

ELIÁ

GREEK RESTAURANT



Starters or Meze

Tzatziki Youghurt, cucumber and garlic	V £6.50
Taramosalata A tasty seafood dip	£6.50
Hummus Chickpeas garlic & tahini paste	V £6.50
Melitzanosalata Smoked aubergine dip	V £6.50
Tyrokafteri A spicy dip with Greek Cheese	V £7.00
Dolmathes Rice, herbs and minced beef wrapped in grapevine leaves (Vegetarian option also available)	£7.00 V £6.50
Keftedes Traditional beef meatballs	V £7.00
Kotokeftedes Chicken meatballs	£7.50
Grilled haloumi chees	V £7.50
Kefalotyri Cretan cheese, lightly fried	V £8.50
Dakos Sun dried bread ring topped with tomato and feta cheese	£7.00
Feta Saganaki Baked feta in tomato sauce	V £7.00
Musseles Saganaki Musseles & feta in tomato sauce	£8.00
Prawn Saganaki Prawns & feta in tomato sauce	£7.50
Butter beans, onions and carrots In tomato	V £6.50
Fried courgettes	V £7.00
Axnista Steamed mussels	£8.00
Loukanika Spicy pork village sausage	£7.50
Tigania Spicy sausage with onions & peppers	£8.00
Marida Whitebait fried in light breadcrumb	£7.00
Fried Kalamari Squid, deep fried in batter	£9.00
Spanakopita Filled pastry parcel gillet with spinach & feta cheese	V £8.00

Choice of Main Courses

Mousaka Minced beef, courgette, aubergine & potato, topped of with bechamel sauce	£15.50
Vegetarian Mousaka Made to original recipe, but with more delicious vegetables	V £14.00
Beef Stifado Rich beef stew, with onions in a tomato sauce, served with rice	£16.00
Beef Youvetsi Slow-cooked beef in a tomato sauce, baked in oven with rice-shaped pasta	£15.00
Pastitsio Pasta dish with seasoned minced beef in tomato, topped with bechamel sauce	£14.50
Kleftiko Slow-cooked lamb, on the bone, in tomato sauce with oven potatos, chips or rice	£21.00
Soufrito Beef medallions, cooked in olive oil & garlic in a light lemon sauce, served with oven potatos, chips or rice and vegetables	£16.50
Soutzoukaki Slow-cooked beef burgers, baked in the oven in a garlic, cumin and tomato sauce, served with mash	£15.50
Maze For Two Four courses: Starters, Mains, Desserts & Coffee	£58.00
Mixed Platter For Two	£22.00
Mixed Fish Platter For Two	£30.00

Pasta Dishes

Meatballs and Spaghetti In tomato sauce	£11.00
Spaghetti with grilled vegetables In rich tomato sauce	V £10.50
Seafood Spaghetti With prawns, calamari & mussels in a fresh tomato sauce, finished with white wine	£16.00

Hot From the Grill

Chicken Souvlaki Chicken filet on a skewer	£14.50
Pork Souvlaki Grilled pork on a skewer	£14.50
Lamb Souvlaki Grilled lamb on a skewer	£16.00
King Prawn Souvlaki Skewered grilled prawns	£17.80
Butcher`s Rough-cut Pork Chop On the bone	£16.00
Voskou Pork chop topped with youghurt & cheese	£16.80
Mixed Grill Chicken, beef burger, lamb chop and pork chop	£17.80
Paidakia (Lamb Chops) Grill Marinated with oregano and thyme Served with chips, rice, lemon potato	£17.00

Fancy some sauce on the top? (£4.50 each)

Manitari Wild mushroom sauce finished with cream & wine
Pepper Sauce Peppercorn sauce with brandy & cream
Alaniara Spicy, creamy sauce with tomato, onions & peppers
Sousou Cream, mustard, pimento, onions & mush-rooms

Salad Selection

Greek salad Tomato, cucumber, onions, green pepper, olives & feta cheese	V £7.50
Grilled, marinated chicken In a salad of lettuce, tomato and cucumber	£10.50
Lettuce salad With olive oil and lemon dressign	V £6.50
Tomato & Cucumber salad	V £5.50

Side Orders

Olives	£3.00	Roast lemon potatoes	£3.50
Feta Cheese	£4.00	Bread	£2.50
Garlic Bread	£2.95	Chips	£3.50
Pitta Bread	£2.50		

ALLERGENS

Please note that due to the nature of our kitchen we cannot guarantee that airborne particles have not cross-contaminated our dishes. If you have food allergies and wish to know more about our food or the ingredients used, please ask a member of staff.

