

ΨΙΑΜΑΣ

SET LUNCH

2 Courses - 20 3 Courses - 25

Menu includes Houmous and pitta to start
Tues - Saturday 12 - 4.30 pm

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

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

Kleftiko
Slow cooked lamb shank and creamy
mashed potato

Chicken Gyro
Grilled chicken souvlaki in a warm wrap with
fries, fresh tomato, onion, parsley and garlic mayo

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

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 fillet with white wine, olives,
capers and tomato, new potatoes

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

Pork Gyro
Grilled pork souvlaki in a warm wrap with fries,
fresh tomato, onion, parsley and garlic mayo

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

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

Choice from our dessert menu

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