

## Cold Starters

**Pitta Olives - 4.70**

**Smoked Salmon Bruschetta - 6.20**

Toasted bread topped with smoked aubergine salad and smoked salmon.

**Tzatziki - 6.20**

Greek yogurt mixed with garlic, olive oil, cucumber and oregano served with pitta bread.

**Aubergine Salad - 6.70**

A light and fragrant blend of smoked aubergine, mixed with feta cheese, garlic, dill, olive oil, oregano and roasted red peppers, served with pitta bread.

**Hummus - 6.70**

Chickpeas blended with tahini, olive oil, lemon juice and garlic served with pitta bread.

**Prawn Cocktail - 8.70**

Marinated prawns with a special marie rose sauce, served with avocado and pitta bread.

**Taramasalata - 6.50**

Served with pitta bread.

## Hot Starters

**Prawn Saganaki - 12.20**

Prawns cooked with spring onions, chilies and mixed peppers in tomato sauce with feta cheese and parsley, served with pitta bread.

**Garlic Prawns - 12.20**

King prawns cooked with chilies, lemon juice, white wine, garlic and butter, served with steamed rice.

**Calamari - 7.95**

Fried calamari rings, served with coleslaw and sweet chilli sauce.

**Whitebait - 7.95**

Deep-fried whitebait, served with garlic sauce, garnish salad and lemon.

**Mussels - 11.20**

Mussels cooked with garlic, white wine, spring onion and a touch of cream sauce, served with pitta bread.

**Cheese Crocket - 7.50**

Fried cheese crocket, served with sweet chilli sauce.

**Graviera Saganaki - 7.50**

A traditional fried Greek cheese served with cherry jam and lemon.

**Spanakopita - 7.50**

Country style Greek pastry with feta cheese and spinach served with tzatziki and garnish salad.

**Chicken Liver - 8.20**

Chicken liver cooked with bacon, spring onions, garlic, red wine, demi-glace and rosemary, served with pitta bread.

**Goat Cheese Portobello - 7.95**

Portobello mushrooms stuffed with marinated tomatoes and baked goat cheese, served with rocket salad and salad dressing.

**BBQ Pork Ribs - 7.95**

Slow cooked pork ribs with BBQ sauce.

**Halloumi - 7.50**

Grilled greek halloumi cheese, served with garnish salad, honey and sesame seeds.

**Spicy Chicken Wings - 7.50**

Fried peri peri chicken wings, served with tzatziki.

**Creamy Mushrooms - 6.70**

Pan-fried mushrooms with white wine and a cream sauce.

## Grill

**Grilled Fillet Steak - 24.50**

Served with broccoli, carrots and roast potatoes.

**Grilled Rib-eye Steak - 23.50**

Topped with garlic butter prawns and served with roast potatoes.

**Grilled Sirloin Steak - 22.50**

Served with garlic mushroom and roast potatoes.

**Surf & turf - 35.50**

Grilled sirloin steak, 1/2 lobster, served with sweetcorn, broccoli and garlic butter sauce.

**Steak and Egg - 25.50**

Grilled rib-eye steak, topped with fried egg, garlic mushroom and roast potatoes.

**Lamb Chops - 23.20**

Grilled lamb chops served with roast potatoes and rosemary sauce.

**Chicken Skewer - 15.95**

Grilled chicken skewer served with rice and mixed salad.

**Lamb Skewer - 16.95**

Grilled lamb skewer served with rice and mixed salad.

**Pork Skewer - 15.95**

Grilled pork skewer served with rice and mixed salad.

**Greek Sausage - 15.50**

Grilled greek sausage served with rice and mixed salad.

**Stuffed Greek Kebab - 15.95**

Greek kebab stuffed with philadelphia cheese, served with rice and mixed salad.

**Vegan Skewers - 15.50**

Served with chips, salad, pitta bread and hummus.

**Mix Grill for 2 - 45.95**

**Mix Grill for 4 - 90.95**

## Sauces - 2.50

Peppercorn - Diane - Blue cheese

Rosemary - Chianti

## Alpha plates

**Kleftico - 18.20**

A large piece of lamb on the bone, cooked slowly in a herb sauce, served with mashed potato and rosemary sauce.

**Beef Shank - 19.20**

Slow cooked for 3 1/2 hours, served with lemon butter roast potatoes and garlic butter sauce.

**Beef Stroganoff - 22.50**

Sliced prime beef cooked in mushrooms, onions, brandy, cream and French mustard, served with rice.

**Moussaka - 15.95**

One of the best known Greek dishes prepared with layers of savoury mince, sliced aubergines, courgettes and potatoes, topped with a creamy béchamel, served a garnish salad.

