

KAROTOKROKETES V

Carrot and apricot croquettes with pine nuts, herbs and garlic 8.95

KOLOKYTHOKEFTEDES V

Courgette, feta cheese and herb fritters 8.95

POIKILIA OREKTIKON

A selection of kaserokrokets, zambonobourekakia, karotokrokets and kolokythokeptedes 16.00
V option available

FETA PSITI (BAKED FETA)V,GF

Baked feta cheese with fresh tomato, chilli and basil 8.95

HALOUMI V,GF

Deep fried goats cheese, with grilled vegetables and dressing 8.95

FASOLIA FOURNOU(GIGANDES)VG,GF

Gigandes butter beans baked with tomato, chilli and oregano 8.50

SARMADAKIA GF, (VG OPTION)

Vines leaves stuffed with herby rice and raisins, served with homemade Greek yoghurt 8.95

TIGANITO KALAMARI GF

Fresh deep fried squid with salad and dip 9.95

KEFTEDES

Herby lamb and beef meatballs in a spicy tomato and chilli sauce served with rice, sprinkled with feta 9.95

SALADS

SALATA EPOXIS

Starter/Main 10.50/16.95
Spiced king prawns, pomegranate, feta cheese and crouton salad with pomegranate dressing

GREEK SALAD-HORIIATIKI

Starter/Main 9.50/12.50
Lettuce, tomato, cucumber, red onion, olives and feta cheese with extra virgin olive oil dressing

SIDES

MIXED OLIVES & BREADSTICKS 4.50

KALAMATA OLIVES & BREADSTICKS 4.50

COURGETTE CHIPS GF 6.50

GRILLED PITTA BREAD 3.50

GRILLED PITTA BREAD WITH CHEESE 4.50

GLUTEN FREE PITTA 3.50

HOMEMADE BREAD 4.50

FETA CHEESE 4.50

CHILLI PEPPERS 4.50

CHILLI OIL, OLIVE PASTE & PITTA 4.50

(GLUTEN FREE OPTIONS AVAILABLE)

GREEK MEZES

A SELECTION OF DISHES FROM THE MENU SERVED IN THE CENTRE OF THE TABLE, CONSISTING OF 3 COURSES (STARTER, MAIN COURSE & DESSERT)
IF EVERYONE AT THE TABLE AGREES, TREAT YOURSELVES TO THE TRADITIONAL GREEK WAY OF EATING.

MINIMUM OF 2 PEOPLE -
£30.00 PER PERSON

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KREATIKA (MEAT)

KOTOPOULO SKARAS GF

Alexandros chargrilled chicken with a white wine, mushroom and cream sauce, served with rice.

16.95

KOTOPOULO SOUVLAKI GF

Traditional chicken skewer, wrapped in bacon, marinated in lemon, olive oil and oregano, served with tzatziki, anise red cabbage and baby potato salad

17.50

XOIRINO SOUVLAKI GF

Traditional pork skewer, marinated in lemon, olive oil and oregano, served with grilled vegetable salad, tzatziki and pickled red cabbage

17.50

ARNI SOUVLAKI GF

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

19.95

KLEFTIKO

Traditional lamb shank slow cooked with olive oil, oregano, tomato and vegetables served with Greek cous cous , sprinkled with feta cheese

20.95

(GF & DF OPTIONS AVAILABLE)

KEFTEDES

Herby lamb and beef meatballs in a spicy tomato and chilli sauce, served with rice, sprinkled with feta cheese

15.95

STIFADO GF

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

16.95

BEKRI MEZE GF

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

16.95

MOUSAKA

Layers of aubergine, potato and lamb mince, topped with béchamel sauce, served with side salad

15.95

8OZ FILLET STEAK GF

Fillet of beef chargrilled to your personal taste, served with herb butter and grilled vegetables

28.95

ADD EXTRA MUSHROOM SAUCE

3.50

THALASSINA (FISH & SEAFOOD)

KALAMARI GEMISTO

Chargrilled whole squid with a herb and mixed cheese filling, served with herby trahana, shellfish bisque

20.95

TIGANITO KALAMARI GF

Fresh deep fried squid, served with salad and dip

15.50

TSIPOURA GF

Chargrilled whole sea bream basted with lemon and olive oil, served with salad (filleted upon request)

19.95

GARIDES SAGANAKI GF

Fresh tiger prawns in a tomato and chilli sauce, sprinkled with feta cheese, served with rice

19.50

VEGETARIAN/VEGAN

VEGETABLE MOUSAKA

Layers of aubergine, courgette and potato, with a mushroom, tomato and herb filling, topped with a béchamel sauce, served with a side salad

15.95

VEGAN YEMISTA GF

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

15.95

SIDES

GRILLED PITTA BREAD

3.50

GLUTEN FREE PITTA BREAD

3.50

SEASONAL VEGETABLES

4.50

BABY POTATO & ROCKET SALAD

4.50

SIDE SALAD

5.50

HOMEMADE CHIPPED POTATOES

4.50

COURGETTE CHIPS GF

6.50

RICE

2.50

GREEK COUS COUS

3.50

(GLUTEN FREE OPTIONS AVAILABLE)

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