

# ΨΙΑΜΑΣ

## Mothers Day Lunch Menu 2025

*Houmous and halloumi bites to share*

### To Start

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

*Feta Phyllo - Fried feta wrapped in phyllo pastry, honey and sesame seeds*

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

*Orzo Salad - Lemon orzo, halloumi, asparagus, garlic, parsley VG*

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

*Lemon Chicken Soup - Greek lemon chicken soup with orzo pasta*

*Keftedes - Traditional Greek pork meatballs in a herb tomato sauce*

### To Follow

*Chicken Souvlaki - charcoal grilled cubed chicken breast marinated with yoghurt and lemon 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*

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

*Lamb Keftedes - Charcoal grilled herbed lamb meatballs with a tomato sauce and greek yoghurt dressing*

*Kleftiko - slow cooked lamb shank with creamy mashed potato*

*Stifado - slow cooked beef with shallots, red wine, tomato and mixed herbs*

*Fresko Rigatone - Rigatone pasta with courgette pesto, chilli and garlic V*

### 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

### To Finish

*Traditional Baklava - Layers of phyllo pastry with pistachio, syrup served with citrus cream*

*Cookie Dough - Semi baked choc chip cookie dough, vanilla ice cream and chocolate chip*

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

*Ice cream/sorbet selection (3 scoops) - Vanilla, chocolate, strawberry, salted caramel, raspberry sorbet, pistachio sorbet, mango sorbet, lemon sorbet*

**£55 p/person**

**£25 Young adult** (under 10 year old)

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.