



HALLOWEEN MENU



Dining, entertainment and dancing

Champagne on arrival

Cold Meze Platter v

Houmous, tzatziki, chilli feta dip, taramosalata, olives and bread

STARTERS

Calamari

Floured and fried squid rings,
tartare, lemon

Feta Saganaki v

Oven baked feta, tomato
onion, olives, herbs

Feta Phyllo v

Feta phyllo pastry, honey
and sesame seeds

Halloumi Bites v

Fried halloumi cheese,
sweet chilli and sesame

Keftedes

Traditional pork meatballs,
herb tomato sauce

Halloumi Cheese v

Pan fried Cypriot cheese
with roasted vegetables

MAINS

Keftedes

Traditional Greek pork meatballs, roasted pepper
and tomato sauce, saffron rice, tzatziki and salad

Pork Souvlaki

Charcoal grilled, cubed lemon and herb pork,
tzatziki and new potatoes

Kleftiko

Slow cooked lamb shank and creamy
mashed potato

Garides Linguine

Linguine with king prawns, white wine,
cherry tomato, garlic and chilli

Yiamas Seafood Orzo

Spicy Orzo pasta with squid, prawns, salmon
and clams with tomato, chilli and parsley

Chicken Souvlaki

Charcoal grilled cubed chicken breast marinated
in yoghurt and lemon and new potatoes

Lamb Cutlet

Charcoal grilled English best end lamb chops
and gigantes beans

Stifado

Slow cooked beef with shallots, red
wine and creamy mashed potato

Grilled Garides

Charcoal grilled king prawns with a garlic
chilli lemon butter and saffron rice

Scottish Solomos

Baked salmon with Greek salsa and extra
virgin olive oil

MEZE/SIDES

Chilli Feta Dip 7

Tzatziki 7

Houmous 7

Taramosalata 7

Padron Peppers 5

Roasted Veg 5

Creamy Mash 5

Asparagus 7

Greek salad 5

Saffron rice 6

New potatoes 5

£60

per person

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable