

ΨΙΑΜΑΣ



A bottle of Chateau d'Esclans
Whispering Angel for two



Houmous and tzatziki to begin

To Start

Garides Cocktail - cold water prawns, baby gem lettuce, Marie Rose sauce, lemon

Halloumi Cheese - pan fried Cypriot cheese with roasted peppers and onion V

Aubergine Saganaki - baked aubergine in a spicy tomato sauce and mixed vegetables VG

Calamari - floured and fried squid rings with tartare sauce and lemon

Keftedes - lamb meatballs in a tomato sauce with herbs

Prawn Saganaki - prawns with a tomato and onion sauce with herbs

Feta Phyllo - pastry, honey and sesame seeds V

To Follow

Chicken Souvlaki - charcoal grilled chicken breast marinated with yoghurt and lemon and new potatoes

Beef Souvlaki - charcoal grilled and cubed Surrey Farm sirloin steak with new potatoes

Pork Souvlaki - charcoal grilled, lemon and herb pork with tzatziki and new potatoes

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

Stone Bass - baked stone bass in a spiced tomato sauce with new potatoes

Spicy Orzo - pasta with squid, prawns, salmon and clams in a tomato and chilli sauce, parsley

Kleftiko - slow cooked lamb shank and creamy mashed potato

Moussaka - aubergine, potato, courgette and tomato baked with bechamel sauce V

£80

To Finish

Santorini Sunset - Ouzo, watermelon, lime, soda, mint

Santorini Spritz - Aperol, passionfruit, prosecco, soda, mint

Santorini Sour - Orange liqueur, honey, lemon juice

£14

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. Menu subject to change without prior notice.