LUNCH MENU

(12.00 - 4.00pm)

Starters 4.9

Kalamata Olives (VE, GF)
Marinated in olive oil, lemon, mixed peppers and brine and olive oil

Cacik (V, GF)
Cucumber, garlic, mint and dill with yoghurt and olive oil

Humus (VE, GF)
Crushed chickpeas, tahini, lemon juice and garlic and olive oil

Baba Ganoush (V, GF)
Smoked aubergine purée mixed with yoghurt, tahini and garlic and olive oil

Green Bean (V, GF, DF)
Green bean with onion in tomatoe sauce and olive oil

Falafel
Chickpea, onion, coriander, fava beans and spices fried served on bed of humus

Carrot Tarator (GF)
Carrot glazed in olive oil, yogurt, garlic and herb

Halloumi (V, GF)
Grilled halloumi cheese

Borek (V)
Filo pastry filled with feta cheese and spinach

Mains 12.9

served with rice and salad

Chicken Shish
Marinated cubes of grilled chicken

Lamb Kofte
Minced lamb meat on skewers mixed with red capia peppers, parsley and traditional spices

Chicken Kofte
Minced chicken meat on skewers mixed with red capia peppers, parsley and mozzarella cheese

Stuffed aubergine
Aubergine stuffed with onion, garlic, tomato and mixed peppers served with rice and salad

Falafel
Chickpea, onion, coriander, fava beans and spices fried served on bed of humus

Grilled Salmon
Served with chips and salad

Veggie Moussaka (V)
Layers of aubergine, courgette, potato, onion, pea, carrot and mixed peppers; topped with creamy cheese sauce served with tomato sauce.

Meat Moussaka
Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce

Chicken Sauté
Sautéed diced chicken with onion, garlic, tomato and mixed peppers served with rice and salad

Sea food Saute (GF)
Prawn, salmon, seabass and squid with onion, garlic, tomato and mixed peppers served with rice and salad

Grilled Fillet Sea Bass (GF)
Served with mashed potato, glazed carrot and broccoli

GREEN OLIVE

MEZE & GRILL

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GREEN OLIVE

COLD MEZE

1. Cold Meze Platter 19.9 (for 2 person) **(V, GF)**
humus, cacik, baba ganoush, couscus salad, saksuka

2. Kalamata Olives (VE, GF) 4.9
Marinated in olive oil, lemon, mixed peppers and brine and olive oil
3. Cacik (V, GF) 5.7
Cucumber, garlic, mint and dill with yoghurt and olive oil
4. Humus (VE, GF) 5.9
Crushed chickpeas, tahini, lemon juice and garlic and olive oil
5. Baba Ganoush (V, GF) 6.9
Smoked aubergine purée mixed with yoghurt, tahini and garlic and olive oil
6. Green Bean (V, GF, DF) 6.9
Green bean with onion in tomato sauce and olive oil
7. Couscus Salad (DF) 5.9
Crushed wheat, with celery, bell peppers, tomatoe and herbs
8. Stuffed Aubergine (V, GF) 7.9
Aubergine stuffed with onion, garlic, tomato and mixed peppers
9. Saksuka (V, GF, DF) 7.9
Aubergine sauté with onion, bell peppers and tomatoes

HOT MEZE

10. Hot Meze Platter 19.9 (for 2 person)
Borek, Halloumi, Calamari, Falafel, Sucuk

11. Vegetarian Hot Meze Platter 18.9 (for 2 person)
Borek, Halloumi, Falafel, Saksuka, Green Bean

12. Falafel 7.9
Chickpea, onion, coriander, fava beans and spices fried served on bed of humus
13. White Bait (DF) 7.9
Breaded bait deep fried served with home made tartar sauce
14. Halloumi (V, GF) 7.9
Grilled halloumi cheese
15. Borek (V) 7.9
Filo pastry filled with feta cheese and spinach
16. Sucuk (GF) 7.9
Grilled Mediterranean spicy beef sausage slices
17. Calamari 7.9
Fried battered squid served with tartar sauce
18. Garlic Prawns (GF) 8.9
Sautéed prawns in tomato sauce, peppers and garlic butter
19. Humus with Tender Lamb (GF) 9.9
Slow tendered lamb served on bed of humus
20. Lamb Liver (GF) 7.9
Cubes of lamb liver tenderly pan fried in butter with herbs
21. Grilled Octopus (GF) 11.9
Grilled Octopus in olive oil pomegranate molasses with lemon
22. Dolma (Ancient meal) (GF) 9.9
Sun-dried aubergine and wine leaf stuffed with minced meat, rice, onion, tomato and herbs served with yogurt and butter sauce

