

LEFTERIS

GREEK TAVERNA

MENU

SALADS AND DIPS

TZATZIKI

A dip nicely blended with Greek yogurt, cucumber, olive oil and mint – £ 4.90

HOUMOUS

A dip of creamed chickpeas blended with garlic, tahini and olive oil – £ 4.90

TAHINI

A dip of creamed sesame seeds blended with garlic and lemon juice – £ 3.90

TARAMOSALATA

The most traditional Greek dip of smoked cod roe – £ 4.90

FETA

Traditional Greek white cheese with olive oil and oregano – £ 4.90

OLIVES

Delicious Greek olives black green or mixed – £ 3.90

BEETROOT'S

Boiled beetroots nicely blended with garlic, olive oil and vinegar – £ 3.90

GREEK SALAD

A mixture of lettuce, cucumber, onions, tomatoes, feta, olives and peppers – £ 5.30

SKORDALIA

A dip of boiled potatoes nicely blended with garlic, olive oil and herbs – £ 4.20

APPETIZERS (MEAT)

LOUNTZA

Smoked fillet of pork charcoal grilled – £ 5.40

LOUKANIKA

Spicy Greek sausage charcoal grilled – £ 5.10

HAL-LOUNTZA

A mixer of halumi cheese and smoked lountza – £ 6.30

PASTOURMA

Hot and spicy Cyprus sausage charcoal grilled – £ 5.10

SIKOTI

Tender lambs liver delicately flavored and lightly fried – £ 5.20

KEFTEDES

Meatballs cooked in traditional tomato sauce (house speciality) – £5.30

DOLMADES

Home made vine leaves stuffed with mince, herbs and rice – £ 5.80

APPETIZERS (FISH)

SALMON

Fresh Salmon Fillet Charcoal Grilled

SCAMPI

Best breaded scampi crispy fried in olive oil – £ 4.90

PRAWN COCKTAIL

Best prawns on a bed of lettuce topped with sauce – £ 5.20

TONOSALATA

Tuna fish chunks with spring onions and Mayonnaise = £ 4.90

KALAMARI

Crispy fried fresh squid in olive oil = £ 6.30

SKARAS

Best king prawns charcoal grilled = 6.40

SKORDATES

Best king prawns deliciously cooked in garlic and wine sauce – £ 6.90

SARDINES

Fresh Mediterranean sardines charcoal grilled - CHEFS SPECIALITY – £5.10

APPETIZERS (VEG)

GARLIC MUSHROOMS

Fresh mushrooms cooked in wine, garlic and double cream = £5.20

HALUMI

Especially charcoal grilled goats cheese = £ 5.40

SAGANAKI

Lightly fried hard cheese finished in brandy flames house specialty = £
5.80

PLAKI

White beans cooked in tomato olive oil and garlic sauce = £ 5.40

DOLMADES

Wine leaves specially stuffed with savory rice and herbs = £ 5.20

SPANAKI

Fillo pastry filled with feta cheese and spinach leaves (oven baked) = £
5.40

GARLIC BREAD

Slice baguette topped with garlic butter and grilled = £ 4.20

SOUP OF THE DAY

Fresh home made soup . (Ask Your Waiter) = £ 3.90

MAINS (MEAT)

MOUSAKA

Traditional Greek dish oven baked – £ 12.50

KEFTEDES

Meatballs cooked in traditional tomato sauce (HOUSE SPECIALITY) – £ 12.90

CHICKEN OUZO

Fillets of chicken breast in ouzo sauce (HOUSE SPECIALITY) – £ 13.80

STOUMBI

Tender lamb casserole cooked in garlic and rich tomato sauce – £ 13.50

DOLMADES

Home made vine leaves stuffed with mince, herbs and rice – £ 13.20

PSITO-KLEFTIKO

Lamb shank slowly oven cooked on its juice (CHEFS SPECIALITY) – £ 13.50

SIKOTI

Tender lambs liver delicately flavored and Lightly fried £ – 12.50

AFELIA

Marinated pieces of pork in wine and coriander – £ 13.20

STIFADO

Tender beef slowly cooked in port, herbs and onions – £ 13.50

MAINS (FISH)

