

let's get lunch

SERVED WEEKDAYS FROM 12-3PM

anása
GREEK - MEDITERRANEAN

MEZZE GRAZING BOARD (V, GF*) 14.5

selection of tzatziki, hummus and spicy feta dip,
grilled pitta* and marinated olives
add grilled halloumi or chicken +£4

COURGETTE CRISPS (V, VE*) 8

slices of courgette, coated and fried with yoghurt
lime dip

CHICKEN "BIFTEKI" 10

herb packed ground chicken patties, mixed leaf,
balsamic honey dressing

SPANAKOPITA (V) 11

spinach and feta wrapped in filo pastry rolled and
baked, served warm and topped with sesame
seeds and sour cream

FRIED BABY CALAMARI (DF*) 11

with spicy mayo and burnt lemon

HOMEMADE DIPS (V) 5

your choice of tzatziki, hummus, or spicy feta.
add grilled pitta +2

GREEK SALAD (GF, DF*, V) 14

cucumber, tomato, peppers, kalamata olives,
red onion, feta cheese, oregano and lemon
olive oil dressing

CHICKEN CAESAR SALAD 16

succulent grilled chicken, lettuce, cherry
tomato, Caesar dressing, parmesan cheese
and homemade croutons

BURRATA PESTO SALAD (GF, V, N) 14

vine tomatoes, cherry tomatoes, mini burrata
balls, rocket, pesto dressing

CHICKEN GYROS CLUB SANDWICH 15

marinated chicken, tzatziki, tomato and lettuce in a toasted pitta with skinny oregano fries and mixed
leaf salad with honey balsamic dressing

LAMB KOFTAS 16

spiced lamb koftas with greek yoghurt and tabbouleh salad of finely chopped parsley, bulgur wheat,
tomatoes, mint, and onion

MEDITERRANEAN VEGAN BOWL (V, VE, GF, DF) 15

oven roasted vegetables on a bed of hummus, with crunchy chickpeas, grilled pitta, tahini dressing
and red onion
add halloumi +4

PREMIUM BEEF BURGER 17

½lb beef mince patties topped with melting cheese, in a bun with our secret burger sauce, lettuce and
tomato served with skinny oregano fries, mixed leaf

SEA BASS FILLET (GF, DF) 19

baked fillet of sea bass, with verde sauce, capers, potatoes with baby spinach, asparagus

MUSSELS AND CLAMS (GF*) 21

in miso beurre blanc sauce served with sourdough* bread

GREEK STYLE PORK CHOP (DF*) 23

with potato wedges, homemade slaw, corn on the cob, oregano, charred lemon

"MOUSSAKA" 21

layers of aubergine, courgette, potato and lamb mince in rich tomato sauce, topped with graviera
bechamel cheese sauce

Please let your server know if you have any allergies or intolerances. *Some dishes can be altered to cater for gluten free
or dietary needs, please ask for more info. All food is prepared in a small kitchen where cross contamination may occur.

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VE = VEGAN

N = CONTAINS NUTS