

ΨΙΑΜΑΣ

COLD STARTERS

Marinated Olives *vg* 4

Cold Meze Platter *v* 21

Houmous, tzatziki, chilli feta dip, taramosalata, olives, marinated halloumi and bread

Houmous *vg* 7

Chickpeas, tahini, garlic, lemon

Tzatziki *v* 7

Yoghurt, cucumber, mint, garlic

Taramosalata 7

Cod roe, lemon, olive oil

Chilli Feta *v* 7

Whipped feta and chilli dip

Garides Cocktail 12

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

Burrata *v* 12

Plum tomatoes, oxymelo balsamic,
Cretan olive oil, barley dakos

HOT STARTERS

Padron Peppers *vg* 5

Pastourma 10

Spicy grilled Greek sausage with roasted vegetables

Calamari 12

Floured and fried squid rings, tartare, lemon

Prawn Saganaki 14

King prawns, tomato, onion, olives, herbs, feta, ouzo

Feta Phyllo 10

Pan fried feta wrapped in phyllo pastry, honey and
sesame seeds

Keftedes 10

Traditonal Greet pork meatballs, herb tomato sauce

Octopus 12

Grilled tentacle, taramosalata, shaved fennel

Tiger Garides 14

Pan fried prawns with garlic butter, chilli, lemon

Halloumi Cheese *v* 11

Pan fried with roasted vegetables

Fried Halloumi *v* 8

Fried halloumi, Aegean honey and chilli, sesame dressing

Feta Saganaki *v* 10

Baked feta, tomato, onion, olives, herbs

Gigantes *vg* 8

Giant butter beans, tomato sauce and dill

Soufiko *vg* 9

Ratatouille of Meditteranean vegetables

MAINS

Charcoal Grilled Poussin 24
Spatchcocked grilled lemon and herb
chicken with new potatoes

Tsipoura 24
Charcoal grilled sea bream fillets, Maldon
sea salt, new potatoes

Grilled Garides 27
Charcoal grilled king prawns, garlic chilli
lemon butter, saffron rice

Kleftiko 24
Slow cooked lamb shank and creamy
mashed potato

Chicken Souvlaki 24
Charcoal grilled cubed chicken breast marinated in
yoghurt and lemon with new potatoes

Sirloin Souvlaki 31
Charcoal grilled, cubed Surrey Farm sirloin steak
with new potatoes

Keftedes 23
Traditional Greek pork meatballs, roasted pepper and
tomato sauce, saffron rice, tzatziki and salad

Yiamas Seafood Orzo 24
Spicy Orzo pasta with squid, prawns, salmon
and clams with tomato, chilli and parsley

Scottish Solomos 24
Baked salmon with Greek salsa, extra
virgin olive oil and new potatoes

Garides Linguine 24
Linguine with king prawns, white wine,
cherry tomato, garlic and chilli

Kranios 26
Pan fried Stone Bass fillet with white wine,
kalamata olives, capers, tomato and new potatoes

Lamb Cutlet 29
Charcoal grilled English best end lamb chops
and gigantes beans

Pork Souvlaki 24
Charcoal grilled, cubed lemon and herb pork,
tzatziki and new potatoes

Stifado 24
Slow cooked beef with shallots, red
wine and creamy mashed potato

VEGETARIAN

Fresko Rigatone v 19
Rigatone pasta with courgette pesto, chilli, garlic

Mousakka v 18
Aubergine, potato, courgette and tomato baked
with bechamel sauce

Lemon Orzo vg 18
Hot orzo pasta with asparagus, lemon, garlic,
turmeric, and parsley

SIDES

New Potatoes vg 5
Roasted Mediterranean Vegetables vg 5

Grilled asparagus vg 7

Greek Salad v 5

Triple Cooked Chips vg 5

Creamy mash v 5

Saffron Rice vg 6

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