

Party Menu

2 courses £22.50 per person

3 courses £27.50 per person

STARTERS

Greek Salad - Horiatiki

Lettuce, tomato, cucumber, red onion, pepper, olives & feta cheese dressed with balsamic vinegar & extra virgin olive oil

Haloumi

Fried goats cheese with mixed leaves, fruit & dressing

Mix Dips

Combination of Tzatziki, Taramosalata, Hummus, served with warm pita bread

Tiganito Kalamari

Fresh deep fried squid served with salad & dips

Dolmades (vegetarian option available)

Vine & cabbage leaves stuffed with lamb mince, rice & herbs in a lemon sauce

MAIN COURSES

Kotopoulo Skaras

Alexandros chargrilled chicken with white wine, mushroom & cream sauce, served with rice

Kotopoulo Souvlaki

Traditional chicken skewer marinated, wrapped in bacon, served with rice & vegetables

Keftedes

Spicy lamb meatballs with cumin, chilli & tomato sauce, sprinkled with feta cheese, served with rice

Stifado

Prime diced beef in red wine sauce with shallots & herbs, served with rice

Ksifias

Chargrilled swordfish basted with lemon & olive oil, served with vegetables

Vegetarian Mousaka (meat option also available)

Layers of aubergine, courgette & potato with a mushroom, tomato & herb filling, topped with bechamel sauce

DESSERTS

Baclava

Layers of filo pastry with a mixture of walnuts & pistachio, soaked in honey syrup, served with ice cream

Greek Yoghurt

Homemade yoghurt with walnuts, seasonal fruits & Greek honey

Sokolatina

Rich chocolate & rum torte, crushed amaretti biscuits, topped with vanilla ice cream

Revani

Alexandros' special with coconut sponge soaked in syrup with a hint of Metaxa brandy, served with ice cream

Karydopita

Walnut & cinnamon sponge soaked in a vanilla and lemon syrup, served with homemade vanilla & apricot parfait

Ice Cream

Selection of 3 scoops ice cream (vanilla, chocolate & strawberry)

Please ask for more vegetarian / vegan options