STARTERS

V= Vegetarian GF = Gluten Free

4.50	SOUP OF THE DAY (please ask the waiter if todays soup is suitable for vegetarians or Gluten free)
	Served with bread roll and butter.
6.95	MIXED OLIVES & FETTA CHEESE v/gf

MIXED OLIVES & FETTA CHEESE v/gf

Kalamata Mixed Green & Black olives, marinated in olive oil, sun dried tomatoes, Feta Cheese and served with a crusty bread roll and butter.

FICHI CON CAPRINO, PANCETTA E MIELE 8.95

> Whole Figs filled with goat's cheese, lay on top of smoked bacon with a crisp salad and drizzled with honeu

HOMOUS v/gf 5.95

> Pureed chickpeas, tahini, garlic, lemon juice and olive oil. Served with crisp salad and hot pitta bread

TZATZIKI v 5.95

> Greek Yoghurt with diced and shredded cucumber, fresh mint and garlic, with a crisp salad garnish and hot pitta bread

6.50

Sliced Turkish sausage, mildly hot and spicy, served with a crisp salad garnish.

FUNGHI FRITTI v 5.50

> Full Cap Mushrooms coated in herbs and breadcrumbs then deep-fried, served with a salad garnish and garlic mayonnaise.

ANTIPASTO MISTO g/f Please just tell the waiter. 7.50

> Mixed Italian Curd Meats Prosciutto, Bresaola, Capocollo. Served with cherry tomatoes and a crisp roll and butter.

KING PRAWNS 8.50

Crevette prawns pan fried in garlic butter, white wine and with a few garlic flakes for added taste (optional) and served with a crisp salad garnish and a lemon wedge.

PRA WN COCKTAIL 7.50

Atlantic prawns mixed with our home-made maria Rose sauce and served with crisp salad and served with our own home-made Marie Rose sauce and a lemon wedge, with a brown crispy roll and butter.

WHITEBAIT 6.50

Deep-fried, coated whitebait, served with a crisp fresh salad and lemon wedge.

HALOUMI 6.50

Traditional Greek white cheese, deep fried and served with fresh crispy salad.

CALAMARI 6.50

Marinated Squid, coated in seasoned flour and served with crisp salad a lemon wedge.

6.50 **BOREK** v

> Filo pastry, rolled and filled with a feta cheese, parsley and herbs and then deep fried and served with crispy salad.

GARLIC BREAD V 3.25

French bread coated in our home-made garlic butter, chopped parsley and then toasted

GARLIC BREAD WITH CHEESE v 3.95

> French bread, coated in our home-made garlic butter, chopped parsley then topped with grated mozzarella cheese.

PIEDINA v - With Grated Mozzarella Cheese topping £.60 Extra 3.95 Home-made Pizza base, topped with garlic butter

BRECCETTA (Classic) v 4.25

> Garlic Bread, topped with chopped tomato, chopped mixed olives, basil and then drizzled with olive oil

SIDE SALAD

4.00 MIXED SIDE SALAD

Mixed Lettuce leaf salad with cucumber, onions, mixed peppers and tomatoes.

5.95 SMALL GREEK SALAD

Tradition Greek salad with mixed leaf lettuce, tomato, cucumber, mixed peppers, onion, kalamata black and green olives and Fetta chees.

MAIN COURSE SALADS

10.55 GREEK SALAD

Tradition Greek salad with mixed leaf lettuce, tomato, cucumber, mixed peppers, onion, kalamata black and green olives and Fetta cheese

10.55 MOZZARELLA AND TOMATO SALAD

Fresh Mozzarella Cheese Ball Sliced, tomatoes, dried tomato slices, Pesto Sauce and drizzled in olive oil.

10.55 WARM GOAT CHEESE SALAD

Warm Goat cheese and rocket leaves, cherry tomatoes and a pomegranate syrup.

MAIN COURSES

14.50 **STIFADO**

Aromatic casserole of beef, with shallot onions, slowly baked in the oven for a (min.2/3 hours) marinated in herbs, red wine, and served with rice.

