

WEDNESDAY - SATURDAY

Ψ SET LUNCH Ψ

12:00 - 4:30pm

HOUMOUS AND PITA TO START

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

Chicken Gyro

Grilled Chicken Souvlaki in a warm wrap with fries, fresh tomato, onion, parsley and garlic mayo

Pork Souvlaki

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

Pork Gyro

Grilled Pork Souvlaki in a warm wrap with fries, fresh tomato, onion, parsley and garlic mayo

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

Scottish Solomos

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

Kranios

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

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 £20
3 courses £25