

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 6.50

HUMMUS VG

Chickpeas with tahini, olive oil and lemon juice 6.50

TARAMOSALATA GF

Cod roe blended with olive oil and a hint of garlic 6.50

TYROKAFTERI V

Feta cheese blended with fresh chilli 6.50

MELINZANOSALATA V

Chargrilled aubergine blended with garlic, olive oil, feta and homemade Greek yoghurt 6.50

SPICY HUMMUS VG

Chickpeas with tahini, chilli infused olive oil & lemon juice 6.50

POIKILIA ALOIFON (MIXED DIPS)

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

COMBINATION OF 3 - 13.00

COMBINATION OF 4 - 16.50

COMBINATION OF 5 - 19.50

KASEROKROKETES V, GF

Crispy mixed cheese croquettes 9.50

ZAMONOBUREKAKIA

Savory filo pastry parcels, filled with honey roast ham and cheese with olive jam 9.50

KAROTOKROKETES V

Carrot and apricot croquettes with pine nuts, herbs and garlic 9.50

KOLOKYTHOKEFTEDES V

Courgette, feta cheese and herb fritters 9.50

POIKILIA OREKTIKON

A selection of kaserokrokets, zambonobourekakia, karotokrokets and kolokythokeftedes 17.50
V option available

HORIATIKO LOUKANIKO (GREEK SAUSAGE)

Chargrilled greek sausage served with fava and caramelised onions 9.50

FETA PSITI (BAKED FETA)V, GF

Baked feta cheese with fresh tomato, chilli and basil 9.50

HALOUMI V, GF

Deep fried goats cheese, with grilled vegetables and dressing 9.50

FASOLIA FOURNOU(GIGANDES)VG, GF

Gigandes butter beans baked with tomato, chilli and oregano 8.95

SARMADAKIA GF, (VG OPTION)

Vines leaves stuffed with herby rice and raisins, served with homemade Greek yoghurt 9.50

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 10.50

SALATA EPOXIS

Starter/Main

Spiced king prawns, pomegranate, feta cheese and crouton salad, pomegranate dressing 11.00/ 18.50

GREEK SALAD-HORIATIKI V, GF

Starter/Main

Lettuce, tomato, cucumber, red onion, olives and feta cheese, extra virgin olive oil dressing 10.50/13.95

ALEXANDROS SIGNATURE SALAD V, GF

Starter/Main

Quinoa, rocket, baby spinach, pomegranate, walnuts, sundried tomato, orange segments, orange and honey dressing, shaved kefalotyri cheese (VG OPTION) 10.50/13.95

SALADS

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 - £35.00 PER PERSON

SIDES

GRILLED PITTA BREAD WITH CHEESE 4.50
GRILLED PITTA BREAD 3.50
GRILLED GLUTEN FREE PITTA 3.95
HOMEMADE BREAD 4.50
COURGETTE CHIPS GF, VG OPTION AVAILABLE 6.95
MIXED OLIVES & BREADSTICKS 4.50
KALAMATA OLIVES & BREADSTICK 4.95
FETA CHEESE 4.50
HOMEMADE CHIPS WITH FETA CHEESE 4.95
HOMEMADE CHIPPED POTATOES 4.50

OREKTIKA (APPETISERS)

| ALEXANDROS | | |
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| Greek Restaurant & Deli | | |
| KREATIKA (MEAT) | KOTOPOULO SKARAS GF Alexandros chargrilled chicken with a white wine, mushroom and cream sauce, served with rice. 18.50 | THALASSINA (FISH & SEAFOOD) |
| | 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 18.95 | |
| | XOIRINO SOUVLAKI GF Traditional pork skewer, marinated in lemon, olive oil and oregano, served with grilled vegetable salad, tzatziki and pickled red cabbage 18.95 | |
| | ARNI SOUVLAKI GF Chilli marinated lamb skewer, with Greek yoghurt slaw, spiced sweet potato wedges, lacto fremented chilli sauce 21.95 | |
| | KLEFTIKO Traditional lamb shank slow cooked with olive oil, oregano, tomato and vegetables served with Greek cous cous , sprinkled with feta cheese (GF & DF OPTIONS AVAILABLE) 22.50 | |
| | PAIDAKIA GF Chargrilled lamb chops with crushed baby potatoes, tomato and mint salsa served with salad 22.50 | VEGETARIAN/VEGAN |
| | KEFTEDES Herby lamb and beef meatballs in a spicy tomato and chilli sauce, served with rice, sprinkled with feta cheese 17.50 | |
| | MOUSSAKA Layers of aubergine, potato and lamb mince, topped with béchamel sauce, served with side salad 17.50 | |
| | BEKRI MEZE GF Prime beef in a tomato and red wine sauce, with sweet and chilli peppers topped with feta cheese, served with rice 18.50 | |
| | STIFADO GF Prime beef casserole with red wine, shallots, tomato and herbs, served with rice 18.50 | |
| | 80Z FILLET STEAK GF Fillet of beef chargrilled to your personal taste, served with herb butter and grilled vegetables 30.00 | KALAMARI GEMISTO |
| | ADD EXTRA MUSHROOM SAUCE 3.50 | |
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| | | GARIDES SAGANAKI GF |
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| | | VEGETABLE MOUSSAKA |
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| | | YEMISTA KOLOKYTHAKIA VEGAN GF |
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