13.95 SIS KEBABI or CHICKEN KEBAB

Cubes of lamb or Chicken . Marinated in lemon juice herbs and olive oil. Char grilled on skewers and served with rice, flat bread and our home-made tomato sauce.

14.25 KARISIKI KEBABI

Sis Kofte, Lamb and Chicken. Marinated with lemon juice, herbs and olive oil, Char grilled on skewers and served with rice, flat bread and our home-made tomato sauce.

14.25 TAVUK RULE

Thinly sliced chicken breast, rolled with a spinach, walnuts and herbs filling then baked in a cheese and cream sauce, served with rice.

13.50 MOUSSAKA (LAMB or VEGETABLE) v

Layers of potatoes and aubergines with our home-made savoury minced lamb filling, topped with a cream and bechamel sauce, served with rice and a grated cheese topping.

14.95 **KELEFTICO**

Fresh lamb (off the bone) slowly cooked for 3/4 hours in the oven in red wine and herbs, served in its own juices and rice.

15.25 KOKINISTO

Breast of chicken marinated in white wine, cooked with fresh peppers, onions and mushrooms, served with rice..

15.95 POLLO ALLA CREMA

Chicken breast marinated in white wine, cooked in the pan with ham and sliced mushrooms and served in a cream sauce and served with vegetables of the day.

26.50 FILLET STEAK

Best Fillet Steak, Cooked to your liking with Char grilled tomatoes, mushrooms. Served with your choice of vegetable of the day (includes Potatoes) Mixed Salad, Rice or chips.

17.95 SIRLOIN STEAK

Tender Sirloin Steak, Cooked to your liking with char grilled tomatoes and mushrooms. Served with fresh vegetables (includes potatoes) of the day, Salad, chips or Rice.

25.50 MEDAGLIONI

Medallions of best fillet steak cooked in stilton cheese and a cream sauce and finished in brandy. Served with your choice of vegetables of the day (potatoes includes) Salad, Chips or Rice

16.95 VITELLO MARSALA

Medallions of veal, pan fried with sliced mushrooms and ham, then cooked in a Marsala Wine and cream sauce. Served with fresh vegetables of the day (includes potatoes) or Chips.

13.50 KARNI YARIK v

Aubergine filled, mixed vegetables baked in the oven and topped with feta cheese and served with rice

STEAK SAUCE

3.95	Peppercorn Sauce - Mixed peppers - black & green, cream and flamed in Brandy
3.95	Diane Sauce - Mushroom, onion, French Mustard and cream flamed in Brandy
1 25	Stilton Cheese Sauce - With Cream and flamed in Brandu

EXTRA DISHES

3.50	VEGETABLES OF THE DAY
2.95	CHIPS
2.95	RICE
1.95	CRISPY ROLLS (2)

2.50 HOME-MADE VERY HOT (Extremely Hot) Chilli Sauce.

25.00 TURKISH MEZE (For groups of two or more only) Can be made vegetarian Per

Person

Two Min.

This is the typical way to eat in the Mediterranean. Many countries including Turkey, Greek and Spain eat in this way. It's the traditional way to eat, a way to have family time altogether. IT'S NOT MEANT TO BE RUSHED.

MIXED HORS D'OEVRES Dishes are placed in the center of the table to share. Then you each have an individual main choice course. The dishes below are your choice of main course. We will select the Hors D'Oevres for your table

Main Course Choices — Karisiki Kebabs (Mixed Kabab), Sis Kabab (lamb), Chicken and Kofte kebabs (slightly spiced mined lamb), served with char grilled mushrooms, tomatoes and Turkish Pepper and flat bread, served with rice and our home-made tomato sauce

Or

Moussaka Meat or Vegetarian served with rice.

