

Evening Menu



Hot Drinks

Americano	£3.25
Espresso	£2.95
Double Espresso	£3.50
Cappuccino	£3.75
Flat White	£3.75
Café Latte	£3.75
Mocha <i>(Espresso mixed with hot chocolate)</i>	£3.75
Hot Chocolate	£3.50
Tea Selection <i>English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint</i>	£3.25
Flavoured Syrups <i>(Caramel, Hazelnut, Vanilla)</i>	£0.40

Cold Drinks

Soft Drinks <i>(Coke, Diet Coke, Orange Loux, Lemon Loux)</i>	£3.50
Juices <i>(Orange, Apple, Pineapple or Cranberry)</i>	£3.50
Kafeneon's Freddo Espresso <i>(Iced espresso)</i>	£3.75
Freddo Cappuccino	£3.75
Ice Tea <i>(Please ask for selection)</i>	£3.50
Mineral Water <i>(Still or Sparkling)</i>	£2.95
Smoothies <i>(Please ask for selection)</i>	£3.95
Beers <i>(Please ask for selection)</i>	£4.50

Wine List

House Red, White, or Rosé

Glass (175ml) £5.95

Glass (250ml) £7.50

White Wines

1 Pinot Grigio	£22.00	Bottle
<i>An intense straw colour, our Pinot Grigio has a delightfully fruity bouquet. The palate is dry, soft full bodied and well balanced.</i>		
2 Saint Panteleimon	£29.00	Bottle
<i>Cyprus. Medium sweet white wine with a fruity taste and rich aroma.</i>		
3 Makedonikos White	£28.00	Bottle
<i>Greece. Medium dry wine with vibrant aromas of white flower and lavender that gives freshness and a distinctive taste.</i>		
4 Aphrodite	£29.00	Bottle
<i>Greece. Lively crisp dry white wine with a delicate aroma and smooth taste.</i>		
5 Sauvignon Blanc	£27.00	Bottle
<i>New Zealand. Generous and lifted, showing powerful aromas. The palate bursts with fresh citrus, grapefruit and melon notes.</i>		
6 Retsina	£28.00	Bottle
<i>Greece. Dry white Greek wine that has been flavoured with pine resin. *Retsina is an unusual & controversial wine which may not suit everybody's taste.</i>		

Prosecco

By the Glass (175ml) £8.50

Large Bottle (750ml) £26.00

Red Wines

7 Merlot	£22.00	Bottle
<i>Deep ruby red, our Merlot has elegant aromas of violet plums and red fruits.</i>		
8 Othello	£29.00	Bottle
<i>Cyprus. Light summery red wine produced from the Mavro and Othello grape varieties. This wine has a rich, berry fruit aroma made from grapes coming from the Limassol and Paphos district.</i>		
9 Kotrotsos	£29.00	Bottle
<i>Greece. Deep, ruby red colour. This select wine was made from Agiorgitiko, the unique grape variety from the region of Nemea. A mellow wine with excellent aroma, rich velvety flavour and a pleasant vanilla finish.</i>		
10 Malbec	£27.00	Bottle
<i>Argentina. Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.</i>		
11 Vasilis Markou	£32.00	Bottle
<i>Greece. Red dry wine, 50% Cabernet Sauvignon and 50% Merlot PGI Attica. Deep ruby colour, black fruit and spicy aromas. Ideal accompaniment to grilled meat and hearty cheese.</i>		
Rosé Wines		
12 Pinot Grigio Blush	£22.00	Bottle
<i>Italy. A delicious aroma of strawberries and red berries, this is a well balanced rosé with clean, crisp fruitiness.</i>		
13 Makedonikos Rose	£28.00	Bottle
<i>Greece. A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours. A round & full taste with a surprisingly clean finish.</i>		

