

MEZZE SELECTION SHARING STARTER

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

£14.50
per person

COLD STARTERS

Tzatziki Greek yoghurt, garlic, cucumber, olive oil, vinegar, pitta. (V)	£7.50
Tyrokafteri Feta cheese, ground mix pepper, olive oil, chilli, pitta. (V)	£7.50
Hummus Rich tahini, garlic, chickpeas, olive oil, lemon, paprika, pitta. (V) (Ve)	£7.50
Taramasalata Smoked cod roe, olive oil, onion, breadcrumbs, pitta.	£7.50
Olives & Feta Kalamata olives, Greek feta, olive oil, oregano. (V) (GF)	£7.50
Olive Pate Selection Kalamata, green and black olive pate, olive oil, pitta. (V) (Ve)	£7.50

HOT STARTERS

Souvlaki Kalamaki Chicken or pork skewer grilled.	£7.25
Keftedes Homemade meatballs, beef mince, onion, garlic, breadcrumbs, mint, tomato sauce.	£8.50
Horiatika Loukanika Traditional Greek village pork & herb sausage, grilled.	£8.25
Fasolia Gigantes Butter beans baked in the oven with tomato, onion, garlic and parsley & dill. (V) (Ve) (GF)	£8.25
Tyropita Filo pastry with feta cheese, egg, nutmeg, baked until golden. (V)	£8.75
Spanakopita Layers of filo, fresh spinach, feta, spring onion, dill, baked in the oven. (V)	£8.75
Dolmadakia Steamed vine leaves, stuffed with rice, spring onion, dill, fresh lemon, optional Greek Yoghurt. (V) (Ve) (GF)	£8.25
Kolokithakia Sliced courgettes, lightly floured, fried until crisp and golden. Sprinkled with parmesan cheese.	£8.50
Piperies Florinis Baked Romany red pepper, stuffed with feta cheese, olive oil, balsamic fig glaze. (V) (GF)	£7.75
Halloumi Fried halloumi, lightly floured, served with fresh lemon. (V)	£8.50
Feta Fournou Feta baked in the oven with tomato, peppers, onion, olive oil and paprika. Served with pitta. (V)	£9.50
Saganaki Greek kefalotyri cheese, lightly floured and fried in olive oil. (V)	£8.50
Melitzana Milfei Slices of aubergines, fresh tomato, olive oil, manouri cheese from Crete. (V) (GF)	£9.50

SEAFOOD STARTERS

Octopus Sti Skara Grilled octopus tentacle seasoned with olive oil, red wine vinegar, oregano, olives, roasted red pepper. (GF)	£13.25
Kalamarakia Lightly floured baby calamari, deep fried, served with fresh lemon.	£10.50
Garides Saganaki Prawns baked in the oven with tomato, feta and a dash of tabasco. (GF)	£10.50
Maridaki Lightly floured whitebait, deep fried, served with fresh lemon and a cracked black pepper & lemon mayo.	£8.50

Adelfia

GREEK MEDITERRANEAN RESTAURANT

Food Menu

HOUSE SPECIALITY MAINS

Moussaka Layers of potato, aubergine, beef, tomato with a hint of nutmeg topped with a cheesy béchamel sauce, served with salad and homemade chips.	£19.00
Kleftico 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)	£22.95
Stifado Slow cooked top sided beef in a fresh tomato and red wine sauce, with shallot onions. Served with rice or chips. (GF)	£20.95

VEGETARIAN MAIN COURSE

Vegetarian Deluxe Stack Burger 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)	£15.95
Yemista Bell pepper stuffed with rice and fresh herbs in a tomato sauce, baked in the oven with potatoes. (V) (Ve) (GF)	£16.25
Briam A casserole of Greek roasted vegetables, aubergine, courgette, potato, red onion, tomato, garlic, parsley and olive oil. (V) (Ve) (GF)	£16.25