**Veggie Moussaka - 14.50**

One of the best known Greek dishes prepared with sliced aubergine, courgettes, potatoes, mushrooms, onions, cherry tomatoes and tomato sauce, topped with a creamy béchamel, served with garnish salad.

**Roast Chicken - 15.50**

Half roast chicken served with peri peri or BBQ sauce and chips.

**Chicken Milanese - 17.95**

Pan fried Chicken breast breadcrumbs, served with linguine in tomato sauce garnish salad.

**Chicken a La creme - 16.75**

Grilled chicken breast, served with a creamy mushroom sauce and baby potatoes.

## Fish

**Grilled Sea bass - 18.95**

Grilled whole sea bass, served with greek salad and lemon.

**Mediterranean Swordfish - 18.95**

Grilled Swordfish fillet, served with Mediterranean sauce, spinach and baby potatoes.

**Grilled Sea Bream - 18.85**

Served with broccoli, carrots and lemon and olive oil sauce.

**Grilled Salmon - 18.50**

Served with broccoli, rice and lemon and olive oil sauce.

**Dover Sole - 22.95**

Cooked with lemon, butter, garlic, olive oil and parsley, served with rice.

**Baked Lobster - 45.95**

Topped with cheese, served with sweetcorn, carrots, roast potatoes, garlic butter, chilli and paprika sauce.

**Grilled Octopus - 18.95**

Served with lemon, olive oil sauce and greek salad.

**Crusted Cod - 18.50**

Pan-fried cod Fillet, served with mash and a special chorizo sauce.

**Sea bass fillet - 18.20**

Pan fried sea bass fillet, served with baby potatoes, broccoli and a special sauce with mussels and garlic butter.

**Grilled Sardine - 15.20**

Served with lemon and olive oil sauce and garnish salad

**Fish Platter for 2 - 45.95**

**Fish Platter for 4 - 91.95**

## Pasta and Risotto

**Ravioli Lobster - 17.50**

Cooked with baby prawns, cherry tomatoes, white wine, a touch of cream and half a lobster.

**Ravioli Ricotta and Spinach - 15.50**

Stuffed ravioli cooked in a special sage sauce.

**Tortellini A La Creme - 14.50**

Cooked with ham, mushrooms, garlic, white wine and double cream.

**Seafood Linguini - 18.20**

Seafood linguini with prawns, clams, mussels and calamari, cooked in a cherry tomato sauce.

**Salmon Linguini - 18.50**

Cooked in a rich pink creamy sauce.

**Lobster Linguini - 45.50**

Linguini pasta cooked with lobster, cherry tomatoes, butter, white wine and parmesan.

**Penne Bolognese - 15.50**

Penne pasta cooked in a rich beef mince and tomato sauce, topped with parmesan cheese.

**Penne Caruso - 15.95**

Penne pasta cooked with bacon, spring onions, mushrooms, bolognese and a touch of cream, topped with parmesan cheese.

**Penne Arrabbiata - 14.50**

Penne pasta cooked with tomato sauce, olives, garlic and chilli flakes

**Vegetarian Risotto - 15.50**

Risotto arborio, cooked with mushroom, spring, onions, asparagus, peppers, cherry tomatoes, garlic, white wine, and parmesan cheese.

**Seafood Risotto - 18.20**

Risotto Arborio cooked with clams, muscles, calamari, prawns, garlic, white wine, double cream, and saffron.

**Octopus Orzotto - 18.50**

Orzo cooked with octopus, cherry tomatoes, tomato sauce, butter and parmesan.

**Beef Orzotto - 19.95**

Orzo cooked with vegetable stock, mushroom, butter and parmesan, topped with beef steak.

## Salads

### A-La Chef Salad - 13.50

Mixed leaves with chicken breast and our special sauce.

### Greek Salad - 8.20

Tomato, onions, cucumber, peppers, feta cheese, oregano, olives and olive oil.

### Halloumi and Chicken Salad - 13.50

Mixed leaves, tomato, cucumber, topped with grilled chicken breast, grilled halloumi, parmesan and balsamic dressing.

## Sides

Chips - 3.50

Sweet Potato Chips - 3.50

Broccoli - 4.70

Roast Potatoes - 3.50

Asparagus - 5.70

Garlic Spinach - 5.50

## Kids Menu + Soft Drink - 10.50

Spaghetti Meatballs

Chicken Nuggets

Fish Fingers

Beef Burger

Vegetarian Moussaka

Beef Moussaka



# Main Menu