

Kafeneon's Gluten Free Menu

Gluten Free Starters

Grilled Halloumi (v) *Served over a tomato and mixed lettuce leaf salad.*

Dips & Sticks (v) *Hummus & Tzatziki with carrot and cucumber dipping sticks.*

Tomato & Feta Soup (v)

Olives, Chillies & Feta (v)

Dolmades (v) *Vine leaves stuffed with zesty rice and herbs.*

King Prawn Saganaki *King Prawns pan fried with peppers & onions. Baked in a tomato & spicy Feta salsa.*

Gluten Free Main Courses

Chicken Souvlaki *Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Grilled and served over Greek salad, fries and Tzatziki dip.*

Yemista Peppers (v) *Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.*

Mediterranean Style Sea Bass *Pan fried Sea Bass, drizzled with a light lemon dressing. Served over a bed of classic Greek Briam and lemon potatoes.*

Lamb Kleftiko *Slow cooked and served with salad, roasted lemon potatoes & Tzatziki.*

Chicken Feta *Pan fried chicken breast, peppers, onions and Feta cheese served in a tomato based salsa. Served with a side of rice and Greek Salad.*

Beef Stifado *Slow cooked tender beef, tomato & shallots in a Greek style stew. Served with Greek salad and rice.*

Greek Salad (v) *Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta cheese and chillies drizzled with Extra Virgin Olive Oil and seasoned with Oregano.*

Chicken & Halloumi Platter *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.*

Gigantes & Loukaniko *Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce. Served with rice and Greek salad.*