

# Alexandros Greek Restaurant Menu

## STARTERS

### GREEK DIPS

TZATZIKI <b>V</b> (Home made yoghurt with cucumber, garlic, mint, dill & extra virgin olive oil)	4.95
TARAMOSALATA (Cod roe blended with olive oil, with a hint of garlic)	4.95
HUMMUS <b>Vegan</b> (Chickpeas with tahini, olive oil & lemon juice)	4.95
MIX DIPS (Combination of the first 3 dips served with warm pitta bread)	8.50
MELINTZANOSALATA <b>V</b> (Chargrilled aubergine blended with garlic, olive oil & feta)	5.50

### SALADS

GREEK SALAD-HORIIATIKI <b>V</b> (Starter/Main course) Lettuce, tomato, cucumber, red onion & feta cheese with olives & extra virgin olive oil	6.95/9.95
SALATA EPOXIS (Spiced king prawn, pomegranate, feta & crouton salad with pomegranate dressing)	7.50
PRAWN COCKTAIL (Prawn salad with pink tartare sauce)	6.50

### OREKTIKA (APPETISERS)

KASEROKROKETES <b>V</b> (Cheese balls made with 5 different cheeses)	6.95
KAROTOKROKETES <b>V</b> (Carrot and apricot croquettes with pine nuts, herbs & garlic)	6.95
KOLOKYTHOKEFTEDES <b>V</b> (Courgette with onions, herbs cheese & breadcrumbs)	6.95
ZAMPONOMPOUREKAKIA (Ham & cheese filo triangles)	6.95
POIKILIA OREKTIKON (Selection of those above (two of each) served with Tzatziki)	9.95
BAKED FETA <b>V</b> (Feta, tomato chilli, fresh basil & olive oil, baked in the oven)	6.95
HALOUMI <b>V</b> (Fried goats cheese with mixed leaves, fruit and dressing)	6.75
FASOLIA FOURNOU <b>Vegan</b> (Butter beans baked with a herb & tomato chilli sauce)	5.95
SARMADAKIA <b>Vegan</b> (Vine leaves stuffed with rice, herbs & raisins, served with homemade yoghurt)	6.95
DOLMADES (Starter/Main course) Cabbage & vine leaves stuffed with lamb & beef mince, rice and herbs. With a lemon sauce	7.95 10.95
TIGANITO KALAMARI (Fresh deep fried squid served with salad & dips)	7.95

## MAIN COURSES

KOTOPOULO SKARAS (Alexandros chargrilled chicken with white wine, mushroom & cream sauce). Served with rice.	13.95
KOTOPOULO SOUVLAKI (Traditional chicken skewer marinated in olive oil, lemon & herbs, wrapped in bacon). Served with rice and vegetables.	12.95
XOIRINO SOUVLAKI (Traditional pork skewer marinated in olive oil, lemon & herbs). Served with rice and vegetables.	12.95
ARNI SOUVLAKI (Chilli lamb skewer, marinated in olive oil, red wine & spices). Served with rice and vegetables.	14.95
STIFADO (Prime diced beef in red wine sauce with shallots and herbs). Served with rice.	12.95
BEKRI MEZE (Prime beef in tomato & red wine sauce with sweet & chilli peppers, topped with a sprinkle of feta cheese). Served with rice.	12.95
MOUSAKAS (Layers of aubergine, potato & lamb mince, topped with béchamel sauce).	11.95
VEGETARIAN MOUSAKAS (Layers of aubergine, courgette & potato with a mushroom, tomato & herb filling, topped with béchamel sauce).	11.50
KLEFTIKO (Traditional lamb shank cooked slowly with oregano, olive oil & Greek couscous). Served with vegetables.	15.50
FILLET STEAK (Fillet of beef chargrilled to your personal taste with herb butter). Served with vegetables. <i>Extra white wine and mushroom sauce for the steak.</i>	21.50 2.50
TIGANITO KALAMARI (Fresh deep fried squid, with dips). Served with salad.	11.95
KALAMARI GEMISTO (Chargrilled whole fresh squid stuffed with different cheeses, basted with lemon & olive oil). Served with vegetables	15.50
TSIPOURA (Chargrilled whole sea bream basted with lemon & olive oil). Served with salad.	15.50
FRESH KSIFIAS (Chargrilled sword fish basted with lemon & olive oil). Served with vegetables.	14.50
GARIDES SAGANAKI (Fresh tiger prawns in a tomato and chilli sauce, sprinkled with feta). Served with rice.	16.95

\*Separate Allergen Menu available

## GREEK MEZES

A selection of dishes from the menu served in the centre of the table, consisting of 3 courses (Starters, Main Courses and Desserts). If everyone at the table agrees, treat yourselves to the traditional Greek way of eating

**£25 per person**

Minimum of 2 people *Vegetarian option available on request*

### SIDE ORDERS

PITTA BREAD	2.50	SMALL SIDE SALAD	3.95
GLUTEN FREE PITTA BREAD	2.95	CHILLI PEPPERS	2.50
GARLIC PITTA BREAD	2.95	HOME MADE CHIPPED POTATOES	3.50
KALAMATA OLIVES	3.50	FETA CHEESE	3.50
MIXED OLIVES	3.50		

*Gin, rum, whisky and vodka are offered for sale in quantities of 25ml or multiples thereof*

### WINE

175ml glass	4.25
Large glass 250ml	5.50
175ml glass Retsina	4.25
Spritzer (wine & soda) 250ml	4.50
Half litre carafe (red or white)	8.95
Retsina Malamatina (500ml bottle)	8.95
Pinot Grigio	175ml 4.75 250ml 5.95
Prosecco (200ml bottle)	6.50

### BEER (bottle)

Mythos (330ml) Greek	3.50
Keo (330ml) Cypriot	3.50
Budweiser (330ml)	3.50
Timothy Taylor Landlord (500ml)	4.75
Alcohol free beer	2.75
Cider - sweet/dry (275ml)	3.50
Fruit Cider (500ml)	4.50
Fentimans Ginger Beer	2.95
Heineken Draft	Half Pint 2.50 / Pint 4.80

### SOFT DRINKS

Coca Cola/Diet Coke (330ml)	2.25
Appletiser/J20 (275ml)	2.50
Pago Juice (200ml)	2.25
Tomato juice (200ml)	2.00
Lime and Soda (250ml)	2.50
Fresh Orange Juice (250ml)	2.50
Schweppes Lemonade(250ml)	2.25
Grapefruit Juice (200ml)	2.00

### SPIRITS (200ml mixer £1 extra)

Ouzo/Tsipouro	2.50
Campari	2.95
Captain Morgans Rum	3.25
Peach Schnapps	3.25
Martini - dry/rosso/bianco	2.75
Sherry - dry/medium	2.75
Bacardi	3.25
Smirnoff Vodka	3.25
Gordon's Gin	3.25
Bombay Sapphire Gin	3.95

### WHISKY

Famous Grouse	3.25
Glenmorangie/Glenfiddich	4.50
Jack Daniel's	4.50

### LIQUEURS (mixer 1.00 extra)

Metaxa 3*	3.25
Metaxa 5*	3.50
Metaxa 7*	3.95
Martell V.S.	3.50
Cointreau/ Glayva	3.50
Gran Marnier/ Tia Maria	3.50
Kahlua/Sheridans	3.50
Amaretto/Sambuca	3.25
Drambuie	3.50
Malibu	3.25
Baileys Irish Cream	3.25
Southern Comfort	3.25
Taylors Port	3.25

### MINERAL WATER Sparkling or Still (bottle)

330ml	1.75
500ml	2.50
750ml	2.95
1 litre	3.95