

ΨΙΑΜΑΣ

COLD STARTERS

Marinated Olives *vg* 4

Houmous *vg* 7
Chickpeas, tahini, garlic, lemon

Taramosalata 7
Cod roe, lemon, olive oil

Garides Cocktail 11
Cold water prawns, baby gem lettuce,
Marie Rose sauce, lemon

Skordostoumbi *vg* 9
Fried aubergine, potato and garlic
ratatouille

Tzatziki *v* 7
Yoghurt, cucumber, mint, garlic

Melitzanosalata 7
Mashed aubergine, yoghurt and garlic

Orzo Salad *vg* 10
Lemon orzo, halloumi, asparagus,
garlic, parsley

Burrata *v* 11
Plum tomatoes, oxymelo balsamic,
Cretan olive oil, rocket dressing

Cold Meze Platter *v* 18

Houmous, tzatziki, tarama, aubergine dip, olives, marinated halloumi and bread

HOT STARTERS

Padron Peppers *vg* 5

Pastourma 10
Spicy grilled Greek sausage with peppers and onion

Panko Scallops 13
Fried scallops with spicy pastourma sausage,
grilled halloumi and sweet peppers

Keftedes 10
Lamb meatballs, herb tomato sauce

Tiger Garides 13
Grilled prawns with garlic butter, chilli, lemon

Halloumi Bites *v* 8
Fried halloumi, sweet chilli, sesame

Pastourma Saganaki 11
Spicy greek sausage baked with tomato sauce
and paprika

Calamari 11
Floured and fried squid rings, tartare, lemon

Feta Phyllo 10
Oven baked feta wrapped in phyllo pastry, honey
and sesame seeds

Octopus 11
Grilled tentacle, red wine and Greek salsa

Halloumi Cheese *v* 11
Pan fried with peppers and onions

Feta Saganaki *v* 10
Baked feta, tomato, onion, olives, herbs

Aubergine Saganaki *vg* 9
Baked aubergine with spicy tomato sauce
and Mediterranean vegetables

FISH

Atlantic Gados 22
Oven baked Cod served with cannellini
bean, tomato and pastourma sausage

Fankri 21
Charcoal grilled butterflied Black Bream with
Maldon sea salt and lemon

Grilled Garides 27
Charcoal grilled king prawns, garlic, chilli,
Cretan olive oil, lemon butter with lemon rice

Astakos Tail 36
Charcoal grilled Rock Lobster tail with garlic,
parsley, chilli butter and shrimp orzo

Scottish Solomos Souvlaki 23
Charcoal grilled Salmon with Greek salsa and extra
virgin olive oil

Yiomas Seafood Orzo 24
Spicy Orzo pasta with Squid, Prawns, Salmon flakes
and Clams with tomato, chilli and parsley

Garides Linguine 22
Linguine with king prawns, white wine, cherry
tomato, garlic and chilli

Petrino Baso 26
Pan fried Stone Bass fillet with white wine, kalamata
olives, capers and tomato

MEAT

Beef Souvlaki 31
Charcoal grilled and cubed Surrey Farm
sirloin with Greek chimichurri

Chicken Souvlaki 24
Charcoal grilled Suffolk chicken breast marinated in
yoghurt and lemon with a roasted red pepper sauce

Keftedes 22
Charcoal grilled herbed lamb meatballs with a tomato
sauce and greek yoghurt dressing

Lamb Cutlet 26
Charcoal grilled English best end lamb chops with
oregano and lemon zest marinade

Pork Belly 24
Charcoal grilled pork belly strips, paprika, oregano
and spiced apple sauce

Stifado 24
Slow cooked beef with shallots, red
wine, tomato and mixed herbs

VEGETARIAN

Fresko Rigatone v 18
Rigatone pasta with spinach and feta balls,
shredded courgette, chilli, garlic, feta

Mousakka v 18
Layered aubergine and mixed vegetables baked in a
bechamel sauce

Lemon Orzo vg 19
Hot orzo pasta with asparagus, lemon, garlic,
turmeric, and parsley

SIDES

Dauphinoise Potatoes v 6
Lemon and Thyme Rustic Potatoes vg 5
Roasted Mediterranean Vegetables vg 5

Asparagus vg 7

Greek Salad v 5

Triple Cooked Chips vg 5

Feta Mash v 5

Lemon Rice vg 5

Please advise your server of any food allergy or intolerance 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