

ALEXANDROS VALENTINE'S DAY

MENU

STARTERS

POIKILIA ALOIFON (MIXED DIPS)

Tzatziki, hummus, tyrokafteri, served with warm pitta bread

TIGANITO KALAMARI

Deep fried fresh squid with taramasalata & salad

GREEK SALAD-HORIIATIKI

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

FALAFEL VG

Homemade Falafel, served with chargrilled vegetables, spicy hummus & pomegranate dressing

GARIDES KRITHARÁKI

Saffron & langoustine infused orzo with tiger prawns & mussels, saffron aioli

KEFTEDES

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

HORIIATIKO LOUKANIKO GF

Chargrilled feta, oregano & sundered tomato greek sausage with fava & caramelised onion

MAIN COURSES

KOTOPOULO SOUVLAKI GF

Traditional chicken skewer, wrapped in bacon, marinated in lemon & olive oil, served with beetroot tzatziki, lemon potatoes, pickled red onion

HOIRINÓ FILÉTO GF

Pork fillet with celeriac puree, roast squash, pickled fennel, red wine & chocolate jus

MOUSSAKA

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

LAVRÁKI

Seabass fillets served with trahana & kakavia sauce

VEGAN KOLOKYTHAKIA YEMISTA 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 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, whipped caramel ganache, almond Florentine & ice cream

ASSIETTE OF DESSERTS

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