Soup

**Avgolemono**  Chicken broth and rice soup with egg and lemon  5.00
**Fagges**  Lentil Soup (V)  5.00
**Hortosoupa**  Vegetable Soup (V)  5.00

Cold Starters

**Tarama**  Smoked cods’ roe beaten with lemon and olive oil  6.75
**Hummus**  Chickpeas pureed with oil, lemon, garlic and tahini (V)  6.00
**Tahini**  Ground sesame dip (V)  6.00
**Zatziki**  Greek yoghurt and cucumber with garlic and mint (V)  6.00
**Aubergine Salad**  Baked aubergine pureed with olive oil and fresh herbs (V)  6.75
**Melitzanes Imam**  Deep fried aubergines with garlic, tomatoes and onions  6.75
**Tabouleh**  Crushed wheat with chopped spring onions and parsley (V)  6.25
**Tyrokafteri**  Spicy feta cheese and yoghurt dip (V)  6.50
**Tuna Fish Salad**  Pureed tuna fish mixed with olive oil, onions and herbs  6.50
**Garides**  Prawns dressed with lemon and olive oil, served chilled  7.00
**Octapodi**  Salad of fresh octopus in olive oil  8.75
**Smoked Salmon**

Hot Starters

**Kalamari**  Deep fried baby squid  10.75
**Grilled Sardines**  6.50
**Kolokitho-Keftedes**  Courgette croquettes (V)  6.75
**Loukanika**  Greek sausages  6.50
**Lountza**  Smoked pork loin charcoal grilled  6.50
**Halloumi**  Cypriot cheese charcoal grilled (V)  6.00
**Anginares me Koukia**  Artichokes with broad beans (V)  7.50
**Spanakopitta**  Fetta and spinach wrapped in filo pastry (V)  6.50
**Dolmades**  Stuffed vine leaves  6.00
**Saganaki**  Pan fried Greek cheese (V)  8.00
**Halloumi Souvlaki**  Chargrilled halloumi with vegetables  7.50
**Soutzoukakia**  Meatballs in a spicy tomato sauce  6.00
**Manitaria**  Grilled Portobello mushrooms in olive oil and lemon dressing (V)  5.50
**Gigantes Plaki**  Butterbeans in a fresh tomato sauce (V)  6.50
**Gavros**  Fried anchovies  6.75

**Pitta Bread**  60p  **Sesame Bread**  75p
### Speciality of Lemonia

#### Meze
A special selection of hot and cold starters, chargrilled meats and Greek Salad

| Minimum two persons per person | 30.00 |

#### Charcoal Grills

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Shashlik</td>
<td>Cubes of marinated chicken chargrilled with fresh vegetables</td>
<td>17.50</td>
</tr>
<tr>
<td>Lamb Shashlik</td>
<td>Cubes of marinated lamb chargrilled with fresh vegetables</td>
<td>18.75</td>
</tr>
<tr>
<td>Lamb Souvlaki</td>
<td>Small cubes of tender lamb grilled on a skewer</td>
<td>17.75</td>
</tr>
<tr>
<td>Pork Souvlaki</td>
<td>Small cubes of tender pork grilled on a skewer</td>
<td>15.75</td>
</tr>
<tr>
<td>Sheftalia</td>
<td>Rolled minced meat with onions, herbs and spices</td>
<td>14.50</td>
</tr>
<tr>
<td>Pagidakia</td>
<td>Lamb cutlets</td>
<td>22.50</td>
</tr>
<tr>
<td>Veal Cutlet</td>
<td>Marinated in olive oil and lemon with garlic and herbs</td>
<td>25.00</td>
</tr>
<tr>
<td>Spring Chicken</td>
<td>Basted with olive oil and lemon with garlic and herbs</td>
<td>16.50</td>
</tr>
<tr>
<td>Ordikia</td>
<td>Quails basted with olive oil, lemon and oregano</td>
<td>16.50</td>
</tr>
<tr>
<td>Sikotí Moscharí</td>
<td>Grilled calf's liver</td>
<td>20.50</td>
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#### Fish