SEA BASS

Fresh sea bass charcoal grilled = £ 15.80

SALMON

Fresh salmon steak charcoal grilled = £ 13.50

KALAMARI

Crispy fried fresh squid in olive oil = £ 15.20

SKARAS

Best king prawns charcoal grilled = £ 15.80

SKORDATES

Best king prawns deliciously cooked in garlic and wine sauce = £ 15.80

SWORD FISH

Sword fish steak charcoal grilled and topped with lemon sauce = £ 15.60

MAINS (VEG)

MIX PLATER

A mix of spanaki plaki, dolmades , French fries and salad – £ 13.00

SPANAKI

Fillo pastry filled ith feta cheese and spinach leaves (oven baked) – £ 12.80

PLAKI

Giant white beans cooked in tomato, olive oil and garlic sauce – £ 11.70

DOLMADES

Vine leaves specially stuffed with savory rice and herds – £ 12.20

MAINS (GRILL)

LAMB KEBAB

Tender leg of lamb, charcoal grilled – £13.40

PORK KEBAB

Marinated pork, charcoal grilled – £12.60

CHICKEN KEBAB

Tender chicken fillets, charcoal grilled – £13.40

MIX KEBAB

A mixture of chicken, pork and lamb, charcoal grilled – £13.80

SHEFTALIA

Homemade sausage with spicy mince and herbs - DELICIOUS – £13.30

SHEFTALIA-AFELIA

A mix of sheftalia and pork afeila – £13.30

SHEFTALIA-KEBAB

A mix of sheftalia and pork kebab – £13.30

LAMB CUTLETS

Very tender lamb cutlers charcoal grilled – £14.30

GRILLED PLATTER - FOR 2 PEOPLE

Mix of kebabs, sheftalia, cutlets, loukanika, lountza and haloumi – £26.50

MAINS (STEAKS)

SIRLOIN STEAK

11z prime sirloin steak, charcoal grilled to your taste – £15.60

FILLET STEAK

10oz tenderized fillet steak charcoal grilled to your taste – £17.00

Portion of pepper sauce – £3.50

LEFTERIS

GREEK TAVERNA

BAR

HOUSE WINE

HOUSE WINE - White - Red - Rose'

GLASS	½ LTR	LTR
125 ml £3.00	£7.60	£13.70
175 ml £3.70		

WHITE WINES

RETSINA	
World famous, very dry wine with resin taste	£14.00
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APHRODITE	
Cypriote, medium dry wine	£14.80
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MAKEDONIKOS	
Greek, fruity, medium dry wine	£15.50
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CHAMPLIS	
French, medium dry wine	£17.50
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PINOT GRIGIO	
Italian, medium dry wine	£14.90
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ST. PANTELEIMON	
Cyprus Medium Sweet Wine	£15.70

RED WINES

MAKEDONIKOS

Greek, fruity, medium dry wine

£15.50

CALIGA

Greek, superd, medium dry wine

£16.80

BEAUJOLAIS

French, medium dry wine

£16.80

OTHELLO

Cypriote, full-bodied, medium dry wine

£15.80

ROSE WINES

MATEUS ROSÉ

Portuguese, fruity, medium dry wine

£14.90

MAKEDONIKOS

Greek, medium dry wine

£15.50

PINOT GRIGIO

Italian, medium dry wine

£14.90

BEERS

KEO	£3.40
MYTHOS	£3.40
BECKS	£3.20
BUDWEISER	£3.40
BODDINGTONS	£3.80

HOT DRINKS

LIQUOR COFFEE	£360
GREEK COFFEE	£2.50
FILTER COFFEE	£2.50
CAPPUCCINO	£3.00
ESPRESSO	£3.00
LATTE	£3.00
HOT CHOCOLATE	£3.00

MORE DRINKS

ALL SPIRITS £3.80

ALL LIQUORS £3.80

ALL SOFT DRINKS £2.00