

DESSERTS

Baklava: Layers of filo pastry and chopped walnuts soaked in lemon and honey syrup.\$10.00

Sokolatina: A rich chocolate cake soaked in brandy and topped with chocolate sauce.....\$10.00

Sevarina: A traditional cake flavoured with freshly grated orange peel, soaked in lemon and honey syrup.\$10.00

Pagoto and fruta: Prime New Zealand vanilla ice cream served with chocolate sauce.....\$10.00

COFFEE and TEA

Liqueur coffee: A double nip of your favorite liqueur with freshly brewed coffee topped with whipped cream, choice of Drambuie, Irish Whisky, Brandy, Galliano, Tia Maria, Kahlua and Contreau\$9.00

Bailey's Greek coffee: A delicious short black Greek coffee with a nip of Irish Cream.\$5.00

Greek Coffee: A delicious short black Greek coffee.\$3.50

Fresh Coffee: Freshly brewed coffee, bottomless cup\$3.50

Herbal Teas: English breakfast, Earl Grey, Lemon & Ginger, Chamomile.....\$3.50

SET MENU: (\$45.00 p/p)



Appetiser: An appetising platter of delicious dips, salami, feta and olives served with hot pita bread.

Main course: Choice of any main from the menu.

Dessert: Choice of any dessert from the menu, or liqueur coffee, or a shot of ouzo.



CNR CAMBRIDGE TCE AND GLOUCESTER STREET PH 379 6975

SET MENU OPTION AVAILABLE (see back page)

DIPS & APPETISERS

Platter Deluxe: A delicious combination of dips, salami, feta cheese and olives, served with hot pita bread.\$15.00

Olives & Fetta: Traditional Black Kalamata Olives, Green olives stuffed with red pickled peppers and feta cheese to open your appetite.....\$12.50

Tzatziki: Homemade strained yogurt mixed with olive oil, crushed garlic and grated cucumbers, served with hot pita bread.....\$12.50

Humus: Chickpea and roasted sesame dip with lemon, garlic and herbs served with hot pita bread (this is a vegan dish).....\$12.50

Scordalia: Blended dip of walnut, garlic and spices served with hot pita bread.\$12.50

BREADS

Village bread: Our own home baked traditional Greek style bread, served with garlic butter.....\$5.00

Pita bread: Hot grilled and served with garlic butter.....\$2.50

MIN. CHARGE: FRI. & SAT. (EXCL. ALCOHOL) \$25.00 P/P

ENTRÉES

Marikas meze: A delicious combination of spicy meatballs, Spinach & fetta cheese pastry and pancakes stuffed with ground beef & tasty cheeses..\$17.50

Kalamari: Freshly marinated squid, lightly floured and deep-fried.\$15.00

Spanakopita: Spinach, onions and feta cheese, sprinkled with herbs and spices, wrapped in filo pastry.\$15.00

Tyganites: Greek style pancakes filled with ground beef and tasty cheese, topped with tomato and cheese salsa.\$15.00

Falafel: Spicy deep-fried chickpea and Lima beans croquettes served on freshly cut crispy salad.....\$15.00

Dolmades: Tender vine leaves stuffed with minced beef and rice, topped with special Santorini sauce served on freshly cut crispy salad.....\$15.00

SOUP

Soup of the Day served with hot pita bread (ask your waiter).....\$12.50

SALAD

Horiatiki: The original Greek salad of cucumbers, tomatoes, feta cheese, kalamata olives, topped with extra virgin olive oil, and lemon dressing
..... side \$12.50, main \$22.50



Enhance your dining experience in the Greek tradition with a shot of ouzo.

MAINS

Moussaka: A popular Greek dish made with layers of pan fried eggplant, potatoes and spiced ground beef, topped with béchamel sauce, baked till golden brown.



Arni Psito: Roast lamb shanks smothered in a tasty tomato, onion and garlic salsa.

Paidakia: Succulent fresh lamb chops, marinated in lemon and oregano, BBQ'd to order.

Souvlaki: Barbecued kebabs of Lamb or Chicken marinated in our specially created blend of nature's herbs and spices.

Brizola: Tender rib-eye steak marinated with lemon, pepper and oregano, BBQ'd to order and served with a special lemon and olive oil dressing.

Kotopoulo sto fourno: Tender baked half chicken marinated with lemon, paprika and oregano, served with a cheese and parsley sauce.

Keftedes: Lightly spiced beef meatballs, cooked in home made tomato and onion salsa.

Psari Plaki: Marinated fresh fish fillets, deep-fried and served in a lightly spiced tomato, onion and white wine sauce.

Briami: Fresh seasonal vegetables flavored with a special blend of herbs and spices, smothered in tomato and onions, slowly cooked to perfection (this is a vegan dish).

Veggie combo: A combination of spinach and fetta cheese pastry and falafel croquettes.

Entrée Mains: All entrées are available in a main size.

All mains served with rice, vegetables, and fresh salad and priced at: \$29.00