

# ALEXANDROS VALENTINE'S DAY

## MENU

### STARTERS

#### POIKILIA ALOIFON (MIXED DIPS)

Tzatziki, hummus, tyrokafteri, taramasalata served with warm pitta bread

#### PSAROKROKETES

Smoked Haddock & grain mustard fishcakes served with dill aioli

#### 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

#### SPICY MIXED BEAN FASOLIA

Mixed beans baked with tomato, chilli, oregano & greek sausage

### MAIN COURSES

#### KOTOPOULO SOUVLAKI GF

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

#### TSIPOURA FILLETO

Fillet of sea bream served with langoustine bisque, herby trahana & salad

#### MOUSAKA OR VEGETABLE MOUSAKA

Layers of aubergine, potato & lamb mince or layers of aubergine, courgette & potato with a mushroom, tomato & herb filling, topped with béchamel sauce, with salad

#### XOIRINI BRIZOLA

Chargrilled marinated pork chop with kefalotyri dauphinoise potatoes, dressed with gremolata & salsa verde

#### KLEFTIKO

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

GF option available

#### MOSCHARI KOKKINISTO

Red wine & olive braised prime beef, with wild mushrooms, date syrup glazed root vegetables, served with orzo

GF option available

#### VEGAN YEMISTA GF, VG

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

### DESSERT

#### BACLAVA

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

#### CHOCOLATE ORANGE REVANI

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

#### SOKOLATINA

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

#### CHOCOLATE BROWNIE

Warm chocolate brownie, mixed berry compote & ice cream

#### ASSIETTE OF DESSERTS

A selection of revani, baclava, chocolate melomakarona & yianiatiko served with pistachio ice cream

#### SELECTION OF ICE CREAM GF

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

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

**£39.50 PER PERSON**