

## MEZZE SELECTION STARTER

Tyropita, spanakopita, keftedes, kolokithakia, halloumi, dolmadakia, loukanika, tzatziki, hummus, pitta. (Vegetarian option available)

£12.00  
per person

## COLD STARTERS

<b>Tzatziki</b> Greek yoghurt, garlic, cucumber, olive oil, vinegar, pitta. (V)	£6.95
<b>Tyrokafteri</b> Feta cheese, ground mix pepper, olive oil, chilli, pitta. (V)	£6.95
<b>Hummus</b> Rich tahini, garlic, chickpeas, olive oil, lemon, paprika, pitta. (V) (Ve)	£6.95
<b>Taramasalata</b> Smoked cod roe, olive oil, onion, breadcrumbs, pitta.	£6.95
<b>Olives &amp; Feta</b> Kalamata olives, Greek feta, olive oil, oregano. (V) (GF)	£6.95
<b>Olive Pate Selection</b> Kalamata, green and black olive pate, olive oil, pitta. (V) (Ve)	£6.95

## HOT STARTERS

<b>Souvlaki Kalamaki</b> Chicken or pork skewer grilled.	£7.00
<b>Keftedes</b> Homemade meatballs, beef mince, onion, garlic, breadcrumbs, mint, tomato sauce.	£8.00
<b>Horiatika Loukanika</b> Traditional Greek village pork & herb sausage, grilled.	£8.00
<b>Fasolia Gigantes</b> Butter beans baked in the oven with tomato, onion, garlic and parsley & dill. (V) (Ve) (GF)	£7.75
<b>Tyropita</b> Filo pastry with feta cheese, egg, nutmeg, baked until golden. (V)	£8.00
<b>Spanakopita</b> Layers of filo, fresh spinach, feta, spring onion, dill, baked in the oven. (V)	£8.00
<b>Dolmadakia</b> Steamed vine leaves, stuffed with rice, spring onion, dill, fresh lemon, optional Greek Yoghurt. (V) (Ve) (GF)	£7.95
<b>Kolokithakia</b> Sliced courgettes, lightly floured, fried until crisp and golden. Sprinkled with parmesan cheese.	£8.00
<b>Piperies Florinis</b> Baked Romany red pepper, stuffed with feta cheese, olive oil, balsamic fig glaze. (V) (GF)	£7.50
<b>Halloumi</b> Fried halloumi, lightly floured, served with fresh lemon. (V)	£8.00
<b>Feta Fournou</b> Feta baked in the oven with tomato, peppers, onion, olive oil and paprika. Served with pitta. (V)	£8.50
<b>Saganaki</b> Greek kefalotyri cheese, lightly floured and fried in olive oil. (V)	£8.00
<b>Melitzana Milfei</b> Slices of aubergines, fresh tomato, olive oil, manouri cheese from Crete. (V) (GF)	£9.00

## SEAFOOD STARTERS

<b>Octopus Sti Skara</b> Grilled octopus tentacle seasoned with olive oil, red wine vinegar, oregano, olives, roasted red pepper. (GF)	£12.25
<b>Kalamarakia</b> Lightly floured baby calamari, deep fried, served with fresh lemon.	£9.50
<b>Garides Saganaki</b> Prawns baked in the oven with tomato, feta and a dash of tabasco. (GF)	£9.00
<b>Maridaki</b> Lightly floured whitebait, deep fried, served with fresh lemon and a cracked black pepper & lemon mayo.	£8.00



# Food Menu

## HOUSE SPECIALITY MAINS

<b>Moussaka</b> Layers of potato, aubergine, beef, tomato with a hint of nutmeg topped with a cheesy béchamel sauce, served with salad and homemade chips.	£17.50
<b>Kleftico</b> Our famous slow roasted lamb that melts in the mouth, served with potatoes baked with fresh lemon, olive oil and oregano, tender stem broccoli. (GF)	£20.95
<b>Stifado</b> Slow cooked top sided beef in a fresh tomato and red wine sauce, with shallot onions. Served with rice or chips. (GF)	£18.95

## VEGETARIAN MAIN COURSE

<b>Vegetarian Deluxe Stack Burger</b> Layers of grilled peppers, beetroot and halloumi finished with tzatziki and hummus, served in a brioche bun with sea salt and oregano homemade chips. (V)	£14.95
<b>Yemista</b> Bell pepper stuffed with rice and fresh herbs in a tomato sauce, baked in the oven with potatoes. (V) (Ve) (GF)	£14.50
<b>Briam</b> A mix of Greek roasted vegetables, aubergine, courgette, potato, red onion, tomato, garlic, parsley and olive oil, baked in the oven. (V) (Ve) (GF)	£14.50

