

# ALEXANDROS VALENTINE'S DAY

## MENU

### STARTERS

#### POIKILIA ALOIFON (MIXED DIPS)

Tzatziki, hummus, tyrokafteri, served with warm pitta bread

#### GARIDES PANÈ

Deep fried panko coated tiger prawns, pickled seaweed & cucumber, taramosalata, lemongrass foam

#### GREEK CHEESE SELECTION

Saganaki, Kefalotyri, Haloumi & Kaserokroketes with grilled vegetables

#### CONFIT DUCK & ORANGE SALAD GF

Alexandros signature salad with pomegranates, kefalotyri cheese, orange & quinoa topped with shredded confit duck leg

#### KEFTEDES

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

#### LOUKANIKO ME FASOLIA GF

Mixed beans baked with tomato, chilli, oregano & greek sausage  
(Vegan option available upon request)

### MAIN COURSES

#### KOTOPOULO SOUVLAKI GF

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

#### SOLOMOS ME PANTZARIA GF

Seared fillet of salmon, beetroot, red onion & barley salsa, smoked feta hummus, beetroot & roasted garlic puree, beetroot balsamic reduction

#### MOUSSAKA

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

#### BISTRO STEAK GF

Mignons of chargrilled Bistro Steak, with sweet potato skordalia, honey roast parsnips & carrots, Grain mustard sauce

#### PAIDAKIA GF

Chargrilled Lamb Chops with crushed baby potatoes, rocket, tomato & mint salsa

#### BEKRI MEZE GF

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

#### VEGAN KOLOKYTHAKIA GF, VG

Courgettes filled with mixed vegetables, pickled vegetables, fresh herbs, pomegranates & roasted almonds, served with salad

### DESSERT

#### BACLAVA

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

#### PORTOKALOPITA

Traditional Greek orange pie with filo pastry served with chocolate 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

#### ASSIETTE OF DESSERTS

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

#### ARMENOVILLE GF

2 scoops of traditional ice cream from Thessaloniki, topped with melted dark chocolate & caramelised almonds

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

**3 COURSES £40.00 PER PERSON**