Soft Drinks, Hot Drinks and Desserts

Fruit Juice Orange / Apple	Regular £3.50	Large £4.50	Black Coffee	£3.00
Coca Cola / Diet Coke	Regular £3.00	Large £3.90	Greek Coffee	£3.50
Irn Bru / Diet Irn Bru		£3.00	Espresso Coffee	£2.80
Lemonade	Regular £3.00	£3.80	Cappuccino	£3.00
Small Sparkling Mineral Water 330ml		£3.20	Latté	£3.50
Large Sparkling Mineral Water 750 ml		£4.50	Frappe (Iced Coffee)	£2.90
Pot of Tea		£3.00	Freddo Espresso	£3.50
Selection of Herbs Teas		£3.50		
Fanta	Cans £3.40			
	Cans £3.40			

Something to Sweeten You Up

Youghurt with Honey	£6.50	Galaktoboureko	£5.50
Ice-Cream	£6.50	Baklava	£5.50
Various Gateaux	£6.50	Kadaifi	£5.50

White

Prosecco Contarini	£33.00
A firm and crisp sparkling white wine	
Also served by the glass (175mls)	£8.50
Makedonikos	£24.00
A dry white wine with a fresh grape flavour	
Malagouzia	£27.00
A dry wine from an ancient vine with a distinct taste of grapes	
Kanenas	£24.00
Chardonnay and moscate with a citrus and rose aftertaste	
Hadzimihalls	£30.00
A dry Chardonnay, unique to the Hadzimihali estate in Attica	
Retsina	£21.00
A dry, white wine that`s uniquely flavoured with pine tree resin	
Little Ark	£24.00
A fresh, aromatic dry wine from the Peloponnese region	
Pinot Grigiot Tentazoni D`Aba	By Glass £9.50
Delicate on the nose with a scent of Acacia flower and pears.	£28.00
Elegantly structured, with a full fruity finish	
Sauvignon Blanc	£28.00
Intense bouquet with fragrance of fig and elderflower, fruity with a fresh finish	

Rose

Boutari Demi-Sec	£23.000
A medium-dry rosé wine from North Greece, Xinomavro variety	
Makedonikos	£24.00
A rosé wine with a fresh grape flavour and aroma	

House White

An excellent dry white wine from the Sabbatino grape	
Bottle 750mls	£20.00
Large Glass 250mls	£7.50
Regular 175mls	£6.00

Wines

Red

Nemea	£25.00
A deep, red wine with a hint of cinnamon from the Landidis estate	
Makedonikos	£25.00
A dry white wine with a fresh grape flavour	
Otello	£26.00
A unique Cypriot red wine with subtle, spicy aftertaste	
Kanenas	£27.00
A complicated mix of aromas with a tabacco and pepper aftertaste from Chiraz and Mavroudi grape	
Barbera D`Alba Doc Cantine Terre Del Barolo	£30.00
Soft fragrant on the nose with aromatic overtones of ripe grapes.	
Warm generous flavours witch rich, velvety finish	
Cabernet Sauvignon Doc Ca d`Rocci	£28.00
Classic Cabernet Sauvignon from a good vintage and one of Veneto`s finest wineries. Deep, cheery red ripe berries and silky spice finish	
Rioja Crianza	£27.00
Smooth and elegant with hints of ripe fruits and American oak	

House Red

Agiorgitiko grape from the Peloponnese region with an excellent grape aroma	
Bottle 750mls	£20.00
Large Glass 250mls	£7.90
Regular 175mls	£6.00

As the percentage/volume varies from season in all of our wines, the figure has not been listed, but your waiter be able to advise you of this as required

Beers and Spirits

Beer Selection

Tennent`s [4%]	£5.60
Menabrea [4.8%]	£6.50
Magners Cider [4.5%]	£5.50
Innis&Gunn	£6.50
Keo Small [4.5%] 320ml	£4.25
Keo Large [4.5%] 630ml	£6.80
Mythos bottle [5%] 500ml/330ml	£5.60/£4.25
Corona bottle [4.6%] 330ml	£5.20
Koppargerg Mixed Fruit 550ml	£6.00

Selection of Spirits

Famous Grouse Whiskey [40%]	£4.20	Morgans Spiced Rum [35%]	£4.20
Jack Daniels [40%]	£4.40	Tia Maria [26.5%]	£4.20
Canadian Club [40%]	£4.20	Amaretto [28%]	£4.00
Souther Comfort [40%]	£4.20	Baileys [17%]	£4.20
Irish Whiskey [40%]	£4.40	Sambuca [40%]	£4.20
Various Malts [40%]	£4.60	Cointreau [40%]	£4.50
Smirnoff Vodka [37.5%]	£4.80	Drambuie [40%]	£4.80
Gordons Gin [37.5%]	£4.20	Glayva [35%]	£4.50
Bacardi [37.5%]	£4.20	Peach Schnapps [23%]	£4.00
Tequila [38%]	£4.00	Martini Rosso [15%]	£4.00
Ouzo [37.5%]	£4.00	Martini Extra Dry [15%]	£4.00
Metaxa Brandy 5* [38%]	£4.70	Campari [25%]	£4.00
Metaxa Brandy 7* [40%]	£5.00	Croft Original Sherry [17.5%]	£4.20
Martella Brandy [40%]	£5.50	Harveys Bristol Cream [17.5%]	£4.20
Remy Martin [40%]	£5.70	Filfar Orange Liqueur [34%]	£4.00
Port [20%]	£4.20		£1.50
Black Heart Rum [40%]	£4.20		

We also have a wide range of cocktails to choose from please ask your waiter

NB - All percentages indicate yhe volume of alcohol in our beers, wines and spirits. All spirits are served in 25ml measures as per the Weights & Measures Act 1985.