

# LUNCH MENU

## Appetisers + Meze Dishes

These small plates are ideal for sharing.

We suggest three dishes between two people as a starter or build your own meze

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### **Spanakopita £6.5**

filo pastry pie filled with feta & spinach

### **Falafel £5**

chickpea fritters with houmous

### **Keftedes £5.5**

pork meatballs with tzatziki

### **Dolmades £5**

vine leaves stuffed with rice & herbs

### **Loundza £5**

grilled smoked pork loin

### **Halloumi £5**

grilled sheep's milk cheese

### **Chicken Gyros £5**

marinated chicken cooked over charcoal

### **Village Sausage £5**

pork sausage marinated in red wine & spices

### **Kolokithokeftedes £5**

courgette fritters with tzatziki

### **Beef Stifado £7.5**

tender beef, shallots, cinnamon & red wine

### **Halloumi Mak and Cheese £4**

macaroni pasta with cheese sauce & halloumi

### **Bread £2**

with olive oil & balsamic vinegar

### **Olives £3.5**

Kalamata & green olives

### **Houmous £5.5**

served with warm flatbread

### **Tzatziki £5.5**

served with warm flatbread

### **Taramasalata £5.5**

served with warm flatbread



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## Starters

### **Loundza and Halloumi £8.5**

grilled smoked pork loin & sheep's milk cheese served with cherry tomatoes & warm flatbread

### **King Prawns £9**

in garlic butter & white wine, served with flatbread

### **Kalamari £9**

salt & pepper squid served with mixed pickles & aioli

### **Prawn Salad £8**

with Caesar dressing

### **G & M Flatbread £8**

garlic & mozzarella

### **Tomatyri Flatbread £8**

tomato & mozzarella

### **Garlic Mushrooms £8**

mushrooms in a creamy garlic sauce served with flatbread

### **Quadro Platter £18.5**

taramasalata, houmous, tzatziki & olives with warm flatbread

# THE OLIVE GARDEN

## Olive Garden Favorites

**Served with house salad or roasted vegetables for an extra £1.5**

### **Grilled Skate Wing £19.5**

with lemon butter served with seasoned fries

### **Grilled Seabass Fillet £19**

with garlic butter and diced herb potatoes

### **Beef Stifado £17**

tender beef, shallots, cinnamon & red wine served with vegetable rice

### **Moussaka £15**

lamb & beef ragu, layered with aubergine, courgette, potatoes & cheese sauce served with seasoned fries

### **Lamb Kleftikon £20**

slow baked lamb, cumin, cinnamon & garlic served with roasted potatoes

### **Chicken Athena £16**

pan fried breaded breast of chicken, smoked ham, spinach, cream, parmesan & mozzarella on cheesy mash

### **Chicken Tonino £17**

chicken breast in asparagus & mushroom sauce served with cheesy mash

### **Moussaka Orphano £15**

mushroom ragu, layered with aubergine, courgette, potatoes & cheese sauce served with seasoned fries

### **Steak Frite £19.5**

pan fried blade steak, served pink with garlic butter & seasoned fries

### **Mushroom Makaroni £14**

mushrooms, spinach and makaroni pasta in a cheesy cream sauce

### **With Chicken £17**

### **With King Prawns £19**

## **Gyros £14.5**

Hot filled flatbread served with seasoned fries & a choice of dip (tzatziki, houmous or taramasalata).

**Served with house salad or roasted**

**vegetables for an extra £1.5**

Choose any 2 of the following:

**Chicken Gyros**  
**Loundza**  
**Halloumi**  
**Keftedes**

**Mediterranean Vegetables**  
**Falafel**  
**Village Sausage**

## **Sides**

**Roasted Vegetables £4**

**Cheesy Mash £4**

**Greek Salad £5.5**

**Seasoned Fries £4**

**House Salad £4**

**Patatas Harra £4**

**Rice £3**

**Extra Flatbread £1.5**

## **Grazer Menu £14**

Choose any 3 dishes from the meze selection.

These will come served with flat bread and either lemon and oregano fries or Patatas Harra. **Served with house salad for an extra £1.5**

### **Choose 3**

**Halloumi** grilled sheep's milk cheese

**Loundza** smoked pork loin

**Keftedes** Cypriot pork meatballs

**Falafel** chickpea fritters served with houmous (*vegan*)

**Chicken Gyros** marinated sliced chicken thighs cooked over charcoal

**Halloumi Mak and Cheese** with cheese sauce and halloumi

**Olives** marinated mixed olives (*vegan*)

**Stifado** Cypriot casserole of beef, shallots, cinnamon and red wine

**Croquetas de Bacalao** salt cod croquette with aioli

**Kolokithokeftedes** courgette fritters with tzatziki

**Taramasalata** smoked cod roe dip

**Tzatziki** Greek yoghurt, garlic, cucumber and mint

**Houmous** chickpea dip (*vegan*)