Cocktail menu also available

Starters and Meze Dishes

Tomato and Feta Soup (V)	£6.50	Spanakopita (V) <i>Filo pastry parcels with a classic spinach, Feta and onion filling.</i>	£7.50
Olives, Chillies and Feta (V)	£4.95		
Side of Hand cut Chips (V)	£3.50	King Prawn Saganaki <i>King Prawns pan fried with peppers & onions Baked in a tomato & spicy Feta salsa.</i>	£9.95
Chips Hellas (V) <i>Topped with crumbled Feta & Oregano.</i>	£3.95	Keftedes Apo Pavlos <i>Greek style meatballs served in a rich tomato based salsa with toasted pita.</i>	£7.50
Grilled Halloumi Salad (V) <i>Served over a tomato and mixed lettuce leaf salad.</i>	£6.95	Halloumi Fries (V) <i>Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.</i>	£7.50
Deep Fried Feta Saganaki Bites (V) <i>Coated with honey & sesame seeds.</i>	£7.50	Mini Meze Sharing Starter (V) <i>(Minimum 2 people) Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanakopita, Hummus, Tzatziki & Pita.</i>	£7.50 per person
Trio of Greek Dips with Pita Bread (V) <i>Including Hummus, Tzatziki and Tirokafteri dips.</i>	£6.95		
Gigantes & Loukaniko <i>Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce.</i>	£7.95		

Main Dishes

Chicken Souvlaki <i>Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.</i>	£16.95	Pastitsio <i>The famous "Greek Lasagna" Layers of Macaroni, cinnamon spiked beef ragu & thick, velvety Bechamel sauce. Served with Greek salad & bread.</i>	£15.95
Mediterranean Style Sea Bass <i>Pan fried Sea Bass, drizzled with a light lemon dressing. Served over a bed of classic Greek Briam and lemon potatoes.</i>	£17.95	Chicken Gyros <i>Filled with traditionally seasoned shredded chicken, salad and Tzatziki. Served with hand cut chips.</i>	£14.95
Beef Stifado <i>Slow cooked tender beef, tomato & shallots in a Greek style stew. Served with Greek salad, rice and bread.</i>	£16.95	Halloumi Pita (V) <i>Filled with grilled Halloumi, aubergine, salad and Tzatziki. Served with hand cut chips.</i>	£14.95
Lamb Kleftiko <i>Slow cooked melt in the mouth lamb shank served with roasted lemon potatoes, Greek salad and Tzatziki.</i>	£17.95	Lamb Kofta Pita <i>Filled with minty lamb Kofta, salad and Tzatziki. Served with hand cut chips.</i>	£14.95
Big Fat Greek Grill <i>This Mixed Grill & Gyros Pita hybrid includes chicken skewer, sausage, Lamb Kofta skewer & Chicken Gyros. Served with salad, Tzatziki, chips & Pita bread.</i>	£17.95	Pita Loukaniko <i>Grilled Loukaniko (Traditional smoked pork, leek and fennel sausage), Tzatziki, lettuce, tomato, red onion and chips wrapped in warm pita bread</i>	£14.95
Vegetarian Moussaka (V) <i>Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.</i>	£15.95	Yemista (V) <i>Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.</i>	£15.95
Moussaka <i>Layers of potato, aubergine and minced beef topped with creamy Béchamel and oven baked to perfection. Served with Greek salad and bread.</i>	£15.95	Chicken Feta Sizzler <i>Pan fried chicken breast, peppers, onions and Feta cheese served in a tomato based salsa on a sizzling plate. Served with rice, pita bread and dips.</i>	£16.95
Chicken and Halloumi Platter <i>Grilled chicken thighs flavoured with our classic Gyros herbs and spices, served with a side of grilled Halloumi, Yemista rice, pita bread and Greek dips.</i>	£15.95	Greek Salad (V) <i>Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta cheese and chillies drizzled with Extra Virgin Olive Oil and seasoned with Oregano. Add a chicken skewer £3.50</i>	£10.95

Meze Platters

Can't decide? Why not try a selection of our most popular Greek dishes with one of our Meze Platters. (Minimum 2 people)

The Original Meze Platter **£18.95 per person**
Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.

Vegetarian Meze Platter (V) **£18.95 per person**
*Including: Vegetarian Moussaka, Yemista, Greek Salad, Dolmades, Spanakopita, grilled Halloumi, Briam
and dips with pita.*

*(V) = Vegetarian

*Contact details TEL: 0191 260 25 77 WEB: www.kafeneon.co.uk

Vegan menu & Gluten free menu also available.

MC70921NR for the facts drinkaware.co.uk *Food Allergies & Intolerances* Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.