

# 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>	£3.25
Juices <i>(Orange, Apple, Pineapple or Cranberry)</i>	£3.25
Frappe <i>(Traditional blended iced coffee)</i>	£3.25
Kafeneon's Freddo Espresso <i>(Iced espresso)</i>	£3.25
Ice Tea <i>(Please ask for selection)</i>	£3.25
Mineral Water <i>(Still or Sparkling)</i>	£2.95
Milkshakes <i>(Chocolate, Strawberry, Banana, Vanilla)</i>	£3.95
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	£21.00	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 &amp; controversial wine which may not suit everybody's taste.</i>		

### Prosecco

By the Glass (175ml) £7.95

Large Bottle (750ml) £26.00

### Red Wines

7 Merlot	£21.00	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	£21.00	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 &amp; full taste with a surprisingly clean finish.</i>		

Cocktail menu also available

# Starters and Meze Dishes

<b>Tomato and Feta Soup (V)</b>	<b>£6.50</b>
<b>Olives, Chillies and Feta (V)</b>	<b>£4.95</b>
<b>Side of Hand cut Chips (V)</b>	<b>£3.50</b>
<b>Chips Hellas (V)</b> <i>Topped with crumbled Feta &amp; Oregano.</i>	<b>£3.95</b>
<b>Grilled Halloumi Salad (V)</b> <i>Served over a tomato and mixed lettuce leaf salad.</i>	<b>£6.95</b>
<b>Deep Fried Feta Saganaki (V)</b> <i>Coated with honey &amp; roasted sesame seeds.</i>	<b>£7.50</b>
<b>Trio of Greek Dips with Pita Bread (V)</b> <i>Including Hummus, Tzatziki and Tirokafteri dips.</i>	<b>£6.95</b>
<b>Gigantes &amp; Loukaniko</b> <i>Baked "giant" Butter Beans &amp; traditional Greek sausage in a tomato and Feta sauce.</i>	<b>£7.95</b>

<b>Spanakopita (V)</b> <i>Filo pastry parcels with a classic spinach, Feta and onion filling.</i>	<b>£7.50</b>
<b>King Prawn Saganaki</b> <i>King Prawns pan fried with peppers &amp; onions Baked in a tomato &amp; spicy Feta salsa.</i>	<b>£9.95</b>
<b>Naxos &amp; Dip (V)</b> <i>Greek style Nachos! Pita bread fried &amp; seasoned served with a spicy Feta dip. Topped with a Grecian salsa.</i>	<b>£6.95</b>
<b>Keftedes Apo Pavlos</b> <i>Greek style meatballs served in a rich tomato based salsa with toasted pita.</i>	<b>£7.50</b>
<b>Halloumi Fries (V)</b> <i>Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.</i>	<b>£7.50</b>
<b>Mini Meze Sharing Starter (V)</b> <i>(Minimum 2 people) Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanakopita, Hummus, Tzatziki &amp; Pita.</i>	<b>£7.50</b> per person

## Souvlaki Pitas

All served with a side of hand cut chips & salad. **£13.95 each**

**Chicken Gyros**  
*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.*

## Main Dishes

**Chicken Souvlaki** **£15.95**  
*Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.*

**Pork Souvlaki** **£15.95**  
*Lightly seasoned and marinated pork skewers. Grilled and served with Greek salad, chips, Pita bread & Tzatziki.*

**Beef Stifado** **£15.95**  
*Slow cooked tender beef, tomato & shallots in a Greek style stew. Served with Greek salad, rice and bread.*

**Moussaka** **£14.95**  
*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)** **£14.95**  
*Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.*

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

**Yemista (V)** **£14.95**  
*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** **£14.95**  
*The famous "Greek Lasagna" Layers of Macaroni, cinnamon spiked beef ragu & thick, velvety Béchamel sauce. Served with Greek salad & bread.*

**Lamb & Halloumi Burger** **£14.95**  
*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.*

**Chicken Feta Sizzler** **£15.95**  
*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.*

**Chicken & Halloumi Salad** **£12.95**  
*Served over crisp mixed salad & drizzled with Greek olive oil.*

**Greek Salad (V)** **£9.95**  
*Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta cheese and chillies drizzled with Extra Virgin Olive Oil and seasoned with Oregano.*

## 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.*

**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.*

## 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** **£17.95 per person**  
*Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.*

**Vegetarian Meze Platter (V)** **£17.95 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.