

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 6.95

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 7.25

MELINZANOSALATA V

Chargrilled aubergine blended with garlic, olive oil, feta and homemade Greek yoghurt 7.25

SPICY HUMMUS VG

Chickpeas with tahini, chilli infused olive oil & lemon juice 6.95

POIKILIA ALOIFON (MIXED DIPS)

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

COMBINATION OF 3 - 13.50

COMBINATION OF 4 - 17.50

COMBINATION OF 5 - 20.00

KASEROKROKETES V,GF

Crispy mixed cheese croquettes 9.95

ZAMBONOBUREKAKIA

Savory filo pastry parcels, filled with honey roast ham and cheese with olive jam 9.95

KAROTOKROKETES V

Carrot and apricot croquettes with pine nuts, herbs and garlic 9.95

KOLOKYTHOKEFTEDES V

Courgette, feta cheese and herb fritters 9.95

POIKILIA OREKTIKON

A selection of kaserokrokates, zambonobourekakia, karotokrokates and kolokythokeftedes 18.50

V option available

HORIATIKO LOUKANIKO

(GREEK SAUSAGE) 9.95

Chargrilled greek sausage with fava and caramelised onions

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 9.50

SARMADAKIA GF, (VG OPTION)

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

TIGANITO KALAMARI GF

Fresh deep fried squid with salad and Taramosalata 9.95

KEFTEDES

Herby lamb and beef meatballs in a spicy tomato and chilli sauce sprinkled with feta cheese, served with rice 10.50

SALATA EPOXIS

Starter/Main

Spiced king prawns, pomegranate, feta cheese and crouton salad, pomegranate dressing

GREEK SALAD-HORIATIKI V,GF

Starter/Main

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

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)

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 - £39.95 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 5.50

HOMEMADE CHIPPED POTATOES 4.50

OREKTIKA (APPERTISERS)

ALEXANDROS		
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KREATIKA (MEAT)	KOTOPOULO SKARAS GF Alexandros chargrilled chicken with a white wine, mushroom and cream sauce, served with rice.	19.50
	KOTOPOULO SOUVLAKI GF Traditional chicken skewer, wrapped in bacon, marinated in lemon, olive oil and oregano, with tzatziki, pickled red cabbage and potatoes	19.95
	XOIRINO SOUVLAKI GF Traditional pork skewer, marinated in lemon, olive oil and oregano, served with grilled vegetable salad, tzatziki and pickled red cabbage	19.50
	ARNI SOUVLAKI GF Chilli marinated lamb skewer, with Greek yoghurt slaw, spiced sweet potato wedges, lacto fermented chilli sauce	22.95
	KLEFTIKO Traditional lamb shank slow cooked with olive oil, oregano, tomato and vegetables, sprinkled with feta cheese, served with Greek cous cous (GF & DF OPTIONS AVAILABLE)	23.95
	PAIDAKIA GF Chargrilled marinated lamb chops with crushed baby potatoes, tomato and mint salsa	23.50
	KEFTEDES Herby lamb and beef meatballs in a spicy tomato and chilli sauce, sprinkled with feta cheese, served with rice	18.50
	MOUSSAKA Layers of aubergine, potato and lamb mince, topped with béchamel sauce, served with salad	18.95
	BEKRI MEZE GF Prime beef in a tomato and red wine sauce, with sweet and chilli peppers, topped with feta cheese, served with rice	19.50
	STIFADO GF Prime beef casserole with red wine, shallots, tomato and herbs, served with rice	19.50
	8OZ FILLET STEAK GF Fillet of beef chargrilled to your personal taste, with herb butter and grilled vegetables	32.50
	Add White wine with cream and 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	23.95
	TIGANITO KALAMARI GF Fresh deep fried squid, served with salad and dip	17.95
	TSIPOURA GF Chargrilled whole sea bream basted with lemon and olive oil, served with salad (filleted upon request)	23.50
	GARIDES SAGANAKI GF Fresh tiger prawns in a tomato and chilli sauce, sprinkled with feta cheese, served with rice	22.95
VEGETARIAN/VEGAN	VEGETABLE MOUSSAKA Layers of aubergine, courgette and potato, with a mushroom, tomato and herb filling, topped with a béchamel sauce, with a salad	18.50
	VEGAN YEMISTA GF Beef Tomato & Bell Pepper filled with rice, fresh herbs & vegetables with pickled vegetables	18.95
SIDES		
	GRILLED PITTA BREAD	3.50
	GLUTEN FREE PITTA BREAD	3.95
	PICKLED VEGETABLES	4.95
	SEASONAL VEGETABLES	5.50
	BABY POTATO & ROCKET SALAD	4.50
	SIDE SALAD	6.50
	HOMEMADE CHIPPED POTATOES	4.50
	HOMEMADE CHIPS WITH FETA CHEESE	5.50
	COURGETTE CHIPS GF	6.95
	RICE	2.50
	GREEK COUS COUS	3.50
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