Evening Menu



Hot Drinks

Americano	£2.95
Espresso	£2.50
Double Espresso	£2.95
Cappuccino	£3.50
Flat White	£3.25
Café Latte	£3.50
Mocha (Espresso mixed with hot chocolate)	£3.75
Hot Chocolate	£3.25
Tea Selection <i>English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint</i>	£2.95
Flavoured Syrups (Caramel, Hazelnut, Vanilla)	£0.40

Cold Drinks

Soft Drinks (Coke, Diet Coke, Orange Loux, Lemon Loux)	£2.95
Juices (Orange, Apple, Pineapple or Cranberry)	£2.95
Frappe (Traditional blended iced coffee)	£3.25
Kafeneon's Freddo Espresso (Iced espresso)	£3.25
Ice Tea (Please ask for selection)	£2.95
Mineral Water (Still or Sparkling)	£2.50
Milkshakes (Chocolate, Strawberry, Banana, Vanilla)	£3.75
Smoothies (Please ask for selection)	£3.75
Beers (Please ask for selection)	£4.50

Wine List

House	A/le ide	OH Dogó
House	white,	or Rose

Glass (175ml) £4.95 Glass (250ml) £5.95

White Wines	Bott	
Pinot Grigio	£19.0	
An intense straw colour, our Pinot Grigio has a delightfully fruity		

An intense straw colour, our Pinot Grigio has a delightfully fruity bouquet. The palate is dry, soft full bodied and well balanced.

2 Saint Panteleimon

Cyprus.

Medium sweet white wine with a fruity taste and rich aroma.

3 Makedonikos White

Greece

Medium dry wine with vibrant aromas of white flower and lavender that gives freshness and a distinctive taste.

4 Aphrodite

Greece.

Lively crisp dry white wine with a delicate aroma and smooth taste.

5 Sauvignon Blanc

New Zealand.

Generous and lifted, showing powerful aromas. The palate bursts with fresh citrus, grapefruit and melon notes.

6 Retsina

Greece

Dry white Greek wine that has been flavoured with pine resin.

*Retsina is an unusual & controversial wine which may not suit everybody's

Prosecco

By the Glass (175ml) £6.95 Large Bottle (750ml) £24.00

Red Wines

Merlot

Deep ruby red, our Merlot has elegant aromas of violet plums and red fruits.

8 Othello

Cyprus.

Full bodied, dry red wine. Bright ruby red colour with a rich aroma and notes of oak meet in the mouth to create a fruity taste.

9 Makedonikos Red

Greece

£24.00

£24.00

£23.00

£26.00

£24.00

Medium dry wine, bright ruby red colour with a hint of violet and ripe red fruit and redcurrant aromas offer a distinctive, silky taste.

10 Malbec

entina.

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.

11 Domaine Hatzimichalis

Greece

The grape varieties Cabernet Sauvignon, Merlot and Cabernet Franc make this a well balanced wine with a complex bouquet and rich long lasting after taste.

Rosé Wines

12 Pinot Grigio Blush

£19.00

Bottle

£19.00

£23.00

£24.00

£24.00

£29.00

Italy.

A delicious aroma of strawberries and red berries, this is a well balanced rosé with clean, crisp fruitiness.

13 Makedonikos Rose

£24.00

Greece

A vibrant rose colour with ripe strawberries on the nose and raspberry jamlike flavours. A round & full taste with a surprisingly clean finish.

Starters and Meze Dishes

Tomato and Feta Soup (V) Olives, Chillies and Feta (V)	£5.95 £4.50	Keftedes Apo Pavios Greek style meatballs served in a rich tomato based salsa with toasted pita.	£6.95
Side of Hand cut Chips (V)	£2.95	Spanokopita (V) Filo pastry parcels with a classic spinach, Feta and onion filling.	£6.95
Chips Hellas (V) Topped with crumbled Feta & Oregano.	£3.50	Dolmades (V)	£6.95
Grilled Halloumi (V) Served over a tomato and mixed lettuce leaf salad.	£5.95	Famous Greek delicacy. Vine leaves stuffed with zesty rice and herbs	
Deep Fried Feta Saganaki (V) Coated with honey & roasted sesame seeds.	£6.95	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.	£7.95
Naxos & Dip Greek style Nachos! Pita bread fried & seasoned served with a spicy Feta dip. Topped with a Grecian salsa.	£6.95	Halloumi Fries (V) Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.	£6.95
Hummus and Tzatziki Dips with Pita Bread (V)	£6.95		5 per person
Gigantes & Loukaniko Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce.	£7.50	(Minimum 2 people) Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanokopita, Hummus, Tzatziki & Pita.	

Main Dishes

		Pastitsio	£13.95
Chicken Souvlaki Chicken skewers coated with our traditional lemon, olive oil, salt	£14.95	The famous "Greek Lasagna" Layers of Macaroni, cinnamon spiked beef ragu & thick, velvety Béchamel sauce. Served with Greek salad &	bread.
and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.		Chicken Gyros	£11.95
Pork Souvlaki Lightly seasoned and marinated pork skewers. Grilled and	£14.95	Filled with traditionally seasoned shredded chicken, salad and Tzatziki. Served with hand cut chips.	
served with Greek salad, chips, Pita bread & Tzatziki.		Pork Gyros Smoky shredded pork on toasted pita bread with salad and	£11.95
Beef Stifado Slow cooked tender beef, tomato & shallots in a Greek style stew.	£14.95	Tzatziki sauce. Served with hand cut chips.	
Served with Greek salad, rice and bread.		Halloumi Pita (V)	£11.95
Lamb Kleftiko	£16.95	Filled with grilled Halloumi, aubergine, salad and Tzatziki. Served with hand cut chips.	
Slow cooked melt in the mouth lamb shank served with roasted lemon potatoes, Greek salad and Tzatziki.		Lamb Kofta Pita	£11.95
Big Fat Greek Gyros	£16.95	Filled with minty lamb Kofta, salad and Tzatziki. Served with hand cut chips.	
This Mixed Grill & Gyros Pita hybrid includes a chicken skewer, a Lamb Kofta skewer & Pork Gyros. Served with salad, Tzatziki, chips & Pita bread.		Wrapatouille (Vegan Gyros) Pita bread wrap filled with grilled aubergines, fried peppers & red onions, salad and hummus.	£11.95
Vegetarian Moussaka (V)	£13.95	Yemista (V)	£13.95
Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.		Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.	
Moussaka	£13.95	Chicken Feta Sizzler	£14.95
Layers of potato, aubergine and minced beef topped with creamy Béchamel and oven baked to perfection. Served with	£13.95	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.	
Greek salad and bread.		Chicken & Halloumi Salad	£12.95
Lamb & Halloumi Burger	£13.95	Served over crisp mixed salad & drizzled with Greek olive oil	
Lightly toasted burger bun filled with a traditionally seasoned Lamb K burger, grilled Halloumi, lettuce, tomato, red onion & Tzaziki sauce. Se with a side of hand cut chips & salad.		Pasta Mediterranean (V) Roasted Mediterranean vegetables, tomato and basil with pasta.	£12.95

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

£15.95 per person

Vagatarian Mara Platter (V)

Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.

£15.95 per person

Vegetarian Meze Platter (V)

Including: Vegetarian Moussaka, Yemista, Greek Salad, Dolmades, Spanokopita, grilled Halloumi, Briam and dips with pita.

*(V) = Vegetarian

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