

## **LEFTERIS'S SPECIAL OFFER**

2 course meal for only **£12.90 p.p.**  
All night Sunday - Thursday 5:00 PM - 10:00 PM

### **STARTERS**

#### **GARLIC MUSHROOMS:**

Fresh mushrooms cooked in wine, garlic and double cream.

#### **TZATZIKI:**

A dip nicely blended with Greek yoghurt, cucumber, olive oil and mint.

#### **TAHINI:**

A dip of creamed sesame seeds blended with garlic and lemon juice.

#### **HOUMOUS:**

A dip of creamed chick peas blended with garlic, tahini and olive oil.

#### **SOUP:**

Freshly homemade soup, ask your waiter.

#### **SIKOTI:**

Tender lambs liver delicately flavoured and lightly fried with spring onions and fresh dill.

#### **KEFTEDES:**

Meatballs cooked in traditional tomato sauce HOUSE SPECIALITY.

#### **DOLMADES:**

Vine leaves specially stuffed with mince meat, savoury rice and herbs.

#### **TARAMOSALATA:**

The most traditional Greek dip of smoked cod roe.

#### **PRAWN COCKTAIL:**

Best prawns on a bed of lettuce topped with sauce.

#### **TONOSALATA:**

Tuna fish chunks with spring onions and mayonnaise.

#### **SCAMPI:**

Best breaded scampi crispy fried in olive oil.

#### **KALAMARI:**

Crispy fried fresh squid in olive oil.

#### **SARDINES:**

Fresh Mediterranean sardines charcoal grilled CHEFS SPECIALITY.

# MAIN COURSES

## **HOT PLATTER:**

A mixture of loukanika, dolmades, keftedes, lountza, halumi and pastourma. **(extra £2.00)**

## **VEG PLATTER:**

A mixture of spanaki, giant beans, dolmades, mousaka, fried aubergines and courgette's.

## **FISH PLATTER:**

A selection of king prawns, kalamari, tuna salad, octopus, scampi and salad. **(extra 2.00)**

## **MUSAKA:**

Oven baked, layers of mince meat, aubergines, courgettes, topped with a rich béchamel sauce.

## **KEBABS:**

Lamb/pork/chicken charcoal grilled.

## **KEFTEDES:**

Meatballs cooked in traditional tomato sauce **HOUSE SPECIALITY.**

## **STIFADO:**

Very tender beef slowly cooked in port, herbs and onions.

## **AFELIA:**

Marinated pieces of pork in wine and coriander.

## **STOUMBI:**

Tender lamb casserole cooked with garlic, rosemary in a rich tomato and red wine sauce.

## **PSITO-KLEFTIKO:**

Lamb on the bone slowly oven cooked on its own juice **(extra £2.50)**

## **CHICKEN OUZO:**

Fillets of chicken breast in a creamy ouzo sauce.

## **SARDINES:**

Fresh Mediterranean sardines charcoal grilled.

## **SIRLOIN STEAK:**

**11 oz** prime sirloin steak, charcoal grilled to your taste **(extra £2.50)**

## **FILLET STEAK:**

10oz tenderised fillet steak charcoal grilled to your taste **(extra £3.50)**

## **SEA BASS FILLETED :**

Fresh sea bass fillets charcoal grilled **(extra £ 3.00 )**