Yiamas
Easter Sunday

2 Courses - 28

STARTERS

Vegetable Soup *vg*
Mediterranean vegetable soup

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

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

Feta Saganki
Baked feta, tomato, onion, olives, herbs

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

Calamari
Fried squid rings with tartare, lemon

MAINS

Yiamas Sunday Roast

Served with all the trimmings and pigs in blanket

Traditional Greek Kleftiko Lamb

Surrey Farm Beef Sirloin

Free Range Chicken Breast

Veggie Nut Roast (nuts) *V*

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

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

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

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

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

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

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

MEZE/SIDES

Chilli Feta Dip 7	Tzatziki 7	Houmous 7	Taramosalata 7	**Padron Peppers** 5
Roasted Veg 5	**Roast Potatoes** 5	Cauli cheese 7	**Greek salad** 5	Saffron rice 6	Stuffing 5