

# ΨΙΑΜΑΣ

## COLD STARTERS

Cold Meze Platter v 21

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

Houmous *vg* 7

Chickpeas, tahini, garlic, lemon

Olives *vg* 4

Marinated olives

Taramosalata 7

Cod roe, lemon, olive oil

Tzatziki v 7

Yoghurt, cucumber, mint, garlic

Garides Cocktail 12

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

Chilli Feta v 7

Whipped feta and chilli dip

## HOT STARTERS

Padron Peppers *vg* 5

Halloumi Cheese v 11

Pan fried with roasted vegetables

Calamari 12

Floured and fried squid rings, tartare, lemon

Prawn Saganaki 14

King prawns, tomato, onion, olives, herbs, feta, ouzo

Feta Phyllo 10

Pan fried feta wrapped in phyllo pastry, honey and  
sesame seeds

Keftedes 10

Traditional Greet pork meatballs, herb tomato sauce

Tiger Garides 14

Pan fried prawns with garlic butter, chilli, lemon

Fried Halloumi v 8

Fried halloumi, Aegean honey and chilli, sesame dressing

Feta Saganaki v 10

Baked feta, tomato, onion, olives, herbs

Gigantes *vg* 8

Giant butter beans, tomato sauce and dill

Soufiko *vg* 9

Ratatouille of Mediterranean vegetables

## MAINS

Chicken Orzo 24  
Lemon and herb chicken orzo with tomato,  
feta, garlic and chilli

Tsipoura 24  
Charcoal grilled sea bream fillets, Maldon  
sea salt, new potatoes

Grilled Garides 27  
Charcoal grilled king prawns, garlic chilli  
lemon butter, saffron rice

Kleftiko 24  
Slow cooked lamb shank and creamy  
mashed potato

Chicken Souvlaki 24  
Charcoal grilled cubed chicken breast marinated in  
yoghurt and lemon with new potatoes

Sirloin Soulvaki 31  
Charcoal grilled, cubed Surrey Farm sirloin steak  
with new potatoes

Keftedes 23  
Traditional Greek pork meatballs, roasted pepper and  
tomato sauce, saffron rice, tzatziki and salad

Yiamas Seafood Orzo 24  
Spicy Orzo pasta with squid, prawns, salmon  
and clams with tomato, chilli and parsley

Scottish Solomos 24  
Baked salmon with Greek salsa, extra  
virgin olive oil and new potatoes

Garides Linguine 24  
Linguine with king prawns, white wine,  
cherry tomato, garlic and chilli

Kranios 26  
Pan fried Stone Bass fillet with white wine,  
kalamata olives, capers, tomato and new potatoes

Lamb Cutlet 29  
Charcoal grilled English best end lamb chops  
and gigantes beans

Pork Souvlaki 24  
Charcoal grilled, cubed lemon and herb pork,  
tzatziki and new potatoes

Stifado 24  
Slow cooked beef with shallots, red  
wine and creamy mashed potato

## VEGETARIAN

Fresko Rigatone v 19  
Rigatone pasta with courgette pesto, chilli, garlic

Mousakka v 18  
Aubergine, potato, courgette and tomato baked  
with bechamel sauce

Lemon Orzo vg 18  
Hot orzo pasta with asparagus, lemon, garlic,  
turmeric, and parsley

## SIDES

New Potatoes vg 5  
Roasted Mediterranean Vegetables vg 5

Grilled asparagus vg 7

Greek Salad v 5

Triple Cooked Chips vg 5

Creamy mash v 5

Saffron Rice vg 6

*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*