

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

TYROKATERI 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) 10.50

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

Spiced king prawns, pomegranate, feta cheese and crouton salad, pomegranate dressing starter 12.50 Main 18.95

SALADS

GREEK SALAD-HORIATIKI V,GF

Lettuce, tomato, cucumber, red onion, olives and feta cheese, extra virgin olive oil dressing starter 11.50 Main 15.50

SUPERFOOD SALAD V,GF (VG OPTION)

Greek cous cous, pickled red cabbage, lettuce, tomato, cucumber, red onion, feta cheese, extra virgin olive oil dressing 11.50

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 - £40.00 PER PERSON

SIDES

GRILLED PITTA BREAD 3.50
GRILLED PITTA BREAD WITH CHEESE 4.50
GRILLED GLUTEN FREE PITTA 3.95
HOMEMADE BREAD 4.50
COURGETTE CHIPS GF, VG OPTION AVAILABLE 6.95
MIXED OLIVES & BREADSTICKS 4.95
KALAMATA OLIVES & BREADSTICK 4.95
FETA CHEESE 4.50
HOMEMADE CHIPS 4.95
HOMEMADE CHIPS WITH FETA CHEESE 5.95

OREKTIKA (APPETISERS)

ALEXANDROS

Greek Restaurant & Deli

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 onion, roasted 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 23.50

KLEFTIKO

Traditional lamb shank slow cooked with olive oil, oregano, tomato and vegetables, sprinkled with feta cheese, served with Greek cous cous 24.50
(GF & DF OPTIONS AVAILABLE)

PAIDAKIA GF

Chargrilled marinated lamb chops with crushed baby potatoes, tomato and mint salsa 23.95

KEFTEDES

Herby lamb and beef meatballs in a spicy tomato and chilli sauce, sprinkled with feta cheese, served with rice 18.95

MOUSSAKA

Layers of aubergine, potato and lamb mince, topped with béchamel sauce, 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 24.50

TIGANITO KALAMARI GF

Fresh deep fried squid, with salad and dip 18.50

TSIPOURA GF

Chargrilled whole sea bream basted with lemon and olive oil, served with salad (filleted upon request) 23.95

GARIDES SOUVLAKI

Fresh tiger prawn souvlaki, with greek yoghurt aioli, fries, shaved fennel salad, cauliflower cous cous 23.50

GARIDES SAGANAKI GF

Fresh tiger prawns in a tomato and chilli sauce, sprinkled with feta cheese, served with rice 23.50

VEGETARIAN/VEGAN

VEGETABLE MOUSSAKA

Layers of aubergine, courgette and potato, with a mushroom, tomato and herb filling, topped with a béchamel sauce, with salad 18.95

ALEXANDROS SIGNATURE SALAD V, GF (VG OPTION)

Quinoa, rocket, baby spinach, pomegranate, walnuts, sundried tomato, orange segments, orange and honey dressing, shaved Kefalotyri cheese 16.50

VEGAN KOLOKYTHAKIA YEMISTA GF

Courgettes filled with mixed vegetables, pickled vegetables, pomegranates & roasted almonds 19.50

SIDES

- GRILLED PITTA BREAD 3.50
- GLUTEN FREE PITTA BREAD 3.95
- PICKLED VEGETABLES 4.95
- SEASONAL VEGETABLES 5.50
- GREEK LEMON POTATOES 4.95
- ROASTED BABY POTATOES 4.50
- SIDE SALAD 6.50
- HOMEMADE CHIPS 4.95
- HOMEMADE CHIPS WITH FETA CHEESE 5.95
- COURGETTE CHIPS GF, VG OPTION AVAILABLE 6.95
- RICE 2.50
- GREEK COUS COUS 3.50

καλη ορεξη-ευχαριστώ