

XYLO

| TO START

Artisan bread, Kalamata olives, whipped flavoured butter, extra virgin olive oil with balsamic vinegar [v] [2, 7, 14]

9

| DIPS

Labneh with Za'atar and Sumac [v] [2, 7]

Creamy Labneh drizzled with olive oil and fragrant herbs.

Hummus [vg] [2, 12]

Topped with crispy roasted chickpeas, olive oil & black sesame seeds.

Muhammara [vg] [2, 10]

Smoky roasted red pepper and walnut with a touch of spice and olive oil.

Tzatziki [v] [2, 7, 14]

A Greek garlic yoghurt dip.

Taramasalata [2, 5, 14]

Creamy fish roe with lemon and olive oil.

Baba Ghanoush [v] [2, 7, 12, 14]

Velvety smoked aubergine dip finished with pomegranate seeds.

Tirokafteri [v] [2, 7, 14]

Spicy chilli & feta dip.

Fava [vg] [2]

A silky puree of slow-cooked yellow split peas, finished with extra virgin olive oil & caramelised red onion.

The Olympian dip feast [v] [2, 5, 7, 12, 14]

A generous selection of 6 of our finest Mediterranean dips of your choice.

14.5

| SALADS

Falafel Salad [vg] [2, 12]

Crispy falafel served over fresh romaine lettuce, with creamy hummus, vibrant tabouleh & sweet pomegranate seeds for a bright wholesome Mediterranean bowl.

Fattoush [vg] [2, 12, 14]

A vibrant middle eastern salad with diced tomatoes, cucumbers & pickled red onion, fresh romaine lettuce, capsicum peppers, pomegranate and toasted pita croutes.

Classic Greek Salad with A Vibrant Twist [v] [7, 14]

Juicy tomatoes, cucumber, pickled red onions, green peppers layered with kalamata olives and authentic Greek feta.

Dakos [v] [2, 7, 14]

A traditional Cretan salad consisting of crushed tomatoes built on barley rusks, crumbled feta and extra virgin olive oil.

| HOT MEZZE

7.5 **Chargrilled Octopus [8, 14]**

Tender chargrilled octopus served over silky fava bean puree, topped with sweet caramelised red onion & caper berries.

16

7.5

Bourgiourdi [v] [7, 14]

Baked Feta with peppers & tomatoes.

8.5

7.5 **Courgette Fritters [v] [2, 4, 7]**

Served with a mint & jalapeño yoghurt dip.

8

7.5 **Keftedes (Beef) [1, 2, 4]**

Fried Greek meatballs in a rich tomato sauce.

10

7.5 **Feta Saganaki [v] [2, 7, 12]**

Our signature version of the classic: feta wrapped in a delicate kadaifi pastry, fried & baked until golden & crisp, topped with honey & sesame.

8

7.5

King Prawn Saganaki [1, 3, 7, 14]

Succulent king prawns cooked in a rich tomato & garlic sauce finished with crumbled feta & fresh herbs.

16

7.5

Pastourmadopita [2, 4, 7]

Flaky Greek pastry filled with savoury layers of air-dried beef, creamy cheese and aromatic Greek herbs, baked to a perfection.

9

7.5

Moussaka Bites [1, 2, 4, 7, 14]

Classic moussaka done with our twist, in small bites lightly coated in a golden crisp, delivering tender layers of lightly spiced aubergine, seasoned meat and creamy cheese béchamel in every bite.

9

Spanakopita [v] [2, 4, 7]

Traditional Greek spinach and feta pie, rich in herbs for a beautiful flavour wrapped in filo pastry.

10

13 **Fried Calamari [2, 4, 8]**

Crisp battered calamari, served with lemon aioli.

10

11 **Kofteli Begend [1, 2, 4, 7, 9, 14]**

Chargrilled spiced meatballs served over a silky smoked aubergine puree, enriched with cheese sauce. Finished with a tomato glaze and a touch of fresh herbs.

11

11

Spanakopita Croquettes (Spinach) [v] [2, 4, 7, 12]

Golden, crisp croquettes, inspired by the classic Greek spinach pie, with our own twist. Served with whipped feta and honey. Packed with fresh herbs for flavour.

7.5

9 **Gyros Tacos [2, 7, 9, 14]**

Mini soft tacos filled with succulent gyros meat, topped with smooth feta crema and a finely diced tomato cucumber & pickled onion relish. Finished with a fresh chilli lime dressing.

12

Allergens

[v] vegetarian [vg] vegan [1] celery [2] cereal [gluten] [3] crustaceans [4] eggs [5] fish [6] lupin [7] milk [8] molluscs [9] mustard [10] nuts [11] peanuts [12] sesame [13] soya [14] sulphites

Please inform your server of any allergies, while every effort will be made, we cannot guarantee any dish as a 100% free from allergens due to cross contamination.

| MAINS

Pastitsio [1, 2, 4, 7, 14]

A classic Greek baked pasta layered with slow cooked mince beef in a rich tomato sauce, topped with creamy cheese béchamel and baked until golden, served with green salad.

