

LEFTERIS'S SPECIAL OFFER

2 course meal for only **£13.90 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)**