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Grilled Dover Sole</td>
<td></td>
<td>35.00</td>
</tr>
<tr>
<td>Grilled Monkfish and Prawns</td>
<td></td>
<td>25.00</td>
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<tr>
<td>Grilled Octopus</td>
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<td>25.00</td>
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<tr>
<td>Grilled Halibut</td>
<td></td>
<td>25.00</td>
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<tr>
<td>Grilled Tuna</td>
<td></td>
<td>21.75</td>
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<tr>
<td>Grilled Salmon</td>
<td></td>
<td>18.50</td>
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<tr>
<td>Tsioura</td>
<td>Grilled whole Sea Bream</td>
<td>19.50</td>
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<tr>
<td>Grilled Fillets of Sea Bass</td>
<td></td>
<td>19.50</td>
</tr>
<tr>
<td>Mediterranean Prawns</td>
<td>Marinated in olive oil, lemon and garlic, grilled</td>
<td>15.75</td>
</tr>
<tr>
<td>Fish Shashlik</td>
<td>Cubes of fish marinated and char-grilled</td>
<td>19.50</td>
</tr>
<tr>
<td>Seafood Yiouvetsi</td>
<td>Baked orzo pasta with seafood and feta cheese</td>
<td>15.75</td>
</tr>
<tr>
<td>Charcoal Grilled Kalamarí</td>
<td></td>
<td>19.75</td>
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<tr>
<td>Deep Fried Kalamarí</td>
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<td>19.75</td>
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<tr>
<td>Deep Fried Haddock with Chips</td>
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<td>15.00</td>
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</tbody>
</table>

A discretionary service charge of 12.5% will be added

All of our dishes may contain traces of nuts, wheat and dairy. Some of our food items contain allergens. Ask at the time of order if you have any allergies or dietary conditions. (V) denotes vegetarian dishes
Main Dishes

Moussaka  Layers of vegetables and mincemeat baked in a creamy white sauce  16.00
Dolmades  Vine leaves stuffed with seasoned minced meat and rice  15.00
Kleftiko  Joint of lamb baked in lemon, spices and herbs  19.75
Stifado  Casserole of beef cooked in wine with baby onions and herbs  17.00
Tavvas  Oven baked cubes of lamb with baby onions and herbs  17.00
Kefedes  Deep fried minced lamb with parsley, onions and herbs  14.50
Arni me Melitzanes  Baked lamb with aubergines  17.00
Kounellí Stifado  Rabbit cooked in wine with baby onions and herbs  18.00

Vegetarian Dishes

Moussaka  Layers of vegetables baked in a creamy white sauce (V)  16.00
Halloumi Souvlaki  Chargrilled halloumi with vegetables served with rice (V)  15.00
Gemista  Stuffed vegetables with rice, spices and herbs (V)  14.00
Anginares me Koukia  Artichokes with broad beans in a tomato sauce (V)  7.50
Louvia  Black eyed beans with fresh spinach and olive oil (V)  6.00
Lentils  Green lentils cooked in olive oil, onions, tomatoes and herbs (V)  6.00

Side Dishes

Chips (V)  3.75
Roast Potatoes (V)  3.75
Rice  3.75
Pourgouri  Crushed wheat (V)  3.75
Horiatiki  Greek salad with fetta and olives (V)  6.75
Mixed Salad (V)  5.75
Green Salad (V)  5.75
Tomato and Onion Salad (V)  5.75
Fetta Cheese with olive oil  5.75
Spinach (V)  4.75
Broccoli (V)  4.75
Okra (V)  4.75
Horta  Wild Greek greens (V)  5.50
Melitzanes me Kolokithia  Aubergines and courgettes in a tomato sauce(V)  5.50