

ΨYIAMAS

SET LUNCH

2 Courses - 25 3 Courses - 30

Weds- Saturday.

Menu includes Houmous and pitta to start and 1 side per person

STARTERS

Aubergine Saganaki vg
Baked aubergine with spicy tomato
and Mediterranean vegetables

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

Calamari
Floured and fried squid rings with
tartare, lemon

Orzo Salad vg
Lemon orzo, halloumi, asparagus,
garlic, parsley

Keftedes
Lamb and beef meatballs, herb
tomato sauce

Halloumi Cheese v
Pan fried Cypriot cheese with
peppers and onions

MAINS

Atlantic Gados
Oven baked Cod served with lemon thyme
butter and chives

Lavraki
Charcoal grilled butterflied Black Bream with
Maldon sea salt and lemon

Chicken Souvlaki
Grilled lemon and herb chicken breast and
thigh with roasted red pepper and feta sauce

Keftedes
Grilled herbed beef and lamb meatballs with
a tomato sauce and greek yoghurt dressing

Achivades
Spaghetti with Clams, white wine, cherry
tomato, garlic and chilli

Petrino Baso
Pan fried Stone Bass fillet with white wine,
kalamata olives, capers and tomato

Pork Belly
Charcoal grilled pork belly strips, paprika,
oregano and spiced apple sauce

Stifado
Slow cooked beef with shallots, red wine,
tomato and mixed herbs

SIDES

Feta Mash v ~ Lemon and Thyme Rustic Potatoes vg ~ Roasted Mediterranean Vegetables vg ~Greek Salad v
Triple Cooked Chips vg ~ Rocket, Tomato, Red Onion vg

DESSERT

Baklava Mille-Feuille - Crispy puff pastry, pistachio and white chocolate ganache, vanilla ice cream, pistachio

Black Cherry Cheesecake - Citrus vanilla cheesecake with a pistachio base and black cherry topping

Popcorn Cookie Dough - Semi-baked chocolate chip cookie dough, vanilla ice cream and caramelised popcorn

Yiamas Yoghurt - Creamy greek yoghurt topped with caramelised walnuts and honeycomb

Sticky Toffe Pudding - Caramel sauce and vanilla ice cream

Movenpick Ice cream and sorbets - Your choice of any three flavours served with mixed berry compote

Please advise your server of any food allergy or intolerances 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 chell or small bones.

A discretionary 10% service charge is applicable