## SEAFOOD MAIN COURSE

<b>Grilled Tiger Prawns</b> Grilled tigers prawns in a cream and garlic butter sauce, served with homemade chips & salad.	£19.50
<b>Makaronada Tis Thalassas</b> Spaghetti with the classic combination of prawns, calamari and mussels in a garlic and tomato wine sauce.	£17.25
<b>Fish Of The Day</b> Fresh fish on the grill, seasoned with olive oil, lemon and oregano. Served with homemade chips and salad.	£19.95

(V)=Vegetarian (Ve)=Vegan (GF)=Gluten Free

Please let our staff know of any allergies you may have.

## SALADS

<b>Horiatiki Salata</b> Traditional Greek salad, with feta cheese, tomato, cucumber, red onion, green peppers, olives and olive oil. (V) (GF)	£9.00
<b>Maroulosalata</b> Thinly sliced Kos lettuce with spring onion, dill, olive oil and vinegar. (V) (ve) (GF)	£7.50
<b>Halloumi Salata</b>	£13.50

Grilled halloumi sits on a bed of salad leaves and warm mixed grapes with olive oil

and balsamico from figs. (V) (G F)

<b>Santorini Salata</b> Kos lettuce, cucumber, spring onion, olives, sun dried tomatoes from Santorini, capers, olive oil, finished with oregano marinated grilled chicken breast. (GF)	£15.00
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## SOUVLAKI MAIN PORTION

Served with Greek pitta bread, chips, pot of tzatziki, tomato, red onion, parsley and paprika.

A choice of:

<b>Pork Gyros</b>	£15.50
<b>Chicken Gyros</b>	£15.50
<b>Pork Souvlaki</b>	£16.50
<b>Chicken Souvlaki</b>	£16.50
<b>Greek Village Sausage</b>	£16.00
<b>Halloumi</b>	£14.95

## souvlaki main course platter

Pork gyros, chicken gyros, pork souvlaki, chicken souvlaki, Greek Sausage, pitta bread, tzatziki, onion, tomato and homemade chips.

£19.95  
per person

## FROM THE GRILL

All served with homemade chips and salad.

<b>Adelfia Special Mixed Grill</b> Pork chop, half rib-eye steak, Greek sausage and half a chicken breast.	£23.95
<b>The Big Greek Burger</b> A homemade beef, lamb and pork burger with feta cheese, roasted red peppers, tzatziki, lettuce, tomato and red onion served in toasted bun.	£15.95
<b>Rib-Eye Steak 10oz</b>	£21.50
<b>Lamb Chops</b>	£19.95
<b>Butterfly Chicken</b>	£15.25

## saucers

<b>Spicy Peppercorn With Metaxa Brandy</b>	£3.50
<b>Creamy Petimezi</b>	£3.50

## SIDE ORDERS

<b>Homemade Chips</b>	£4.95
<b>Homemade Greek Potatoes</b>	£5.95
<b>Rice</b>	£3.95
<b>Fresh Bread</b>	£3.00
<b>Pitta Bread</b>	£3.00
<b>Olives</b>	£4.50
<b>Feta</b>	£4.95

# Wine List

## WHITE WINES

House Greek Wine Dry		
175ml - £6.00	250ml - £8.00	Bottle - £22.95
<b>Makedonikos</b>		<b>£24.50</b>
White flower and lavender aromas, dry palate with crisp acidity that gives freshness combined with a juicy and fruity aftertaste.		
Medium Dry		
<b>Moschofilero</b>		<b>£26.95</b>
Clear aromas of rose, citrus and lemon petals. Medium acidity and fresh body.		
Dry		
<b>Piroga</b>		
Fresh, clean and bright with a soft round tropical fruits palate. Refreshing flavoursome finish. Dry		
175ml - £7.00	250ml - £9.00	Bottle - £28.95
<b>Dogmatikos</b>		<b>£30.95</b>
Distinguished by its full bodied character and the rich aromas of green apples, pears and tropical fruits.		
Dry		
<b>Retsina</b>		
175ml- £6.00	250ml - £8.00	Bottle - £23.50
Pinot Grigio		
175ml - £6.00	250ml - £8.00	Bottle - £21.00
Prosecco - £26.50      Moet & Chandon - £75.00		

