



## Soup

<b>Avgolemono</b>	Chicken broth and rice soup with egg and lemon	6.00
<b>Faggas</b>	Lentil Soup (V)	6.00
<b>Hortosoupa</b>	Vegetable Soup (V)	6.00

## Cold Starters

<b>Tarama</b>	Smoked cods' roe beaten with lemon and olive oil	8.00
<b>Hummus</b>	Chickpeas pureed with oil, lemon, garlic and tahini (V)	7.00
<b>Tahini</b>	Ground sesame dip (V)	7.00
<b>Zatziki</b>	Greek yoghurt and cucumber with garlic and mint (V)	7.00
<b>Aubergine Salad</b>	Baked aubergine pureed with olive oil and fresh herbs (V)	7.75
<b>Melitzanes Imam</b>	Deep fried aubergines with garlic, tomatoes and onions	7.75
<b>Tabouleh</b>	Crushed wheat with chopped spring onions and parsley (V)	7.00
<b>Tyrokafteri</b>	Spicy fetta cheese and yoghurt dip (V)	7.75
<b>Tuna Fish Salad</b>	Pureed tuna fish mixed with olive oil, onions and herbs	7.50
<b>Garides</b>	Prawns dressed with lemon and olive oil, served chilled	7.75
<b>Octapodi</b>	Salad of fresh octopus in olive oil	9.75
<b>Smoked Salmon</b>		9.75

## Hot Starters

<b>Kalamari</b>	Deep fried baby squid	12.50
<b>Grilled Sardines</b>		7.50
<b>Kolokitho-Keftedes</b>	Courgette croquettes (V)	8.00
<b>Loukanika</b>	Greek sausages	7.75
<b>Lountza</b>	Smoked pork loin charcoal grilled	7.75
<b>Halloumi</b>	Cypriot cheese charcoal grilled (V)	8.00
<b>Anginares me Koukia</b>	Artichokes with broad beans (V)	9.00
<b>Spanakopitta</b>	Fetta and spinach wrapped in filo pastry (V)	7.50
<b>Dolmades</b>	Stuffed vine leaves	7.00
<b>Saganaki</b>	Panfried Greek cheese (V)	9.00
<b>Halloumi Souvlaki</b>	Chargrilled halloumi with vegetables	9.00
<b>Soutzoukakia</b>	Meatballs in a spicy tomato sauce	7.00
<b>Manitaria</b>	Grilled Portobello mushrooms in olive oil and lemon dressing (V)	6.50
<b>Gigantes Plaki</b>	Butterbeans in a fresh tomato sauce (V)	7.50
<b>Gavros</b>	Fried anchovies	7.50
<b>Pitta Bread</b>	60p	
<b>Sesame Bread</b>	75p	



# Speciality of Lemonia

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

*Minimum two persons*

*per person 38.75*

## Charcoal Grills

<b>Chicken Shashlik</b>	<i>Cubes of marinated chicken chargrilled with fresh vegetables</i>	23.75
<b>Lamb Shashlik</b>	<i>Cubes of marinated lamb chargrilled with fresh vegetables</i>	24.75
<b>Lamb Souvlaki</b>	<i>Small cubes of tender lamb grilled on a skewer</i>	23.75
<b>Pork Souvlaki</b>	<i>Small cubes of tender pork grilled on a skewer</i>	21.75
<b>Sheftalia</b>	<i>Rolled minced meat with onions, herbs and spices</i>	20.75
<b>Pagidakia</b>	<i>Lamb cutlets</i>	28.00
<b>Veal Cutlet</b>	<i>Marinated in olive oil and lemon with garlic and herbs</i>	30.00
<b>Spring Chicken</b>	<i>Basted with olive oil and lemon with garlic and herbs</i>	22.75
<b>Ordikia</b>	<i>Quails basted with olive oil, lemon and oregano</i>	23.50
<b>Sikoti Moschari</b>	<i>Grilled calf's liver</i>	26.50

## Fish

<b>Grilled Dover Sole</b>		39.75
<b>Grilled Monkfish and Prawns</b>		29.75
<b>Grilled Octopus</b>		30.00
<b>Grilled Halibut</b>		29.50
<b>Grilled Tuna</b>		26.00
<b>Grilled Salmon</b>		26.50
<b>Tsipoura</b>	<i>Grilled whole Sea Bream</i>	25.00
<b>Grilled Fillets of Sea Bass</b>		25.75
<b>Mediterranean Prawns</b>	<i>Marinated in olive oil, lemon and garlic, grilled</i>	21.75
<b>Fish Shashlik</b>	<i>Cubes of fish marinated and char-grilled</i>	27.50
<b>Seafood Yiouvetsi</b>	<i>Baked orzo pasta with seafood and fetta cheese</i>	22.50
<b>Charcoal Grilled Kalamari</b>		26.75
<b>Deep Fried Kalamari</b>		25.50
<b>Deep Fried Haddock with Chips</b>		20.75

A discretionary service charge of 12.5% will be added.

All our dishes may contain traces of nuts, wheat and dairy. Please inform your server when ordering of any allergies or dietary conditions. (V) denotes vegetarian dishes



## Main Dishes

<b>Moussaka</b>	<i>Layers of vegetables and mincemeat baked in a creamy white sauce</i>	22.50
<b>Dolmades</b>	<i>Vine leaves stuffed with seasoned minced meat and rice</i>	21.75
<b>Kleftiko</b>	<i>Joint of lamb baked in lemon, spices and herbs</i>	25.00
<b>Stifado</b>	<i>Casserole of beef cooked in wine with baby onions and herbs</i>	24.00
<b>Tavvas</b>	<i>Oven baked cubes of lamb with baby onions and herbs</i>	24.00
<b>Keftedes</b>	<i>Deep fried minced lamb with parsley, onions and herbs</i>	19.75
<b>Arní me Melitzanes</b>	<i>Baked lamb with aubergines</i>	24.50
<b>Kounellí Stifado</b>	<i>Rabbit cooked in wine with baby onions and herbs</i>	24.75

## Vegetarian Dishes

<b>Moussaka</b>	<i>Layers of vegetables baked in a creamy white sauce (V)</i>	21.75
<b>Halloumí Souvlakí</b>	<i>Chargrilled halloumí with vegetables served with rice (V)</i>	19.50
<b>Gemísta</b>	<i>Stuffed vegetables with rice, spices and herbs (V)</i>	18.50
<b>Angináres me Koukia</b>	<i>Artichokes with broad beans in a tomato sauce (V)</i>	9.00
<b>Louvia</b>	<i>Black eyed beans with fresh spinach and olive oil (V)</i>	7.00
<b>Lentils</b>	<i>Green lentils cooked in olive oil, onions, tomatoes and herbs (V)</i>	7.00

## Side Dishes

<b>Chips</b> (V)		5.00
<b>Roast Potatoes</b> (V)		4.50
<b>Rice</b>		4.00
<b>Pourgouri</b>	<i>Crushed wheat (V)</i>	4.00
<b>Horiatikí</b>	<i>Greek salad with fetta and olives (V)</i>	8.50
<b>Mixed Salad</b> (V)		7.00
<b>Green Salad</b> (V)		7.00
<b>Tomato and Onion Salad</b> (V)		7.00
<b>Fetta Cheese with olive oil</b>		8.00
<b>Spinach</b> (V)		6.00
<b>Broccoli</b> (V)		5.50
<b>Okra</b> (V)		5.50
<b>Horta</b>	<i>Wild Greek greens (V)</i>	6.00
<b>Melitzanes me Kolokithía</b>	<i>Aubergines and courgettes in a tomato sauce (V)</i>	6.00