

NOSTOS

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Entrees

Trio of Dips - Taramosalata, tzatziki & spicy feta served with bread, marinated olives, semi-dried tomatoes & hot peppers	7 (S) 12 (L)
Tiria (Cheeses) - Baked Feta - Lightly floured & served on a potato crepe with cherry tomatoes	13.50
- Saganaki - Kefalograviera cheese, pan-fried with lemon & oregano on a bed of fresh tomato slices	13.50
- Haloumi - A slightly salty cheese, grilled & served with marinated roast capsicum & a balsamic reduction	13.50
Manitaria - Mushrooms panfried in a garlic, chive & lemon butter sauce	14
Zucchini Fritters - Homemade with grated zucchini, bread crumbs, dill, salt, oregano & a hint of kefalograviera cheese. Served with an eggplant dip	12.50
Melinzanes - Slices of fried eggplant served with skordalia	12.50
Kalamarakia - Fried calamari seasoned with sea salt, pepper & dashings of lemon juice	17.50
Sartheles - Fillets of sardines lightly covered in cumin, olive oil, salt, garlic & lemon	15
Maritha - Whitebait, lightly floured & deep fried, served with lemon & mustard garlic aioli	14
Xithato - Cold serving of octopus in a vinaigrette marinade	17.50
Oxtapothi - BBQ octopus in lemon, olive oil & oregano	17.50
Sikotakia - Chicken livers sautéed with green olives, sage, lemon & garlic	14.50
Yigantes - Oven baked lima beans with onions & tomato paste, served with loukaniko (sausages)	14.50
Keftedes - Greek style meatballs in a red salsa & spicy feta dip	14.00

Mains

Moussaka - Layers of eggplant, potato, beef mince & béchamel sauce	19.50
Yemista - Tomatoes stuffed with rice, finely diced asparagus, baby eggplant, grey zucchini, brown mushrooms & pine nuts, topped with Kaseri cheese (Vegetarian)	19.50
Pastitso - An oven baked pasta & vegetable dish with béchamel sauce (Vegetarian)	19.50
Souvlakia - Skewers of lamb pieces served with tzatziki & finely diced capsicum, cucumber & onion	19.50
Mosharaki - Veal cutlet, grilled, lightly seasoned & served on a bed of manestra (Greek style pasta)	23
Biftekia - Greek style rissoles of lamb & beef filled with kaseri cheese	18
Kota - Chicken breast fillets marinated with olive oil, balsamic vinegar & fresh herbs	22
Sirloin - Cooked in a red wine sauce served with skordalia	23
Arni - Slow oven baked shoulder of lamb	23
Garithes (Saganaki) - Peeled prawns cooked in a red salsa & feta cheese	24.50
Garithes (Garlic) - Peeled prawns cooked in a garlic & lemon sauce with a hint of chilli	24.50
Thalassina - A selection of BBQ seafood with a light dressing of lemon, olive oil & oregano	26.50
Psari - Fish of the day	23

*All mains served with lemon garlic potatoes
& green beans*

Side Orders

Garlic bread	4
Greek Salad	10.50
Cyclopea - Rocket, goats cheese, olive oil & white vinegar	9
Chips (tossed with oregano, salt & paprika)	6

*Note : All dishes are gluten free except for
biftekia, keftedes and zucchini fritters*