Moussaka [1, 2, 4, 7, 14]

A classic Greek comfort dish layered with slow cooked mince beef, baked potatoes & aubergines in a rich tomato red wine sauce topped with a creamy cheese béchamel. Served with Greek salad.

Lamb Kleftiko [14]

Succulent lamb slow-cooked for 8 hours with garlic, herbs and lemon, wrapped to seal in its juices, ready to fall off the bone. Served with honey mustard potatoes. Side of salad.

Gemista [vg] [2]

Oven roasted aubergines, tomatoes & peppers stuffed with aromatic rice & fresh herbs in a light Mediterranean tomato sauce.

Bakaliaros Skordalia (Battered Cod) [2, 5, 14]

Crispy fried battered cod served with a traditional creamy garlic infused mash potato. Wild Greek mountain greens, finished with a hint of lemon.

Lobster & King Prawn Tagliatelle [1, 2, 3, 4, 5, 7, 8, 14]

Silky ribbons of tagliatelle tossed with sweet lobster and succulent king prawns in a delicate white wine, garlic & cherry tomato sauce, finished with fresh herbs and parmesan.

| SIDES

Traditional Greek Lemon Potatoes [v] [1, 9, 14]

Golden oven potatoes glazed with honey mustard with citrus hints & herbs

Chips [vg]

Greek Style Loaded Chips [v] [7]

Chips piled with crumbled feta cheese, parmesan & fresh oregano and a drizzle of olive oil.

Pita Bread [v] [2, 7]

Lebanese Flatbread [vg] [2, 7]

| DESSERTS

Portokalopita [2, 4, 7]

A Greek orange filo cake, delicately layered and soaked in fragrant citrus syrup. Served with vanilla ice cream.

Galaktoboureko [2, 4]

A luxurious Greek dessert of creamy semolina custard, in cased in delicate golden filo pastry drenched in aromatic syrup.

Ekmek Kadaifi [2, 4, 7, 10]

Shredded kadaifi pastry layered with creamy custard, baked to golden perfection and finished with fragrant syrup and crushed pistachios.

Tiramisu [2, 4, 7, 14]

Italian dessert, layers of espresso-soaked biscuits and silky mascarpone cream with chocolate

| FIRE & CHARCOAL GRILL

Giourtlou Kebab [2, 4, 7, 9]

Chargrilled minced beef/lamb kofta, finished with a rich slow cooked tomato sauce gently spiced with fresh yoghurt, pita bread and chips.

Skepasti [2, 4, 7, 9, 14]

Freshly cut gyros strips of meat loaded with tomatoes, onions, chips and melted cheese, sandwiched between two toasted pita breads. Served with a choice of tzatziki or our homemade house sauce.

Chicken Gyros Board [2, 7, 9, 14]

Finely shaved marinated chicken gyros meat with salad, chips & pita bread served with a choice of tzatziki or our own homemade house sauce.

Beef & Lamb Kofta Board [2, 4, 7, 9]

Perfect mix of our finest beef and lamb meat, homemade, herbed and lightly spiced. Served with salad, chips, pita bread and a choice of tzatziki or our own homemade house sauce.

Chicken or Pork Souvlaki Board [2, 7, 9, 14]

Chargrilled chicken skewers, with olive oil & lemon. Served with salad, chips, pita bread and a choice of tzatziki or our own homemade house sauce.

Olympian Mixed Grill for 2 people [2, 4, 7, 9, 12, 13, 14]

A legendary feast of Greece's finest meats chargrilled to smoky perfection. Fully loaded with chips, salad & sauces.

Shawarma Board [2, 7, 12, 13, 14]

Thinly sliced marinated meat, served with chips, warm flatbread, vibrant pickles and a selection of tahini dressing, chilli sauce & garlic yoghurt.

| TILIHITA (wrapped and GF available)

Chicken Gyros Pita [2, 7, 9, 14]

Thinly cut gyros slices in a soft lightly toasted pita bread garnished with tomatoes, onions, lettuce, chips & house sauce or tzatziki.

Beef & Lamb Kofta [2, 4, 7, 9]

Charcoaled & lightly spiced kofta kebab in Lebanese flatbread garnished with salad & tzatziki.

Shawarma [2, 7, 12, 13, 14]

Thinly cut marinated chicken slices in a Lebanese flatbread garnished with salad, tahini dressing, chilli sauce & garlic yoghurt

Halloumi [v] [2, 12, 7]

Grilled halloumi garnished in a soft lightly toasted pita bread garnished with tomatoes, onions, lettuce, chips & house sauce or tzatziki.

Falafel [vg] [2, 12, 13]

Crispy falafel bites in an Lebanese flatbread topped with fresh lettuce, vibrant tabouleh & sweet pomegranate seeds and a tahini dressing sauce.

A Showstopping Dessert Experience for 2 [2, 4, 7, 10, 11, 14]

A selection of all our finest desserts. For those who want them all.

Selection of Ice Creams [7]