

Theatre Menu

DINE THE TRADITIONAL GREEK WAY

STARTERS

FASOLADA V

Classic Greek bean soup slow-cooked with olive oil, tomato, & herbs. Served with rustic bread & a side of feta

LOUKANIKO

Wild boar sausage infused with aromatic herbs & lightly smoked for a bold, rustic flavour

KEFTEDAKIA

Meatballs in a rich tomato sauce & basil

SPANAKOPITA V

Flaky filo pastry filled with spinach, feta, & herbs. Light, crispy, & full of flavour

BOUGIOURDI V

Baked feta with tomatoes, peppers, & chilli. Spicy, melty, & irresistibly Greek

MAINS

CHICKEN SOUVLAKI

Tender chicken skewers, marinated in Greek yogurt & herbs, then flame-grilled. Served on warm Greek pitta with a side of tzatziki & choice of fries or rice

BEEF & LAMB KEBAB

Seasoned minced beef & mutton, flame-grilled for bold, juicy flavour. Served on warm Greek pitta with a side of tzatziki & choice of fries or rice

PASTITSIO

Oven-baked pasta with spiced minced beef & velvety béchamel. A rich, comforting Greek classic

LAMB SOUVLAKI

Skewered lamb, marinated in Greek yogurt & herbs, then flame-grilled. Served on warm Greek pitta with a side of tzatziki & choice of fries or rice

IMAM BAILDI V

Slow-roasted aubergine with tomato, garlic, & herbs, topped with crushed feta & served with rustic bread

Also available vegan, without feta

Optional SIDES

TARAMOSALATA

5.95

A silky blend of fish roe, lemon, & olive oil. Rich, tangy, & unmistakably Greek

TZATZIKI V GF

5.95

Creamy Greek yogurt with cucumber, garlic, & dill. Cool, fresh, & perfect with pitta

HUMMUS VE GF

5.95

Velvety chickpea purée with tahini, garlic, & lemon. Smooth, earthy, & satisfying

GREEK SALAD V GF

11.95

Ripe tomatoes, cucumber, red onion, olives, & feta, tossed with oregano & extra virgin olive oil

OLIVES VE GF

5.45

A mix of marinated Greek olives. Briny, bold, & full of character

PITTA BREAD GLUTEN FREE AVAILABLE

4.45

Warm, fluffy Greek pitta - perfect for dipping & sharing

RUSTIC BREAD V

4.45

Thick-cut village-style bread, lightly toasted & served with olive oil

SAUTÉED KALE VE GF

4.45

Boiled then sautéed kale, finished with lemon-olive oil dressing. Simple, bright, & nourishing

OREGANO CHIPS VE

5.45

Crispy fried potatoes tossed with Greek oregano & sea salt

CHIPS WITH FETA SAUCE V

6.45

Crispy fried potatoes drizzled with creamy feta sauce & a touch of oregano
EXTRA FETA SAUCE AVAILABLE £1

GRILLED ASPARAGUS VE

5.95

Tender spears, grilled & drizzled with olive oil & lemon. Simple, fresh, & elegant

W I N E S

WE HAVE SOURCED OUR WINES FROM ALL OVER MAINLAND GREECE & THE ISLANDS

RED Κόκκινο

PIROGA

Merlot, Syrah & Agiogitiko, fresh, fruity & supple

MAKEDONIKOS

Produced in Macedonia with xinomavro grape, a gentle velvety texture with fruity aromas

ASKITIKOS

Cabernet Sauvignon, Syrah & Agiorgitiko, aromas of red fruits, vanilla & black pepper

NEMEA RESERVE

Rich bouquet of spices, vanilla & dried fruit

175ml	250ml	Bottle
7.50	9.00	26.50

7.45	9.45	29.00
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39.00

35.00

WHITE λευκό κρασί

PIROGA

Chardonnay from grapes cultivated in Greece

MAKEDONIKOS

Xinomavro grape with a tone of Syrah produced in Macedonia, a crystal clear wine with balanced acidity

RETSINA

Traditional Greek wine with origins in ancient times, Aleppo pine resin forms distinctive flavour

ASKITIKOS

Sauvignon blanc, intense fruity & floral aromas

MALAGOUZIA

Dry, rich & filled with lemon flavors

7.50	9.00	26.50
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7.45	9.45	29.50
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6.45	8.45	25.50
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38.00

40.00

ROSE Ροζέ

MAKEDONIKOS

Round & full taste, with ripe strawberries on the nose & raspberry jam-like flavours

ASKITIKOS

Aromas of strawberry, raspberry, peaches & notes of roses on the palate, it is round with refreshing acidity, red fruit flavors

6.95	8.95	29.00
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39.95

CUVÉE ROSÉ LAURENT PERRIER

A rich & complex champagne with a beautiful pink colour. Aromas of raspberry, red currant, cherry & citrus with intense fruit flavours

165

MOET NV CHAMPAGNE 75

MOET & CHANDON ROSE NV 95

PROSECCO

A popular light & fruity style of sparkling wine

35

BEERS

BOTTLED

MYTHOS 330ml 4.45 500ml 5.95

FIX 6.45

KEO 5.45

DRAUGHT

ESTRELLA 3.95/6.95

CARLSBERG 3.95/6.95

OTHER BEERS & ALES AVAILABLE



GREEK COFFEE 3.95

Strong brew of coffee served with foam on the top & the grounds at the bottom of the cup, prepared in a pot called A briki in hot sand
Order without sugar, medium or sweet

GREEK MOUNTAIN TEA 5.95

A unique flavour in this soothing aromatic organic tea hand picked in the mountains of Greece

SERVES TWO PEOPLE

MACCHIATO 3.45

AMERICANO 3.95

LATTE 4.45

CAPPUCCINO 4.45

ESPRESSO 2.95/3.45

FLAT WHITE 3.95

HOT CHOCOLATE 4.45

ENGLISH BREAKFAST TEA 4.45

EARL GREY TEA 4.45

CHAMOMILE TEA 4.45

PEPPERMINT TEA 4.45

GREEK ICE COFFEE

FREDDO ESPRESSO 4.45

FREDDO CAPPUCCINO 4.95

FRAPPE 4.45

GREEK SOFT DRINKS

EPSA LEMONADE FIZZY 3.75

EPSA ORANGE FIZZY 3.75

METAXA 5 BRANDY

METAXA was founded in 1888 by Spyros Metaxa, a man of fearless vision who set out to create the smoothest amber spirit. Floral character's, revealing notes of muscat & brioche. The original Greek Spirit
6.45

OUZO BARBAYANNI

Greek liquor consists of a pure essence of aniseed & sweet-smelling herbs with distinctive water of Plomari Lesvos. Creating a delicate flavour
20.95 200ML BOTTLE
5.45

MASTICA

This unique drink is made by distilling only the tears (droplets of resin) of the mastic tree that only grows on the island of Chios. Dry with elegant but bold aromatic character
5.45

TSIPOURO(RAKI)

100% Tsipouro produced by distillation of high quality fresh pomace from grapes cultivated at Thessaly Greece with fruity citrus aromas & herbal hints of mint
22.95 200ML BOTTLE
6.45

ZIVANIA

Cyprus's national drink, also referred to as 'firewater'. A traditional distillate with aromas of grape
18.50 200ML BOTTLE
5.45

ALL GREEK SPIRITS ARE SERVED IN 50ML MEASURES

GREEK spirits