

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

Souvlaki Pitas

All served with a side of hand cut chips & salad. **£14.95 each**

Chicken Gyros
Filled with traditionally seasoned shredded chicken, salad and Tzatziki.

Lamb Kofta Pita
Filled with minty lamb Kofta, salad and Tzatziki.

Pita Loukaniko
*Grilled Loukaniko (Traditional smoked pork, leek and fennel sausage), Tzatziki,
lettuce, tomato, red onion and chips wrapped in warm pita bread.*

Halloumi Pita (V)
Filled with grilled Halloumi, aubergine, salad and Tzatziki.

Main Dishes

Chicken Souvlaki **£16.95**
*Chicken skewers coated with our traditional lemon, olive oil, salt
and oregano dressing. Served with Greek salad, chips, pita bread
and Tzatziki dip.*

Mediterranean Style Sea Bass **£17.95**
*Pan fried Sea Bass, drizzled with a light lemon dressing.
Served over a bed of classic Greek Briam and lemon potatoes.*

Beef Stifado **£16.95**
*Slow cooked tender beef, tomato & shallots in a Greek style stew.
Served with Greek salad, rice and bread.*

Moussaka **£15.95**
*Layers of potato, aubergine and minced beef topped with creamy
Béchamel and oven baked to perfection. Served with Greek salad and bread.*

Vegetarian Moussaka (V) **£15.95**
*Layers of potato, aubergine, tomato and mixed grilled vegetables
topped with Béchamel and oven baked. Served with Greek salad and bread.*

Big Fat Greek Grill **£17.95**
*This Mixed Grill & Gyros Pita hybrid includes chicken skewer,
Lamb Kofta skewer, sausage & Chicken Gyros. Served with
salad, Tzatziki, chips & Pita bread.*

Yemista (V) **£15.95**
*Roasted peppers stuffed with traditionally seasoned rice
and vegetables. Served with a side of Greek salad.*

Lamb Kleftiko **£17.95**
*Slow cooked melt in the mouth lamb shank served with roasted
lemon potatoes, Greek salad and Tzatziki.*

Pastitsio **£15.95**
*The famous "Greek Lasagna" Layers of Macaroni,
cinnamon spiked beef ragu & thick, velvety Béchamel sauce.
Served with Greek salad & bread.*

Chicken and Halloumi Platter **£15.95**
*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.*

Chicken Feta Sizzler **£16.95**
*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 (V) **£10.95**
*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*

Pita Toasties

All served with a side of hand cut chips & salad. **£9.95 each**

*Our Greek style Pita Toasties are filled with the most authentic Mediterranean
ingredients & melted to 100% perfection.*

The Safe Bet
Mature cheddar cheese, fresh sliced tomato and cured ham.

Toastiopoulos (V)
Grilled aubergine, feta, tomato, olives and melted cheese.

The Rubber Chicken
*Succulent chicken breast, grilled halloumi, stir fried peppers & leek with melted
cheese.*

It Ain't Easy Being Cheesy (V)
Cheddar, halloumi, feta and mozzarella all melted to their optimum goo stage.

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, Spanokopita, 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.