

COCKTAILS 9.5

DEMETER - Δήμητρα
malibu, coconut milk, lime, mint

ATHENA - Αθηνά
vodka, peach liqueur, strawberry, apple, cranberry, lemon juice, prosecco

POSEIDON - Ποσειδώνας
malibu, coconut cream, milk, pineapple juice

ARTEMIS - Άρτεμις
vodka, triple sec, cranberry, lemon

APOLLO - Απόλλωνας
ouzo, passion fruit, vanilla, lime, egg white

HERMES - Ερμής
metaxa, tiramisu liqueur, caramel, espresso

APHRODITE - Αφροδίτη
prosecco, strawberry, cotton candy



WINES

WHITE

Pandora white 6.5 / 8.5 / 27

Moschofilero 32

Julia Assyrtiko 34

ROSE

Pandora rose 6.5 / 8.5 / 27

Ionos rose 29

Dom Costa Lazaridi 34

RED

Pandora red 6.5 / 8.5 / 27

Naoussa Xinomavro 30

Gaia notios 34

SPARKLING

Prosecco famiglia Botter extra dry
20cl / 75cl 9 / 28

Glass 6.5

BEER / CIDER

DRAUGHT

Heineken silver 5.8

Birra Moretti 6.3

Guinness 6.3

Neck Oil Ipa 6

Cider 5.8

PINT

5.8

6.3

6.3

6

5.8

1/2 PINT

2.8

3.3

3.3

3.3

2.8

BOTTLES

Mythos 330/500ml 4.5 / 7

Flavoured ciders 5

COFFEE

Freddo espresso 4
Cold Greek style coffee

Freddo Cappuccino 4.5
Cold Greek style coffee

Espresso / Double 3 / 3.5

Americano 3.8

Cappuccino 4.2

Latte 4.2

Hot ChocolateMachiato 4

Flat white 4.2

TEA 3

English breakfast

Earl grey

Green tea

Natural fruit

Peppermint

Camomile

MOCKTAILS 8

TASTY
kiwi, orange, lime, mint, soda

PASSION
raspberry, lime, mint, soda

SUNSET
strawberry, kiwi, lime, soda



SOFT DRINKS 3

COCA COLA / LIGHT / ZERO

FANTA ORANGE / ORANGE ZERO / LEMON

SPARKLING WATER

REDBULL

JUICES 4

PINEAPPLE / APPLE / ORANGE / CRANBERRY



Here you will taste simple, authentic Greek cuisine with meats sourced from local farms & ingredients from Greece.

Our dishes are cooked fresh and can take up to 50 minutes to prepare at peak times.

Καλή όρεξη! - Good appetite

SALADS 12

GREEK
tomato, onion, pepper, cucumber, caper, feta, extra virgin olive oil

MYTHOS
cabbage, carrot, celery, green apple, dry fig, citrus vinaigrette

MEZEDES 9

GREEK BUTTER BEANS WITH WILD BOAR SAUSAGE
mom's recipe with veg & lemon zest cooked in rich tomato sauce

MEATBALLS - KEFTEDES
minced from locally sourced beef kneaded with ouzo & peppermint served with homemade tomato sauce

COURGETTE FRITTERS - KOLOKITHOKEFTEDES
traditional recipe with feta & fresh herbs - served with our tzatziki (V)

SPINACH TRIANGLES - SPANAKOPITAKIA
handmade phyllo filled with feta & herbs (V)

CHICKEN TRIANGLES - KOTOPITAKIA
handmade filo, filled with bechamel from Greek cheeses & sweet peppers

SPECIALS

GRILL

*Everything comes with a sprinkle of parsley, smoked paprika and EVOO

*All wraps come with oregano chips.

*For board choose between chips(vg) & herby rice(v).

*Choose your home-made spread:

Tzatziki (v), mythos (v), spicy feta (v), fava (vg), aubergine - £2 (vg).



WRAP

BOARD

MIX GRILL FOR 1 / 2 / 3

1, 2 or 3 of each - chicken souvlaki or yeeros, pork souvlaki or yeeros, wild boar sausage, lamb chop, beefteki and choice of spread with mixed salad

27 / 55 / 80

LAMB CHOPS
tomato, onion, to choose between oregano chips & herby rice

23

PORK YEEROS
shaved pork, tomato, onion, tzatziki, pita

13

19

PORK SOUVLAKI
skewered pork, tomato, onion, tzatziki, pita

13

19

CHICKEN YEEROS
shaved chicken, cabbage-carrot, mythos, pita

13

19

CHICKEN SOUVLAKI
skewered breast, cabbage-carrot, mythos, pita

13

19

BEEFTEKI
greek patty, tomato, onion, tzatziki, pita

13.5

19.5

WILD BOAR SAUSAGE
tzatziki, tomato, onion, pita

13.5

19.5

HALOUMI (V)
lettuce, tomato, onion, pomegranate, mythos, pita

13.5

19.5

VEG (VG)
skewered courgette - mushroom - pepper - cherry tomato - lettuce - caramelised onion, fava, pita

12.5

18.5

SIDES

SAUCES / SPREADS	SMALL	LARGE (comes with pita)
TZATZIKI (V) yoghurt, cucumber, garlic	3	6
MYTHOS (V) yoghurt, honey, mustard, mayonnaise	3	6
SPICY FETA - TIROKAFTERI (V) yoghurt, spicy peppers	3.5	6.5
CHARRED AUBERGINE (VG) MELITZANOSALATA roasted & minced with veg	4	7.5
FAVA (VG) blended fava beans with evoo and vegetables large comes with fried capers, raw & caramelised onion	3.5	7.5

OREGANO CHIPS
Hand cut, twice cooked

5.5

OREGANO CHIPS
with feta

8

HERBY RICE
spring onion, lemon zest

4.5

KALAMATA OLIVES

4.5

PITA
oregano and evoo

2

EXTRAS - for the table or to add to your wrap/board

FETA SLICE / CRUMBLES	4.5 / 3	LAMB CHOP	6
CHICKEN SOUVLAKI	4.5	BEEFTEKI	5
CHIKEN YEEROS	4.2	WILD BOAR SAUSAGE	5
PORK SOUVLAKI	4.5	HALOUMI (V)	5
PORK YEEROS	4.5	VEG SKEWER (VG)	4

DESSERTS 8

ORANGE PIE - PORTOKALOPITA
Moist traditional cake with crushed phyllo & syrup

MOUSSE MOSAIC - KORMOS ME MOUS
Cold chocolate roll with nuts, raisins & cognac under a bed of mousse & caramel

PHYLLO CUSTARD BAKE - GALAKTOBOUREKO
One of Greece's most popular desserts

If you have an allergy, please speak to a member of staff before placing your order.