## R E D WINES

House Greek Wine Dry		
175ml - £6.00	250ml - £8.00	Bottle - £22.95
<b>Makedonikos</b>		<b>£24.50</b>
Xinomavro grape. Velvety texture without hard tannins.		
Medium Dry		
<b>Piroga</b>		
Intense aromas of red fruits, spicy vanilla & black pepper, pleasant aftertaste. <b>Dry</b>		
175ml - £7.00	250ml - £9.00	Bottle - £28.95
<b>Nemea Reserve</b>		<b>£30.95</b>
Aged 12 months in oak barrels and another 12 months in the bottle. Deep red colour and rich bouquet of spices, vanilla and dried fruits. <b>Dry</b>		
<b>Damascenos Fume P.D.O</b>		<b>£33.95</b>
With a smooth finish and an aroma of dry fruits, cinnamon and notes of wood. <b>Dry</b>		
<b>Merlot</b>		
175ml - £6.00	250ml - £8.00	Bottle - £21.00

## ROSE WINES

House Greek Wine Dry		
175ml - £6.00	250ml - £8.00	Bottle - £22.95
<b>Makedonikos</b>		<b>£24.50</b>
Subtle nose with a complex fruity taste of dry apricot.		
Medium Dry		
<b>Terre Grec</b>		
Fruity & smooth 100% natural wine produced from Greece.		
Medium Sweet		
175ml - £7.00	250ml - £9.00	Bottle - £28.95

## SWEET DESSERT WINES

<b>Samos White</b>	125ml - £8.50	Bottle - £31.50
Gold colour. Primary grape aromas, flowers, fresh fruits & honey.		
Soft mouth with natural sweetness.		
<b>Mavrodaphne Red</b>	125ml - £7.50	Bottle - £28.00
A truly remarkable, luscious, full bodied dessert wine produced from the mavrodaphne grape, grown in the Gulf of Patras.		
<b>St. John Commandaria</b>	50ml - £6.50	
Produced from a rare ancient grape variety, Xynisteri, offers luscious taste of bouquet, dried fruit, spice & oak wood.		

# Desserts



## DESSERTS

<b>Ambrosia</b> Greek yoghurt, honey and walnuts.	<b>£7.95</b>
<b>Homemade Baklava</b> Layers of filo pastry with honey syrup and mixed nuts. served with ice cream.	<b>£7.50</b>
<b>Homemade Kataifi</b> Made with mixed nuts, ground cloves and cinnamon, wrapped with kataifi pastry served with ice cream	<b>£7.50</b>
<b>Homemade Ravani</b> A delicious semolina cake with orange & mastic syrup served with ice cream.	<b>£7.50</b>
<b>Homemade Galaktoboureko</b> Traditional Greek vanilla custard cream filo pastry dessert served with ice cream.	<b>£7.50</b>
<b>Kaimaki</b> Traditional mastic flavoured Greek ice cream with black cherry and baked hazelnuts.	<b>£9.00</b>
<b>Ice Cream Sundae</b> 3 scoops of delicious chocolate.	<b>£6.25</b>

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# Drinks & Liquors

## BOTTLED BEERS

Mythos 330ml	£5.25
Peroni 330ml	£5.25
Fix 330ml	£5.75
Alfa 330ml	£5.75
Keo 330ml	£5.75
Argo Golden Ale Craft Beer 330ml	£6.00

## SPIRIT & WHISKEYS

25ml	
Regular	£4.50
Premium	£5.50

## GREEK SPIRITS

25ml Ouzo	£4.50
Tsipouro	£4.50
Raki (Tsikoudia)	£4.50
Rakomelo	£4.50
Mastiha	£4.50
Metaxa 5*	£4.50
Metaxa 7*	£6.50
Metaxa 12*	£9.50

## LIQUORS

50ml	
Baileys, Tia Maria, Gran Marnier, Frangelico, Cointreau, Kahlua, Drambuie	£6.50

## SOFT DRINKS

Coca-Cola Classic, Diet Coke, Coke Zero, Sprite, Fanta 330ml	£3.25
Appletiser 250ml	£3.25
Schweppes Tonic/Slimline 200ml	£2.85
Apple Juice, Orange Juice	£3.00
Still/Sparkling Water 330ml	£3.00

## COFFEES

Greek Coffee - £3.50 Double - £4.50	
Americano	£3.00
Latte, Cappuccino, Flat White	£3.50
Espresso - £2.75 Double - £3.75	
Liquor Coffee	£7.95
Frappe (Ice Coffee)	£3.50
Tea (Breakfast, Earl Grey, Green, Mint, Camomile, Red Berries)	£2.25

