

ΨYIAMAS

SET MENU

(Sun - all day, Tues, Weds, Thurs from 5pm)

2 Courses - 25 3 Courses - 30

Mixed Olives vg 4

Padron Peppers vg 5

Tzatziki v 7

Houmous vg 7

Taramosalata 7

Halloumi Bites v 7

STARTERS

Aubergine Saganaki vg
Baked aubergine with spicy tomato
and Mediterranean vegetables

Garides Saganaki
Prawns in tomato sauce, white
wine, garlic, feta

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

Keftedes
Lamb and beef meatballs, herb
tomato sauce

Calamari
Floured and fried squid rings with
tartare, lemon

Halloumi Cheese v
Pan fried Cypriot cheese with
peppers and onions

MAINS

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

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

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

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

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

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

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

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

Choice of vegetarian mains from our a la carte menu

SIDES

1 side per person

Lemon Rice v ~ Lemon and Thyme Rustic Potatoes vg ~ Roasted Mediterranean Vegetables vg
Greek Salad v ~ Triple Cooked Chips vg

DESSERT

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