Paytime Menu Paytime 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 English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint	£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 Red, White, or Rosé	House	Red, W	/hite, oı	r Rosé
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Glass (175ml) £4.95

Glass (250ml) £5.95

White Wines

Pinot Grigio £19.00

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

Saint Panteleimon

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

Makedonikos White

Medium dry wine with vibrant aromas of white flower and lavender

Aphrodite

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

Sauvignon Blanc

New Zealand.

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

Retsina

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

Bottle

£24.00

£24.00

£23.00

£26.00

£24.00

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.

Makedonikos Red

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

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

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

£19.00

£23.00

£24.00

£24.00

£29.00

A delicious aroma of strawberries and red berries, this is a well balanced rosé

13 Makedonikos Rose

with clean, crisp fruitiness.

£24.00

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)	£5.95	Naxos & Dip Greek style Nachos! Pita bread fried & seasoned	£6.95
Olives, Chillies and Feta (V)	£4.50	served with a spicy Feta dip. Topped with a Grecian salsa.	
Side of Hand cut Chips (V)	£2.95	Keftedes Apo Pavlos Greek style meatballs served in a rich tomato	£6.95
Chips Hellas (V)	£3.50	based salsa with toasted pita.	
Topped with crumbled Feta & Oregano.		Halloumi Fries (V)	£6.95
Grilled Halloumi (V) Served over a tomato and mixed lettuce leaf salad.	£6.95	Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.	20,75
Deep Fried Feta Saganaki (V)	£6.95	Spanokopita (V) Filo pastry parcels with a classic spinach, Feta and onion filling.	£6.95
Coated with honey & roasted seasame seeds. Hummus and Tzatziki Dips with Pita Bread (V)	£6.95	Dolmades (V) Famous Greek delicacy. Vine leaves stuffed with zesty rice and herbs.	£6.95
Gigantes & Loukaniko Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce.	£7.50	Mini Meze Sharing Starter (Minimum 2 people) Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanokopita, Hummus, Tzatziki & Pita.	oer person

Souvlaki Pitas

All served with a side of hand cut chips & salad.

£11.95 each

Pork Gyros

Toasted pita filled with smoky pulled pork, salad and Tzatziki.

Filled with traditionally seasoned shredded chicken, salad and Tzatziki.

Lamb Kofta Pita

Filled with minty lamb Kofta, salad and Tzatziki.

Halloumi Pita (V)

Filled with grilled Halloumi, aubergine, salad and Tzatziki.

Wrapatouille (Vegan Gyros)

Pita bread wrap filled with grilled aubergines, fried peppers & red onions, salad and hummus.

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 Mediterraneon ingredients & melted to 100% perfection.

The Safe Bet

Mature cheddar cheese, fresh sliced tomato and cured ham.

The Mario Puzo

Prosciutto, mozzarella, tomato, basil and olive oil.

Toona Fish Sandwidge

Tuna, cheese, spring onion and mayo.

Toastiopoulos (V)

Grilled aubergine, feta, tomato, olives and melted cheese.

The Rubber Chicken

Succulent chicken breast, grilled halloumi, stir fried peppers & leek with melted

The Greek Club

Try our famous pita club sandwich with bacon, chicken, lettuce, tomato, cheese and mayo (Served with chips).

It Ain't Easy Being Cheesy (V)

Cheddar, halloumi, feta and mozzarella all melted to their optimum goo stage.

The Smoking Babe

Smoky pulled pork, melted cheese, fresh tomato and bbg sauce.

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

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

Vegetarian Meze Platter (V)

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

£15.95 per person

£15.95 per person

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

*(V) = Vegetarian

£10.95

£9.95

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

Chicken & Halloumi Salad

olive oil.

Greek Salad (V)

seasoned with Oregano.

Served over crisp mixed salad & drizzled with Greek

Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives,

Feta cheese and chillies drizzled with Extra Virgin Olive Oil and