SEAFOOD MAIN COURSE

Grilled Tiger Prawns Grilled tigers prawns in a cream and garlic butter sauce, served with homemade chips & salad.	£21.25
Makaronada Tis Thalassas Spaghetti with the classic combination of prawns, calamari and mussels in a garlic and tomato wine sauce.	£18.25
Fish Of The Day Fresh fish on the grill, seasoned with olive oil, lemon and oregano. Served with homemade chips and salad.	£21.75

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

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

SALADS

Horiatiki Salata Traditional Greek salad, with feta cheese, tomato, cucumber, red onion, green peppers, olives and olive oil. (V) (GF)	£9.25
Maroulosalata Thinly sliced Kos lettuce with spring onion, dill, olive oil and vinegar. (V) (ve) (GF)	£8.00
Halloumi Salata Grilled halloumi sits on a bed of salad leaves and warm mixed grapes with olive oil and balsamico from figs. (V) (G F)	£14.75
Santorini Salata Kos lettuce, cucumber, spring onion, olives, sun dried tomatoes from Santorini, capers, olive oil, finished with oregano marinated grilled chicken breast. (GF)	£16.25

SOUVLAKI MAIN COURSE PORTION

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

A choice of:

Pork Gyros	£17.50
Chicken Gyros	£17.50
Pork Souvlaki	£18.50
Chicken Souvlaki	£18.50
Greek Village Sausage	£18.00
Halloumi	£16.50

SOUVLAKI MAIN COURSE SHARING PLATTER

Pork gyros, chicken gyros, pork souvlaki, chicken souvlaki, Greek Sausage, halloumi, pitta bread, tzatziki, onion, tomato and homemade chips. £23.95 per person

FROM THE GRILL

Adelfia Special Mixed Grill - Pork chop, half rib-eye steak, Greek sausage & half a chicken breast served with homemade chips and salad.	£25.95
Rib-Eye Steak - Served with homemade chips & salad.	£23.50
Lamb Chops - Served with homemade chips & salad.	£21.95
Butterfly Chicken - Served with homemade chips & salad	£16.50
The Big Greek Burger - A home made beef, lamb & pork burger with feta cheese, roasted red peppers, tzatziki, lettuce, tomato and red onion served in a grilled bun with homemade chips.	£17.50

Sauces

Spicy Peppercorn - With Metaxa brandy.	£3.75
Creamy Petimezi - Grape molasses, cream, peppercorns.	£3.75
Chimichurri - Parsley, olive oil, garlic, chilli & vinegar.	£3.00

SIDE ORDERS

Homemade Chips	£5.95
Homemade Greek Potatoes	£6.95
Rice	£4.25
Fresh Bread	£3.25
Pitta Bread	£3.25
Olives	£4.75
Feta	£5.25

Wine List

WHITE WINES

House Greek Wine Dry		
175ml - £7.00	250ml - £8.50	Bottle - £24.50
Makedonikos £26.50		
White flower and lavender aromas, dry palate with crisp acidity that gives freshness combined with a juicy and fruity aftertaste.		
Medium Dry		
Moschofilero £28.95		
Clear aromas of rose, citrus and lemon petals. Medium acidity and fresh body.		
Dry		
Piroga		
Fresh, clean and bright with a soft round tropical fruits palate. Refreshing flavoursome finish. Dry		
175ml - £8.00	250ml - £10.75	Bottle - £30.95
Dogmatikos £32.95		
Distinguished by its full bodied character and the rich aromas of green apples, pears and tropical fruits.		
Dry		
Retsina		
175ml- £7.00	250ml - £8.50	Bottle - £24.50
Pinot Grigio		
175ml - £6.50	250ml - £8.25	Bottle - £23.00
Prosecco - £28.50	Prosecco Glass - £7.50	Moet & Chandon - £80.00

