



Soup

Avgolemono	Chicken broth and rice soup with egg and lemon	5.00
Faggas	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 fetta 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		8.75

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	Panfried 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

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

Fish

Grilled Dover Sole		35.00
Grilled Monkfish and Prawns		25.00
Grilled Octopus		25.00
Grilled Halibut		25.00
Grilled Tuna		21.75
Grilled Salmon		18.50
Tsipoura	<i>Grilled whole Sea Bream</i>	19.50
Grilled Fillets of Sea Bass		19.50
Mediterranean Prawns	<i>Marinated in olive oil, lemon and garlic, grilled</i>	15.75
Fish Shashlik	<i>Cubes of fish marinated and char-grilled</i>	19.50
Seafood Yiouvetsi	<i>Baked orzo pasta with seafood and fetta cheese</i>	15.75
Charcoal Grilled Kalamari		19.75
Deep Fried Kalamari		19.75
Deep Fried Haddock with Chips		15.00

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

Vegetarian Dishes

Moussaka	<i>Layers of vegetables baked in a creamy white sauce (V)</i>	16.00
Halloumí Souvlakí	<i>Chargrilled halloumí with vegetables served with rice (V)</i>	15.00
Gemísta	<i>Stuffed vegetables with rice, spices and herbs (V)</i>	14.00
Angináres me Koukia	<i>Artichokes with broad beans in a tomato sauce (V)</i>	7.50
Louvia	<i>Black eyed beans with fresh spinach and olive oil (V)</i>	6.00
Lentils	<i>Green lentils cooked in olive oil, onions, tomatoes and herbs (V)</i>	6.00

Side Dishes

Chips (V)		3.75
Roast Potatoes (V)		3.75
Rice		3.75
Pourgouri	<i>Crushed wheat (V)</i>	3.75
Horiatikí	<i>Greek salad with fetta and olives (V)</i>	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	<i>Wild Greek greens (V)</i>	5.50
Melitzanes me Kolokithía	<i>Aubergines and courgettes in a tomato sauce (V)</i>	5.50