

# ΨΙΑΜΑΣ

## SET DINNER

2 Courses - 25 3 Courses - 30

## STARTERS

Soufiko vg  
Ratatouille of Mediterranean vegetables

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

Calamari  
Floured and fried squid rings with  
tartare, lemon

Halloumi Bites v  
Fried Cypriot cheese, Aegean  
honey, sweet chilli, sesame seeds

Keftedes  
Pork meatballs, herb tomato sauce

Halloumi Cheese v  
Pan fried Cypriot cheese with  
roasted vegetables

Garides Saganaki  
Prawns in tomato sauce, white  
wine, garlic, feta, ouzo

Gigantes vg  
Giant butter beans, tomato sauce  
and dill

## MAINS

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

Tsipoura  
Charcoal grilled sea bream fillets, Maldon sea salt,  
new potatoes

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

Kleftiko  
Slow cooked lamb shank and creamy mashed  
potato

Scottish Solomos  
Baked salmon with Greek salsa and extra virgin  
olive oil

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

Kranios  
Pan fried Stone Bass with white wine, olives,  
capers, tomato, and new potatoes

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

Lamb Cutlet - £5 supplement  
Charcolaed grilled English best end lamb chops  
and gigantes beans

Choice of vegetarian/vegan mains from our a la carte menu

## MEZE/SIDES

Chunky Chips 5 Chilli Feta Dip 7 Taramosalata 7 Creamy Mash 5 Padron Peppers 5 New potatoes 5  
Roasted Veg 5 Greek salad 5 Tzatziki 7 Saffron rice 6 Houmous 7 Asparagus 7

## DESSERT

Baklava  
Traditional pistachio baklava,  
golden syrup and orange cream

Cookie Dough  
Semi-baked chocolate cookie dough,  
vanilla ice cream and chocolate chips

Sticky Toffee Pudding  
Sticky Toffee pudding with caramel  
sauce and vanilla ice cream

*Please advise your server of any food allergy or intolerances upon placing your order. Whilst every effort is made to avoid contamination from nuts and other allergens 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*