

V= Vegetarian GF = Gluten Free

STARTERS

- 4.50 **SOUP OF THE DAY** (please ask the waiter if todays soup is vegetarian or Gluten free) See our waiter for the soup of the day, served with bread roll
- 5.95 **MIXED OLIVES & FETTA CHEESE v**
Mixed Green & Black olives in olive oil, served with crusty bread
- 8.95 **FICHI CON CAPRINO, PANCETTA E MIELE**
Figs with goat's cheese, bacon and drizzled with honey
- 5.95 **HOMOUS v**
Pureed chickpeas, tahini, garlic, lemon juice and olive oil. Served with crisp salad and Hot Pitta bread
- 5.95 v **TZATZIK v**
Yoghurt with diced cucumber, mint and garlic, with crisp salad and hot pita bread
- 6.50 **SUJOK**
Sliced Turkish sausage, mildly hot and spicy, served with fresh crisp salad
- 5.50 v **FUNGHI FRITTI v**
Mushrooms coated in breadcrumbs then deep-fried, served with salad and garlic mayo.
- 7.50 **ANTIPASTO MISTO**
Mixed Italian Curd Meats Prosciutto, Bresaola, Capocollo
- 8.50 **KING PRAWNS**
Cooked in garlic butter with a touch of garlic flakes and served with crisp salad & lemon
- 6.50 **PRAWN COCKTAIL**
Freshwater prawns with crisp salad and served with our own Marie Rose sauce
- 6.50 **WHITEBAIT**
Deep- fried coated whitebait, served with a crisp fresh salad and lemon
- 6.50 **HALOUMI v**
Traditional Greek white cheese, deep fried, served with fresh crispy salad
- 6.50 **NEW ZEALAND MUSSELS**
Half shell mussels baked with tomato and topped with mozzarella cheese
- 6.50 **CALAMARI**
Fresh squid coated in seasoned flour, served with crisp salad & lemon

- 7.95 **MOULSE MARINADE**
Black full shell mussels, onion, bay leaves, white wine, cream, chopped parsley.
- 6.50 **BOREK v**
Filo pastry, rolled and filled with a feta cheese filling then deep fried
- 6.50 **SARDINAS GF**
Whole sardines Char Grilled. Served with crisp salad
- 3.25 **GARLIC BREAD v**
French bread coated in a home-made garlic butter and toasted
- 3.95 **GARLIC BREAD WITH CHEESE v**
French bread, coated in garlic butter, grilled with a mozzarella cheese topping

P.T.O for

more starter

- 3.95 **PIEDINA v**
Home-made Pizza base, topped with garlic butter
- 4.55 **PIEDINA AL FORMAGIO v**
Home-made Pizza Base, topped with garlic butter and mozzarella cheese
- 4.25 **BRECCETTA (Classic) v**
Garlic Bread, chopped tomato, basil and then drizzled with olive oil
- 4.95 **BRECCETTA with Mozzarella Cheese & Olive v**
Garlic Bread with Mozzarella cheese, chopped tomato, olives, Basil and drizzled in Balsamic vinegar and olive oil

MAIN COURSES

- 25.00 **TURKISH MEZE** (For groups of two or more only) Can be made vegetarian per person

MIXED HORS D'OEUVRES
Placed in the center of the table for you to share with your choice of the main courses below

Karisiki Kebabs (Sis Kabab, Chicken and Kofte kebabs with rice and a tomato sauce) Lamb or Vegetable Moussaka (see the menu for descriptions of Moussaka & Kababi) served as main course per person.

- 14.50 **STIFADO GF**
Aromatic casserole of beef, slowly cooked for (min.2 hours) with shallot onions, marinated in herbs and served with rice