WHOLE FISH (with head & tail) All fish is served with one portion of vegetables of the day (includes Potatoes), Chips, Salad or Rice

18.95 SEABASS
 13.50 PLAICE
 12.50 TROUT
 16.95 BLACK BREAM

FILLETED FISH (Boneless fish fillets) All fish is served with one portion of vegetables of the day (includes Potatoes), Chips, Salad or Rice

15.50 **SEAFOOD KEBABS**

White fish, tiger prawns, white wine, baked in the oven smothered with garlic butter.

15.25 **SEA BASS**

Seabass fillet, pan fried cooked with capers, herbs in a cream sauce.

13.95 **MULLET**

Grey Mullet, pan fried with black mussels, in a garlic and tomato sauce

19.95 HALIBUT STEAK

Halibut Steak, pan fried in a tomato and garlic sauce.

14.95 **SWORDFISH**

Swordfish Steak, pan fried in olive oil, chopped fresh parsley, fresh lemon, lemon juice and herbs

14.25 TUNASTEAK

Tuna fish Steak, pan fried with black mussels in our own home-made tomato sauce

PASTA DISHES

TASTA DISTLES		
9.95	SPAGHETTI BOLOGNESE Spaghetti in a tomato and meat sauce	
10.95	SPAGHETTI CARBONARA	
11.95	Spaghetti in a cream sauce with bacon, egg and parmesan cheese SPAGHETTI MARINARA	
	Spaghetti with our own freshly made seafood and tomato sauce RISOTTO PRIMA DONNA	
12.90	Risotto with mushrooms, onions, garden peas, chicken breast, mixed peppers and a Touch of cream.	
10.50	LASAGNE Layers of lasagna strip pasta and layers of our own home-made savory minced beef filling and topped with a béchamel sauce and Mozzarella Cheese.	
9.90	PENŇE SĂLMONĒ Penne pasta with smoked salmon and finished in a cream and touch of tomato sauce	
10.25	PENNE ALLA NORMA (V) Penna pasta with Aubergine, tomato, garlic, chili, basil and cheese.	
11.50	PENNE ALL' ARRABBIATA Penna pasta cooked with Cherry tomatoes, sliced tomatoes and best Virgin Olive Oil Garlic and chili	
PIZZA - 1	oin Pizza Base	
9.25	ROMANA Home-made Pizza base with grated mozzarella cheese and tomato sauce Ham and Mushroom.	
8.90	MARGHERITA v Home-made Pizza base with grated mozzarella cheese and tomato sauce	
8.95	SALAMI Home-made Pizza base with grated mozzarella cheese and topped with spicy salami	
8.95	FUNGHI v Home-made Pizza base with tomato sauce, grated mozzarella cheese and topped with	
11.50	mushrooms, oregano and herbs ARCO BALLENO (please tell your waiter if there is something you do not want on your pizza) Home made Pizza Passe with tomate squae with a touch of everything on	
10.95	Home-made Pizza Base with tomato sauce. with a touch of everything on. PROSCIUTTO & MOZARELLA Home-made Pizza Base with grated Mozzarella Cheese topped with Prosciutto ham,	
9.95	and then drizzled with olive oil FETTA CHEESE, OLIVES AND ROCKET Home-made pizza base with tomato sauce, grated mozzarella cheese, mixed olive, fetta	
10.20	cheese and fresh rocket, then drizzled with olive oil. FRESH MOZZARELLA AND FRESH TOMATOES Home-made Pizza base and tomato sauce with fresh sliced mozzarella cheese and	
9.20	sliced tomato and oregano. TUNA AND SWEETCORN	
11.50	Home-made Pizza base with grated mozzarella cheese and tomato sauce, topped with tuna and sweetcorn. ANCHOVE PIZZA	
	11	

Home-made Pizza base with grated mozzarella cheese and tomato sauce with our Home cured anchovies on top.

10.95 **VEGETARIAN PIZZA**

 $Home-made\ Pizza\ base\ with\ grated\ mozzarella\ cheese\ and\ tomato\ sauce\ with\ char\ grilled\ vegetables.$