



## LUNCH MENU

+ a free glass of house wine

### STARTERS

#### SOUP OF THE DAY

Ask your server about today's soup

#### MEATBALLS <sup>2a,4</sup>

Savoury Irish minced beef on a red Provencal sauce

#### GREEK SALAD\* <sup>7</sup>

Cherry tomatoes, cucumber, onions, mixed peppers, Kalamata olives and feta cheese

#### GARLIC BREAD <sup>2a,7</sup>

Grilled bread with garlic butter

#### KALAMARI\* <sup>2a,4,8,13</sup>

Deep-fried squid rings served with Corfu sauce

#### FETA PIES <sup>2a,7,13</sup>

Deep-fried feta cheese with herbs wrapped in filo pastry

### MAINS

#### CHICKEN FURNO\* <sup>1,7</sup>

Chicken breast grilled and then sautéed with mushrooms and peppers in a rich cream sauce, served with rice

#### MOUSAKAS (MEAT OR VEGETARIAN) <sup>1\*,2a,4,7,13</sup>

Layers of aubergines, potatoes, Irish minced beef and fresh herbs topped with homemade bechamel sauce

#### BIFTEKI\* <sup>2a,4,7,13</sup>

Greek style beef patty served with homemade chips

#### FISH OF THE DAY <sup>5</sup>

Oven baked fish (ask your server) served with oven baked potatoes - (extra €2)

#### CHICKEN OR VEGETARIAN PASTA <sup>1,2a,4\*,7,9\*</sup>

Ask your server

#### FALAFEL\* <sup>2a,7,12,13</sup>

Deep-fried chickpea croquettes served with tahini sauce

### CHOOSE 5 PLATES OF MEZEDES\*

#### TZATZIKI <sup>7</sup>

Greek yoghurt and grated cucumber, seasoned with garlic, olive oil and dill

#### HUMMUS <sup>12</sup>

Chickpeas blended with tahini, olive oil, lemon juice and garlic

#### MEATBALLS <sup>2a,4</sup>

Savoury Irish minced beef on a red Provencal sauce

#### DOLMADAKIA <sup>1</sup>

Vine leaves filled with savoury rice and mixed herbs

#### FALAFEL\* <sup>2a\*,12,13</sup>

Deep-fried chickpea croquettes served with tahini sauce

#### CHICKEN SOUVLAKI

Skewered fillet of chicken, charcoal grilled, marinated in olive oil and oregano

#### MELITZANOSALATA <sup>2a,12</sup>

Smoked aubergine dip seasoned with garlic, lemon juice, tahini and olive oil

#### TIGANITES MELITZANES KE KOLOKITHIA <sup>2a,13</sup>

Deep-fried sliced aubergines and courgettes

#### FETA PIES <sup>2a,7,13</sup>

Deep-fried filo pastries stuffed with feta cheese and herbs

#### STIFADO <sup>1\*</sup>

Greek style casserole, stewed with wine, garlic and cinnamon

\*(each item can only be chosen once)

**(V)** vegetarian

**Allergen's guide:**

**1.** Celery **2.** Gluten (a. wheat, b. rye, c. barley, d. oats) **3.** Crustaceans **4.** Eggs **5.** Fish **6.** Lupin **7.** Milk **8.** Molluscs  
**9.** Mustard **10.** Nuts (a. walnuts, b. almonds, c. pistachios) **11.** Peanuts **12.** Sesame seeds **13.** Soya **14.** Sulphites

**Items with an asterisk \***: Some allergens can be omitted with a few alterations.

**Allergens with an asterisk \***: Item may contain traces of said allergen.

*Please inform your server of any food allergies. Note that although we take every care in our food preparation, we cannot guarantee that our dishes do not contain allergens.*

*Most of our dishes are prepared from scratch, please allow for preparation time.*