- 13.95 **SIS KEBABI or CHICKEN KEBAB**
 GF
 Cubes of lamb or Chicken marinated in lemon juice, olive oil. Char grilled on skewers and served with rice, flat bread and tomato sauce
- 14.25 **KARISIKI KEBABI**
 Sis Kofte, Lamb and Chicken Kebabs. Marinated with herbs, Char grilled on skewers and served with rice, flat bread and 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, minced savoury lamb and aubergines, topped with a cream and béchamel sauce, and served with rice
- 14.95 **KELEFTICO GF**
 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
- 14.25 **KOKINISTO**
 Breast of chicken marinated in white wine, cooked with fresh peppers, onions and mushrooms, served in a tomato sauce and finished in cream. Served with vegetables of the day
- 14.25 **POLLO ALLA CREMA**
 Chicken breast, with ham and mushrooms, marinated in white wine and served in a cream sauce. Served with vegetables of the day
- P.T.O for more Main Courses**
- 25.50 **FILLET STEAK GF**
 Best Fillet Steak, Cooked to your liking with Char Grilled Tomatoes & Mushrooms. Served with your choice of vegetable of the day, French Fries, Mixed Salad or Rice
- 17.95 **SIRLOIN STEAK GF**
 Tender Sirloin Steak, Cooked to your liking. Served with fresh vegetables (including potatoes) of the day, Salad, French Fries or Rice
- 25.50 **MEDAGLIONI**
 Medallions of best fillet steak, in stilton cheese cream sauce, finished in brandy. Served with your choice of vegetables of the day, salad, French fries or rice
- 13.95 **KEFTEDES**
 Home Made Meat Balls, made with best minced lamb in a casserole with mixed vegetables herbs and spices in our own tomato sauce. Served with rice
- 14.95 **VITELLO MARSALA**

Slices of veal with mushrooms and ham in a marsala wine and cream sauce.
Served with fresh vegetables of the day (includes potatoes)

- 13.50 **KARNI YARIK** v Vegetable or Beef with no cheese
Aubergine filled with vegetables and topped with feta cheese and served with rice

STEAK SAUCE v

1. Peppercorn Sauce - Mixed peppers black, red & green, Brandy & Cream
3.95
2. Diane Sauce - Mushroom, onion, French Mustard and Cream flamed in
Brandy 3.95
3. Stilton Cheese Sauce - With Cream and flamed in
Brandy 4.25

1/2 shell mussels baked in the oven with tomato sauce and topped with
mozzarella cheese.

- 15.50 **SEAFOOD KEBABS** (can be made GF)
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** GF
Grey Mullet, pan fried with black mussels, in a garlic and tomato sauce

P.T.O for more Main

Courses

- 19.95 **HALIBUT STEAK** GF
Halibut Steak, pan fried in a tomato and garlic sauce.

- 14.95 **SWORDFISH** GF
Swordfish Steak, pan fried in olive oil, chopped fresh parsley, fresh lemon,
lemon juice and herbs

- 14.25 **TUNASTEAK** GF
Tuna fish Steak, pan fried with black mussels in own home-made tomato sauce

PASTA Gluten Free Pasta available on request

- 8.50 **SPAGHETTI BOLOGNESE**
Spaghetti in a tomato and meat sauce

- 9.95 **SPAGHETTI CARBONARA**
Spaghetti in a cream sauce with bacon, egg and parmesan cheese

- 10.50 **SPAGHETTI MARINARA**
Spaghetti with our own freshly made seafood and tomato sauce
- 11.90 **RISOTTO PRIMA DONNA**
Risotto with mushrooms, onions, chicken, mixed peppers and tomato
- 9.80 **RISOTTO FUNGHI v**
Risotto with mushrooms
- 9.50 **LASAGNE**
Lasagna strips with minced savory beef filling and topped with a béchamel sauce
- 9.90 **PENNE SALMONE**
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.

PIZZA - Home-made 10in Pizza Base

- 8.95 **TROPICALE**
Pizza base with tomato sauce, mozzarella cheese topped with ham and pineapple chunks
- 7.95 **MARGHERITA v**
Pizza base with mozzarella cheese and tomato sauce
- 8.95 **SALAMI**
Pizza base with mozzarella cheese and topped with spicy salami
- 8.50 **FUNGHI v**
Pizza base with tomato sauce, mozzarella cheese and topped with mushrooms, oregano and herbs
- 11.50 **ARCO BALLENO**
House Special with a touch of everything
- 10.95 **PROSCIUTTO & MOZARELLA**
Mozzarella Cheese topped with Prosciutto ham, and then drizzled with olive oil

SALADS

- 6.50 **GREEK SALAD v**
Tradition Greek salad with mixed leaves, tomato, cucumber, mixed peppers, onion, olives & Feta cheese

6.95

FATOS SALAD v

Deep Fried Haloumi, chopped tomatoes, sumac and chopped parsley, with a salad dressing