Ψιλμλς

COLD STARTERS

Cold Meze Platter - £16 Houmous, Tzatziki, Chilli feta dip, Taramosalata, Olives, Marinated Halloumi and bread

> **Houmous vg - £7** Chickpeas, Tahini, Garlic and Lemon

> > **Olives vg - £4** Marinated Olives

Taramosalata - £7 Cod Roe, Lemon and Olive oil

Tzatziki v - £7 Yoghurt, Cucumber, Mint and Garlic

Garides Cocktail - £12 Cold water Prawns, Baby gem lettuce, Lemon and Marie Rose sauce

> **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 - £11 Floured and fried squid rings, Tartare and Lemon

Prawn Saganaki - £13 King Prawns, Tomato, Onion, herbs, Feta and Ouzo

Feta Phyllo - £10 Pan fried Feta wrapped in Phyllo pastry, Honey and Sesame seeds

Keftedes - £10 Traditional Greek pork meatballs, Herb tomato sauce

Tiger Garides - £14 Pan fried Prawns with Garlic butter, Chilli and Lemon

Fried Halloumi v - £8 Fried Halloumi, Aegean Honey, Chilli and Sesame dressing

> **Feta Saganaki v - £10** Baked Feta, Tomato, Onion, Olives and Herbs

Gigantes vg - £8 Giant Butter beans, Tomato sauce and dill

Soufiko vg - £9 Ratatouille of Mediterranean vegetables

Please advise your server of any food allergy or intolerance 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 prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable. Menu and prices subject to change without prior notice

Ψιλμλς

MAINS

Chicken Orzo - £24 Lemon and herb Chicken orzo with Tomato, Feta, Garlic and chilli

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

Grilled Garides - £27 Charcoal grilled King Prawns, Garlic and Chill with Saffron Rice

Garides Linguine - £24 Linguine with King Prawns, White wine, Cherry Tomatoes, Garlic and Chill

> **Kleftiko - £24** Slow cooked Lamb shank and creamy mashed Potato

Kranios - £26 Pan fried Stone Bass fillet with White Wine, Kalamata Olives, Capers, Tomato and New Potatoes

Chicken Souvlaki - £24 Charcoal grilled cubed Chicken breast marinated in Yoghurt and Lemon with New Potatoes

> **Lamb Cutlet - £29** Charcoal grilled English best end Lamb chops and Gigantes beans

Sirloin Soulvaki - £31 Charcoal grilled, cubed Surrey farm Sirloin Steak with New Potatoes

Pork Souvlaki - £24 Charcoal grilled, cubed Lemon and herb Pork, Tzatziki and New Potatoes

Keftedes - £23 Traditional Greek Pork meatballs, Roasted Pepper and Tomato sauce, Saffron rice, Tzatziki and salad

VEGETARIAN

Fresko Rigatone v - £19 Rigatone pasta with Courgette Pesto, Chilli and 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

S I D E S

Chunky Chips - £5 Creamy Mash - £5 New Potatoes - £5 Roasted Vegetables - £5 Greek Salad - £5 Grilled Asparagus - £7 Saffron Rice - £6

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