

# Ψ SET DINNER Ψ

WEDNESDAY & THURSDAY EVENING

## STARTERS

### Halloumi Bites v

Fried halloumi cheese,  
Aegean honey, sweet  
chilli and sesame seeds

### Calamari

Floured and fried squid rings,  
tartare, lemon

### Garides Cocktail

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

### Keftedes

Traditional pork  
meatballs  
in a herb tomato sauce

### Halloumi Cheese v

Pan fried Cypriot cheese  
with roasted vegetables

### Garides Saganaki

Prawns in tomato sauce,  
white wine, garlic, feta and  
ouzo

### Soufiko vg

Ratatouille of Mediterranean  
vegetables

### Giantes vg

Giant butter beans, tomato  
sauce and dill

## MAINS

### Chicken Souvlaki

Charcoal grilled cubed chicken breast marinated in yoghurt & lemon with new potatoes

### Pork Souvlaki

Charcoal grilled, cubed lemon and herb pork with tzatziki and new potatoes

### Kleftiko

Slow cooked lamb shank with creamy mashed potato

### Lamb Cutlet £5 supplement

Charcoal grilled English best end lamb chops with new potatoes

### Keftedes

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

### Garides Linguine

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

### Kranios

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

### Scottish Solomos

Baked salmon with Greek salsa, extra virgin olive oil and creamy mashed potato

**Choice of vegetarian/vegan mains from our a la carte menu**

## MEZE - SIDES

Chunky Chips - £5

Creamy Mash - £5

New Potatoes - £5

Roasted Vegetables - £5

Greek Salad - £5

Padron Peppers - £5

Chilli Feta Dip - £7

Taramasalata - £7

Tzatziki - £7

Houmous - £7

Saffron Rice - £7

Asparagus - £7

## DESSERT

choice from our dessert menu

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

**2 courses £25**  
**3 courses £30**