



Award Winning Nostos Presents "A Food Odyssey"

STARTERS

Gigantes 8 VE GF

Baked giant butter beans in a rich tomato and herb sauce, finished with a touch of lemon. Add Greek sausage 4 | Add feta cheese 2

Dolmadakia Yalantzi 7 VE GF

Tender vine leaves stuffed with herbs, served with zesty lemon gel and aromatic coconut yoghurt—fresh, vibrant, and utterly delicious

Revithia with Melitzanes 8 VE GF

Braised chickpeas, smoky aubergine, and cherry vine tomato sauce, drizzled with creamy vegan aioli—rich, hearty, and bursting with flavour

Crispy Kalamari 9.5 GF

Golden, crispy deep-fried squid served with a smoky garlic aioli and a punchy house-made chilli chutney for the perfect balance of crunch, creaminess, and heat

Pan-Fried King Prawns £11.5 GF Option

Succulent king prawns, pan-fried with garlic, sherry vinegar, smoky pimentón, and fiery chilli peppers. Served on a bed of gnocchi with a hint of Mediterranean flair

Nostos' Famous Keftedakia (Greek Meatballs) £10

Our signature keftedakia: succulent Greek meatballs, delicately seasoned with herbs and spices, simmered in a rich cherry tomato sauce. Served with cool Greek yoghurt and warm pita

Feta Nest per parcel 3.7 V

Creamy feta wrapped in golden, crispy phyllo pastry, drizzled with honey, finished with toasted sesame seeds for a sweet savoury crunchy balance of comfort and radition

Grilled Lamb Chops El Greco 12

Perfectly seasoned and chargrilled lamb chops, served with refreshing mint tzatziki, grilled vegetables, and a scattering of pomegranate seeds for a touch of sweetness

MAINS

Chicken or Pork Souvlaki or Pork Gyros or Greek Sausages or Halloumi slices 19.5 GF option

Flame grilled skewers marinated in garlic, oregano, lemon served with politiki salad, fries, pita bread and dip of your choice. Swap for Halloumi / Greek sausages / Pork Gyros

Nostos Vegan Moussaka 19 VE

Layers of grilled aubergines, courgettes and potatoes combined with hearty braised lentils and silky vegan béchamel. Finished with cashew crumble, and golden breadcrumbs for a comforting, plant-based take on the Greek classic. Served with a side of crisp salad

Lamb Kleftiko 24 GF

Slow-braised lamb shank, tender and fall-off-the-bone, served on velvety sweet potato purée with tenderstem broccoli, baby potatoes and finished with a rich red wine and rosemary sauce

The Olympian Feast for Two 54 GF Option

A legendary spread fit for the gods! Dive into 2 chicken souvlaki, 2 pork souvlaki, juicy gyros, and traditional Greek sausage, served with warm pita, golden fries, and a vibrant politiki cabbage salad. Complete with classic Greek dips—hummus, tzatziki, and smoky melitzanosalata agioretiki

Grilled Pork Belly with Oximeli Glaze 21

Grilled pork belly, marinated in oximeli and finished on the grill for a crisp, caramelised exterior. Served with silky celeriac purée, grilled cherry tomatoes, pickled onions, and a savoury thyme jus

Med Seafood Linguine Pasta 21

Linguine pasta is tossed in a rich, spicy tomato sauce, gently simmered to enhance its Mediterranean depth. Succulent prawns and a finishing touch of fresh herbs round out the dish, delivering warmth, freshness, and a subtle, natural sweetness

Traditional Greek Moussaka 19 GF

Layers of seasoned minced meat, roasted aubergines, and potatoes, baked to perfection with a rich, creamy béchamel sauce and a hint of warming Mediterranean spices. Served with a side of crisp, fresh salad

Grilled Sea bream 23 GF

Delicately grilled sea bream fillet, served with sautéed baby potatoes, fine green beans, and a zesty lemon-mustard dressing. A light yet satisfying Mediterranean-inspired dish

SIDES / SALADS

Homer's Warm Garden Salad 15 VE

Romanesco cauliflower and grilled hispi cabbage served over smooth cauliflower purée, with sweet heritage carrots, caramelised garlic, and toasted hazelnuts. Finished with a bright lemon and olive oil dressing

Greek Village Potatoes 6 VE GF

Crispy sautéed baby potatoes tossed with garlic, thyme, and a splash of white vinegar for a zesty, rustic finish

Nostos Greek Village Salad 9.5 V GF

A true taste of Greece—juicy fresh tomatoes, crisp cucumber, red onions, and Kalamata olives, topped with creamy feta cheese and sprinkled with fragrant fresh herbs. Prefer plant-based? Just ask for our vegan feta alternative

Pitta Bread 3.7 VE

(white, wholegrain)

Kalamata & Chalkidiki Marinated Olives 5 VE

Fries 4.5 VE GF

Golden crispy fries, seasoned with oregano and sea salt. Add Crumbled Feta, 1

If you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used. We can not guarantee that the food was produced in an allergen free environment. **VE=Vegan, V=Vegetarian GF=Gluten free**

SPREADS



Hummus 5.8 VE GF

Smooth chick pea dip with a touch of zesty lemon and a sprinkle of paprika powder

Greek Tzatziki 5.8 V GF

Creamy Greek yoghurt blended with crisp cucumber, garlic, and fragrant dill – a refreshing classic

Taramas 6.1 GF

A silky smooth dip made from white cod roe, delicately balanced with fresh lemon notes. A light yet indulgent Greek classic

Melitzanosalata 6.1 VE GF

Smoky aubergine dip infused with roasted red pepper, garlic, and fresh parsley

Paprika 6.1 V GF

Creamy feta, juicy tomatoes, and sweet capua peppers—smoky, rich, and bursting with Mediterranean flavour

LITTLE HEROES MENU

Mini Greek Pasta Adventure 8.1 V

Orzo pasta tossed in rich tomato sauce and topped with crumbled feta – a little plate with big Greek flavour!

The Cheeky Pita Pizza 8.1 V

Crispy pita base with gooey mozzarella, rich tomato sauce, and fresh basil – pizza, the Greek way!

Little Crispy Kalamari & Chips 8.7 GF Option

Tender bites of crispy-fried squid (not rings!) served with golden chips – a seaside favourite for mini adventurers.

Souvlaki or Haloumi Stick 9 GF Option

Tender chicken or pork skewer served with chips, broccoli, and a mini pita – perfect for dipping, stacking, or munching!

Hero's Choice: Sausage or Gyros Feast 9

Juicy Greek sausage or tasty gyros with chips, tender-stem broccoli, and soft pita – a plate made for hungry heroes.

DESSERTS

Baklavas with vanilla ice cream 8.5 V

Layered filo pastry with walnuts and honey, served with creamy vanilla ice cream

Tsoureki with vanilla ice cream 9 V

Pan-fried sweet brioche bread with vanilla ice cream and caramelized white chocolate

Lime and mango cheesecake 9 V

Creamy lime cheesecake on a buttery base, topped with sweet, vibrant mango for a fresh tropical finish.

Chocolate and passion fruit layered cake 9 VE GF

Rich chocolate layers paired with a tangy passion fruit filling for a perfectly balanced sweet-sharp finish

Vanilla Ice Cream £3

A scoop of smooth and creamy vanilla ice cream, classic and refreshing.

Experience Modern Greek Cuisine & Unique Flavours with Nostos Catering Services

We are proud to offer our award-winning Greek cuisine beyond the walls of Nostos, and bring our unique Mediterranean flavours to your next event. Find more here <https://www.nostos-hove.co.uk/catering-services-in-brighton-hove/>



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