

sunday lunch

anása
GREEK - MEDITERRANEAN

HOMEMADE TOASTED FOCACCIA 5

with olive oil balsamic vinegar for dipping

MARINATED OLIVES (GF, DF, V, VE) 4

kalamata and green olives with lemon, coriander

TZATZIKI (GF, V) 5

creamy greek yoghurt with cucumber, dill, mint oil and oregano

HUMMUS (GF*, DF, V, VE) 5

blended chickpeas with ras el hanout spice, crispy onions

TIROKAFTERI - WHIPPED FETA (GF, V) 5

feta cheese, roasted red peppers, pomegranate, sesame seeds

GRILLED PITTA (GF*, DF, V, VE) 2

grilled with oregano olive oil

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

FRIED BABY CALAMARI (DF*) 11

with spicy mayo and charred lemon

GRILLED HALLOUMI (GF, V) 10

sweet spoon grape, basil oil, baby leaf salad and sesame seeds

KING PRAWN SAGANAKI (GF*, DF*) 12

ouzo gel, rich tomato sauce, fried feta balls

PORK SOUVLAKI SKEWERS 10

grilled pork skewers with mixed leaf, charred lemon

GREEK SALAD (GF, DF*, V) 14

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

CHICKEN CEASER 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

MEAT PLATTER (FOR 2) 80

lamb chops, chicken skewers, pork souvlaki, chicken bifteki, pork chop, yoghurt and lime dip, hot chilli dip, charred lemon and your choice of two sides

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

SEA BASS FILLET (GF, DF) 19

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

KING PRAWN ORZO 22

juicy king prawns in a creamy “tuscan” orzo, with baby spinach, sun-dried tomatoes and parmesan crisp

MUSSELS AND CLAMS (GF*) 21

in miso beurre blanc sauce served with sourdough* bread

LAMB CHOPS (GF, DF*) 25

grilled lamb chops with lemon potatoes, baked vegetables, confit cherry tomato, spiced yoghurt, bravas sauce, olive crumble

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

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

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**

STUFFED AUBERGINE (GF, DF, V, VE) 18

with tomato and herb rice and vegetables, rich tomato sauce. **add feta +1.5**

SIDES

SKINNY FRIES 4 with oregano salt

POTATO WEDGES 4

GREEN MEDLEY 7 asparagus, beans and peas

SIDE SALAD 4 mixed leaf, cucumber, tomato

CORN ON COB 5 melting butter

SPINACH AND TOMATO RICE 5

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