

Main Courses – From the Grill

Mixed Grill (Single)

Selection of grilled pork belly, chicken fillet, lamb chop, and beef steak, served with golden chips and house-made tzatziki 24.90

Mixed Grill (Double)

48.90

Biftek

Hand-formed beef patties, delicately seasoned, served with oven-baked potatoes and seasonal garnish 22.90

Chicken Fillet

Char-grilled chicken breast, served with chips and fresh garnish 18.50

Grilled Pancetta

Slow-grilled pork belly, crisped to perfection 18.50

Paidakia

Char-grilled lamb chops, simply seasoned 23.50

Rib-Eye Steak

Prime cut rib-eye, grilled to your preference 26.90

Fillet Steak

Premium beef fillet, tender and refined 32.90

Rib-eye and fillet steak may be complemented with your choice of:

- Mushroom or peppercorn sauce
- Oven-baked vegetables, seasonal salad, or chips

Salads

Greek Salad

Traditional village salad with ripe tomatoes, cucumber, olives and feta 7.80

Farm Salad

Grilled chicken breast served over fresh seasonal salad leaves 17.90

Green Salad

Crisp green leaves with cucumber, green olives and onions 6.50

Ζυμαρικά – Pasta

Thalassina Linguini	17.50
Linguini with calamari, baby prawns and mussels in a delicate tomato and garlic sauce	
Garida Linguini	18.50
Linguini with prawns and courgette, gently infused with garlic	
Linguini Bolognese	13.50
Slow-cooked minced meat sauce served with linguini	

Ριζότο – Risotto

Mesogeiaiko Rizoto	13.90
Mediterranean vegetable risotto	
Thalassino Rizoto	17.50
Risotto with calamari, baby prawns and mussels	

Πίτσα – Pizza

Margherita	Tomato sauce, mozzarella and fresh basil	11.50
Ham Pizza	Tomato sauce, mozzarella and ham	12.50
Capricciosa	Ham, mushrooms, peppers and olives	14.50
Four Cheeses	Mozzarella, parmesan, blue cheese and ricotta	14.50
Pikantiki	Chilli pepperoni with mozzarella and tomato sauce	13.50
Country	Ham, rocket, parmesan and egg	14.50
Tropical	Ham and pineapple	13.50
Captain	Tuna, onions, olives, anchovies, garlic and capers	15.50
Veggie	Peppers, olives, onions and mushrooms	13.50

Sides

Chips	£4.50
Baked Vegetables	£4.50
Pot of Peas	£2.90
Cretan Homemade Bread	£2.90

Επιδόρπια – Desserts

Sokolatopita Greek luscious chocolate cake	6.50
Baklava Layers of filo pastry brushed with butter, filled with nuts and soaked in syrup	6.50
Cheesecake Creamy soft cheese filling set on a biscuit base	6.90
Galaktoboureko Crispy filo pastry filled with creamy custard, finished in sweet syrup	6.50
Tiramisu Classic layered dessert with coffee-soaked sponge biscuit and mascarpone	5.90
Portokalopita Traditional Greek orange cake, lightly soaked in syrup	6.20

Ice Cream Selection

Vanilla · Chocolate · Coconut · Pistachio · Strawberry · Lemon Sorbet

1 scoop	£2.80
2 scoops	£5.50
3 scoops	£8.20

Παραδοσιακά– Traditional Greek Specialties

Moussaka	16.50
Layers of aubergine and potato with seasoned minced meat, finished with velvety béchamel	
Pastitsio	13.90
Baked pasta with aromatic minced meat and rich béchamel sauce	
Kokkinisto	22.90
Slow-braised beef in a fragrant tomato sauce with aromatic herbs, served with chips or rice	
Kleftiko	23.50
Slow-roasted lamb with mixed vegetables, gently baked with cheese	
Clay Pot	17.90
Tender beef slow-cooked in tomato sauce with aromatic vegetables, finished with a hint of melted ricotta	
Stifado	21.90
Traditional beef stew in a rich tomato sauce with warm spices and richly layered with onions	
Chicken Lemonato	18.50
Chicken fillet in a zesty lemon and white wine sauce, served with chips	
Koto Tsigana	20.90
Country-style chicken sautéed with bell peppers and onions in a light tomato sauce and cream	
Chicken Schnitzel	18.50
Golden-crumbed chicken fillet, served with chips	

Καλώς ήρθατε

Ορεκτικά – Starters

Soup of the Day	6.90
Chef's daily creation, prepared with seasonal ingredients	
Tzatziki	5.90
Strained Greek yogurt with cucumber, garlic and extra virgin olive oil	
Olives	4.50
Selection of premium Greek olives, lightly marinated	
Melitzanosalata	5.50
Fire-roasted aubergine purée with olive oil and delicate garlic notes	
Calamari	9.90
Crispy fried calamari, tender and lightly seasoned	
Saganaki Tiri	7.50
Pan-seared Greek cheese with a golden crust	
Saganaki Garides	10.90
Prawns gently simmered in a rich tomato sauce	
Saganaki Midies	9.90
Mussels cooked in a savoury tomato and white wine sauce	
Manitaria à la Crème	7.90
Creamy mushrooms infused with white wine, garlic and fresh parsley	
Skordopsomo	4.50
Traditional Greek garlic bread	
Skordopsomo me Tiri	5.50
Garlic bread topped with melted cheese	
Dako	8.50
Homemade dough with fresh tomatoes, feta cheese, extra virgin olive oil and oregano	
Kolokithokeftedes	9.90
Golden courgette fritters with cheese, fresh herbs and vegetables	