SHARING PLATTER (for 2 person) 34.9 pp

5 Cold Starter
humus, cacik, saksuka, carrot tartor, green bean
4 Hot Starter
borek, halloumi, falafel, sucuk
Mix Grill
grilled chicken, lamb shish, lamb kofta, served rice and salad
Desert
Baklava

Suitable for party orders

ON THE GRILL

All dishes served with rice and salad

23. Chicken Shish 17.9
Marinated cubes of grilled chicken
24. Mixed Shish 19.9
Marinated cubes of chicken and lamb
25. Lamb Kofte 17.9
Minced lamb meat on skewers mixed with red capia peppers, parsley and traditional spices
26. Lamb Shish 21.9
Grilled marinated cubes of lamb
27. Lamb Chops 21.9
Marinated char-grilled lamb chops
28. Mixed Grill 22.9
A mixed selection of chicken cubes, lamb cubes and lamb kofte
29. Chicken Kofte 17.9
Minced chicken meat on skewers mixed with red capia peppers, parsley
30. Half Baby Chicken 17.9
Marinated baby chicken char-grilled, glazed with peri peri sauce (hot or mild) served with chips or rice

FISH

31. Grilled Salmon (GF) 19.9
Served with mashed potato, glazed carrot and broccoli
32. Sea food Saute (GF) 19.9
Prawn, salmon, seabass and squid with onion, garlic, tomato and mixed peppers served with rice and salad
33. Grilled Fillet Sea Bass (GF) 18.9
Served with mashed potato, glazed carrot and broccoli
34. Calamari 18.9
Fried battered squid served with tartar sauce served with chips and salad
35. Prawn Sauté 18.9
Pan fried prawns in garlic tomato sauce and mixed peppers served with rice

HOUSE SPECIALS

36. Lamb Sauté 19.9
Sautéed diced lamb with onion, garlic, tomato and mixed peppers served with rice and salad
37. Chicken Sauté 18.9
Sautéed diced chicken with onion, garlic, tomato and mixed peppers served with rice and salad
38. Meat Moussaka 17.9
Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce served with rice and salad
39. Aubergine Kebab 19.9
Slowly tendered lamb in tomato sauce wrapped with aubergine sauté served with rice and salad
40. Chicken à la Crème 19.9
Sautéed chicken with mushroom white wine cream served with rice.
41. Iskinder (World famous meal) 19.9
Choice of lamb kofta or chicken kofta char-grilled on bead of bread with tomato sauce, yoghurt and butter sauce.
42. Kleftiko 20.9
Slow roasted lamb shank, in onion, carrot, served with mashed potato, glazed carrot and broccoli, with own gravy
43. Dolma (Ancient meal) (GF) 19.9
Sun-dried aubergine and wine leaf stuffed with minced meat, rice, onion, tomato and herbs served with yogurt and butter sauce

VEGETARIAN

44. Veggie Moussaka (V) 17.9
Layers of aubergine, courgette, potato, onion, pea, carrot and mixed peppers; topped with creamy cheese sauce served with tomato sauce served with salad.
45. Stuffed Aubergine (V, GF) 17.9
Aubergine stuffed with onion, garlic, tomato and mixed peppers served with salad
46. Falafel (V, GF) 17.9
Chickpea, onion, coriander, fava beans and spices fried served on bed of humus and salad

SALAD

47. Halloumi Salad (v) 15.9
Grilled halloumi, avocado, mixed salad with salad dressing
48. Chicken Salad 15.9
Grilled chicken, avocado, mixed salad with salad dressing
49. Greek Salad 15.9
Feta cheese, tomato, olives, cucumber, red onion, lemon olive oil dressing

CHILDREN'S MENU *inc drink*

50. Chicken Nuggets And Chips 7.5
51. Fried Chicken Strips And Chips 7.5

SIDES

52. Rice (GF) 4.5
53. Chips (GF) 4.5
54. Bulgur (wheat rice) Rice Spicey 4.5

If you have an allergy, please let us know before ordering. All prices inc 20% vat, a 10% service caharge will be added to the bill.