

Important Information:

All through December only two menus will be available.

For tables of five people or less, there will be a choice of either our Christmas set menu or the shorter version of our a la carte.

For tables of six people or more, only the Christmas set menu will be available.

Do e-mail us or give us a call if you have any questions.



Christmas Menu

Two course meal (39.50€ p.p)
Three course meal (44.50€ p.p.)

Starters

Kotosoupa Avgolemono ^{GF*}

A traditional Greek soup with chicken and rice, finished with an egg and lemon mixture, served with pitta bread

Dip selection ^{V, Ve*, GF 2*}

A selection of three dips, hummus, melitzanosalata and tirokafteri, served with pita bread

Patzarosalata ^{V, Ve*, GF}

A spinach and beetroot salad with feta cheese, tomatoes, onions, walnuts and a balsamic dressing

Patatokeftedes ^V

Greek style potato croquettes with feta cheese and fresh herbs

Kimadopitakia

Fried filo pastries stuffed with a mixture of minced beef, chopped tomatoes, onions, garlic, herbs and spices

GF* for the meal to be gluten free the bread has to be omitted

GF 2* bread can be replaced by sliced carrots and cucumbers

GF 3* chips contain traces of gluten. Rice, baked potatoes or mash can be offered instead

Ve* cheese can be omitted for a vegan choice



Mains

Psari plaki^{GF}

Tender white fish (ask your server) baked in the oven in a mildly spicy tomato sauce with onions and garlic, served with mashed potatoes

Mix Souvlaki (chicken & pork)^{GF 3*}

Skewered marinated fillets of pork and chicken charcoal grilled and served with chips, tzatziki and salad

Sofrito

A traditional Corfu dish with beef medallions lightly fried then cooked in a garlic, plenty of parsley, white wine and vinegar, served with oven baked potatoes

Gigantes^{V, Ve*, GF*}

Giant beans baked in the oven, with a variety of vegetables, spices and herbs in a tomato sauce, served with crumbled feta cheese and toasted bread

Pastitsada

Another traditional dish from the island of Corfu, with chicken in a rich tomato sauce with spices, served on top of penne pasta.

Desserts

Baclava

Karydopita

Galaktobureko

Ravani

Two scoops of ice cream^{GF}

Sides

Chips^{Ve} 4.00

Small Greek salad^{V, Ve*, GF} 5.95

Feta cheese^{V, GF} 5.50

Plain bread^{Ve} 2.50

Pita bread^{Ve} 3.50

Rice^{Ve, GF} 3.00

Garlic and oregano chips^{Ve} 6.00

Oven baked potatoes^{Ve, GF} 4.50

Mashed potatoes^{V, GF} 4.50

Greek Olives^{Ve, GF} 4.50

ORECTIKA

(STARTERS)

SUPA (SOUP)

Ask your server about today's soup - 7.95

KEFTEDES (MEATBALLS) ^{2a,4}

Savoury Irish minced beef, on a red Provençal sauce - 9.95

KALAMARAKIA (KALAMARI)* ^{2a,4,8,13}

Deep fried squid rings covered with breadcrumbs, served with "Corfu sauce"- 12.50

GREEK SALAD* v ⁷

Cherry tomatoes, cucumber, onions, mixed peppers, Kalamata olives and feta cheese - 11.95

TZATZIKI* v ^{2a,7}

Greek yoghurt and grated cucumber, seasoned with garlic, olive oil and dill - 7.50

HUMMUS* v ^{2a,12}

Chickpeas blended with tahini, olive oil, lemon juice and garlic – 7.50

(The dips are served with pita bread **OR** slices of carrots and cucumbers for a gluten free option)

KYRIOS PIATA

(MAIN COURSES)

MOUSAKAS ^{1*,2a,4,7,13}

Layers of aubergines, courgettes, potatoes, Irish minced beef and fresh herbs topped with homemade bechamel sauce - 19.95

VEGETARIAN MOUSAKAS v ^{2a,4,7,13}

Layers of aubergines, courgettes, potatoes, carrots, mixed peppers and fresh herbs topped with homemade bechamel sauce- 18.95

MAKARONIA ME KIMA (SPAGHETTI WITH GREEK STYLE BEEF RAGU) ^{1*,2a,4*,9*}

Spaghetti with slowly cooked minced beef ragu - 19.50

SOUVLAKI KOTOPOULO (CHICKEN SOUVLAKI)* ^{2a*,7,13}

Skewered fillets of chicken, charcoal grilled and served with homemade chips, tzatziki and salad - 21.50

BIFTEKI* ^{2a, 4, 7,13}

Greek style beef patty stuffed with feta (optional) and served with homemade chips and tzatziki - 20.95

SIDE ORDERS

HOMEMADE CHIPS v ^{2a*} 4.00

MIX SALAD* v ⁷ 5.95

FETA CHEESE v ⁷ 5.50

PLAIN BREAD ^{2a} 2.50

RICE v 3.00

HOMEMADE CHIPS WITH GARLIC AND OREGANO v ^{2a*} 6.00

OVEN BAKED POTATOES v 4.50

MASHED POTATOES v ⁷ 4.50

BOWL OF GREEK OLIVES v 4.50

SMALL SERVING OF DIP (TZATZIKI⁷/HUMMUS¹²/CORFU SAUCE⁴) 2.00

(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.

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