

# ΨIAMAS

## SET LUNCH

2 Courses - 20 3 Courses - 25

Tues - 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

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

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

Fankri  
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

Choice of vegetarian mains from our a la carte menu

Garides Linguine  
Linguine with king prawns, 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  
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 shell or small bones.*

*A discretionary 10% service charge is applicable*