Greek Olive Christmas menu

*choice of starter, main and dessert ONLY£24.95

Tzatziki (v)

Greek yoghurt, garlic and cucumber dip

Melintzanosalata (v)

Baked aubergine dip with garlic, lemon juice and olive oil

Feta cheese (v)

The famous Greek cheese served with olive oil oregano and pitta bread

Houmous (v)

Chickpea dip with garlic and olive oil

Taramosalata

Smoked cod roe dip with lemon and olive oil

Tirokafteri (v)

Traditional spicy cheese dip

Horiatiki (v)

Greek salad with feta cheese, tomatoes, cucumber, onions, green peppers, oregano and olive

Skordalia (v)

Garlic and potato puree dip

Paprika (v)

Greek yoghurt, mayonnaise, mustard, parmesan, tomato paste herb

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Hot Starters

Tiropitakia (v)

Cheese pies filled with feta cheese, wrapped in golden brown crispy filo

Spanakopitakia (v)

Spinach and feta pies, wrapped in golden brown crispy filo

Cheese croquettes (v)

A deep-fried blend of three cheeses and egg balls

Manitaria sta lefka (v)

Mushrooms in creamy garlic sauce

Haloumi (v)

Chargrilled Cypriot cheese

Baked feta cheese (v)

Baked feta in olive oil, tomato, peppers, oregano and a hint of spice

Feta Dimitris (v)

Fried feta wrapped in filo pastry topped with honey and sesame seeds

Gigantes (v)

Butter beans baked with fresh tomato and herbs

Saganaki cheese (v)

Authentic Greek hard cheese pan-fried in pure olive oil

Dolmadakia(v)

Vine leaves stuffed with rice and herbs

Garlic mushrooms (v)

Fried mushrooms with garlic

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Horiatiko loukaniko

Grilled spiced Greek country sausage

Keftedakia

Traditional Greek fried meatballs

Keftedakia gemista

Traditional Greek meatballs stuffed with mozzarella

Tiganito kotopoulo

Two pieces of fried breaded chicken

Kalamarakia

Deep fried squid rings

Maridakia

Fried whitebait

Greek soup of the day

(One of the following soups)

Chicken avgolemono (egg lemon), fasolada (broad beans), fava (split beans), fakes (lentils), giouvarlakia avgolemono (egg lemon)

On the Grill

Mpifteki gemisto

Greek traditional burger with feta cheese and peppers

Chicken souvlaki

Marinated chunks of chicken, onions, peppers on the skewer

Pork souvlaki

Marinated chunks of pork, onions, peppers on the skewer

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Main Dishes

Pligouri me xirino

Chunks of pork with bulgur wheat and chickpeas

Mousaka

Layers of aubergine, tomatoes, mince beef, topped with bechamel sauce and cheese

Lamb kleftiko

Lamb on the bone with vegetables and cheese slowly cooked wrapped in a bouquet of grease proof paper and foil

Soutzoukakia

Greek traditional meatballs in tomato sauce

Beef stifado

Chunks of lean beef cooked in red wine sauce and caramelized shallots

Beef Stamnas

Chunks of beef in red sauce baked with feta cheese

Roast lamb

Boneless lamb with Greek style gravy

Half chicken riganato

½ Chicken roasted with garlic and oregano in a light lemon sauce

Chicken a la grec

Chicken fillet with mushrooms in a creamy garlic wine sauce

Bekri meze

Chunks of chicken, onions, peppers and spicy red wine sauce

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Vegetarian dishes

Mousaka (v)

Layers of aubergine, potatoes and vegetables, cooked in a red sauce, topped with bechamel sauce and cheese

Haloumi souvlaki (v)

Grilled chunks of haloumi cheese with peppers and onions on a skewer

Gemista (v)

Stuffed peppers with rice, mushrooms, carrots, onions, courgettes, garlic and herbs

All the above are served with chips, Greek style roast potatoes or rice and salad or veg

Lamb giouvetsi

Baked tender lamb shanks in light tomato sauce with orzo pasta sprinkled with feta and parmesan cheese

Beef giouvetsi

Baked tender beef in light tomato sauce with orzo pasta sprinkled with feta and parmesan cheese

Chicken Giouvetsi

Baked tender pieces of chicken in light tomato sauce with orzo pasta sprinkled feta and parmesan cheese

Pastitsio

Layers of pasta with minced meat topped with bechamel sauce

Briam (v)

Baked aubergines, courgettes, carrots, potatoes, onions and garlic in a light tomato sauce

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Desserts

Baklava

A Mediterranean dessert made with filo pastry, nuts, butter and sugar

Greek yoghurt

Served with honey and nuts

Galaktompoureko

Semolina based creamy custard pie baked with filo pastry in a light syrup sauce

Rizogalo

Greek style rice pudding served cold

Ravani

Greek semolina cake in light syrup

Greek olive ice cream

Two scoops of chocolate ice cream served with whipped cream, chocolate syrup, truffles and chocolate sticks

Karidopita

Greek walnut cake with syrup

Sokolatopita

A rich chocolate cake soaked in syrup

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