R E D WINES

House Greek Wine Dry		
175ml - £7.00	250ml - £8.50	Bottle - £24.50
Makedonikos £26.50		
Xinomavro grape. Velvety texture without hard tannins.		
Medium Dry		
Piroga £32.95		
Intense aromas of red fruits, spicy vanilla & black pepper, pleasant aftertaste. Dry		
175ml - £8.00	250ml - £10.75	Bottle - £30.95
Nemea Reserve £32.95		
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. Dry		
Damascenos Fume P.D.O £35.95		
With a smooth finish and an aroma of dry fruits, cinnamon and notes of wood. Dry		
Merlot		
175ml - £6.50	250ml - £8.25	Bottle - £23.00

ROSE WINES

House Greek Wine Dry		
175ml - £7.00	250ml - £8.50	Bottle - £24.50
Makedonikos £26.50		
Subtle nose with a complex fruity taste of dry apricot.		
Medium Dry		
Terre Grec		
Fruity & smooth 100% natural wine produced from Greece.		
Medium Sweet		
175ml - £8.00	250ml - £10.75	Bottle - £30.95

SWEET DESSERT WINES

Samos White 125ml - £8.50 Bottle - £33.50		
Gold colour. Primary grape aromas, flowers, fresh fruits & honey.		
Soft mouth with natural sweetness.		
Mavrodaphne Red 125ml - £7.50 Bottle - £30.00		
A truly remarkable, luscious, full bodied dessert wine produced from the mavrodaphne grape, grown in the Gulf of Patras.		

125ml available on request

Desserts



DESSERTS

Ambrosia A delicious mix of Greek yoghurt, honey and walnuts.	£8.25
Homemade Baklava Layers of filo pastry with honey syrup and mixed nuts. served with ice cream.	£8.50
Homemade Kataifi Made with mixed nuts, ground cloves and cinnamon, wrapped with kataifi pastry served with ice cream	£8.50
Homemade Ravani A delicious semolina cake with orange & mastic syrup served with ice cream.	£8.25
Homemade Galaktoboureko Traditional Greek vanilla custard cream filo pastry dessert served with ice cream.	£8.25
Kaimaki Traditional mastic flavoured Greek ice cream with black cherries and baked hazelnuts.	£9.75
Ice Cream Sundae 3 scoops of delicious ice cream, choose from chocolate, vanilla & strawberry.	£6.75

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Drinks & Liquors

BOTTLED BEERS & CIDER

Mythos 330ml	£5.75
Mythos 500ml	£8.50
Peroni 330ml	£5.75
Fix 330ml	£6.25
Alfa 330ml	£6.25
Keo 330ml	£6.25
Bulmers Cider 500ml	£8.00
Alcohol Free Larger 330ml	£5.50

SPIRIT & WHISKEYS

25ml	
Regular	£5.00
Premium	£6.00

GREEK SPIRITS

25ml	
Ouzo	£5.00
Tsipouro	£5.00
Rakomelo	£5.00
Mastiha	£5.00
Metaxa 5*	£5.00
Metaxa 7*	£6.50
Metaxa 12*	£9.50

LIQUORS

50ml	
Baileys, Tia Maria, Gran Marnier, Frangelico, Cointreau, Kahlua, Drambuie	£7.00

SOFT DRINKS

Coca-Cola Classic, Diet Coke, Coke Zero, Sprite, Fanta 330ml	£3.75
Appletiser 250ml	£3.75
Schweppes Tonic/Slimline 200ml	£3.25
Apple Juice, Orange Juice	£3.50
Still/Sparkling Water 330ml	£3.50

COFFEES

Greek Coffee - £4.00 Double - £5.00	
Americano	£3.50
Latte, Cappuccino, Flat White	£4.00
Espresso - £3.00 Double - £3.75	
Liquor Coffee	£8.00
Frappe (Ice Coffee)	£3.50
Tea (Breakfast, Earl Grey, Green, Mint, Camomile, Red Berries)	£2.75

