

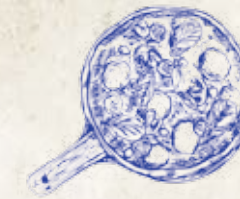


ZEUS

— TAVERNA —

Mezze

Soup of the Day V GF	6.5
Marinated Olives V GF	8
Hummus VE GF Creamy chickpeas blended with tahini, garlic and lime juice	8
Tzatziki V GF Greek yoghurt, cucumber, garlic, fresh mint	8
Whipped Feta V GF Whipped feta with yoghurt, lime juice and herbs	8
Tirokafteri V GF Roasted pepper dip with feta and garlic	8.5
Green Goddess VE GF Avocado, jalapeno, garlic, pistachio and herbs	8.5
Tuna Fresh tuna with ponzu sauce, topped with jalapenos	12.5
Prawn Cocktail GF Juicy prawns in cocktail sauce with avocado	10
Keftedes Spiced beef meatballs cooked in tomato sauce	8.5
Mýdia Whole mussels steamed in a Greek white wine, garlic and cream sauce	12
Dolmades VE GF Rice stuffed vine leaves	8
Diploméni Melitzana VE Folded aubergine, layered with hummus, sundried tomatoes and olives	8.5
Halloumi V Served with sweet chilli dip	8.5
Spanakopita V Filo pastry filled with feta cheese and spinach	8.5
Kalamari Lightly breaded fried squid with garlic mayo	9.5
Goat Cheese & Spinach Bales V Goat cheese, spinach bales lightly breaded and deep fried	8.5
Kremódeis Garídes Prawns cooked in creamy garlic sauce, finished with truffle	11
Prawn Saganaki GF Cooked in garlic, tomato and feta	11
Manitariá Skórdou V GF Sautéed mushrooms cooked in creamy garlic sauce	8
Psito Chtapdi GF Grilled octopus served on a bed of skordalia dip	12.5
Stuffed Mushrooms V Stuffed with Lonza pork loin and cheese, or just cheese	7.5/8.5
Falafel VE Lightly fried on a bed of hummus	8.5
Lonza GF Dry cured pork loin	8
Brizóla and Hummus GF Juicy steak on a bed of homemade hummus	12



Megálo Piáto

Moussaka Aubergine, courgettes, lamb mince and potatoes with béchamel sauce	20
Chicken Ouzo GF Chicken breast cooked in a creamy tomato sauce with ouzo and feta cheese	23
Chicken Spinach GF Chicken breast, feta and spinach cooked in creamy sauce	24
Kleftiko GF Slow cooked lamb shoulder on the bone, in tomato bordelaise sauce and mash	28
Stifado GF Braised beef cooked in rich tomato sauce with shallots	23
Yemista VE Stuffed peppers with rice and seasonal vegetables	19
Papoutsakia V Baked aubergine topped with halloumi, mushrooms, peppers and cheese	19
Chicken Skordo Creamy white wine garlic and mushroom sauce topped with truffle	25

From the Land

Chicken Kebab GF Marinated chargrilled chicken pieces served with rice and Greek salad	24
Paidakia GF Marinated chargrilled lamb chops with a side of lamb sauce, fries and salad	28
Lamb Kebab GF Marinated chargrilled lamb served with rice and Greek salad	25
Chicken Souvlaki GF Grilled chicken, served with bread, accompanied by fries, tzatziki and salad	24
12oz Ribeye Steak GF Cooked to your liking served with a choice of sauce	32
10oz Fillet Steak GF Cooked to your liking served with a choice of sauce	36

From the Sea

Seabass GF Seared seabass fillets, saffron sauce and mash	27
Salmon GF Chargrilled salmon with cream spinach sauce	26
Kritharoto Orzo pasta simmered in a tomato sauce with fresh king prawns	25
Garides Petaloúdas GF Langoustines and jumbo prawns cooked in garlic butter	28

Salads

Aegean Salad GF Finely chopped onion, tomato, cucumber and olives with crumbled feta and Zeus dressing	10
Chicken Salad GF Halloumi or grilled chicken served on a bed of lettuce and avocado with crumbled feta and Zeus dressing	13/15
Burrata V Creamy burrata and red pesto tomatoes	13.5

Sides

Tahini V GF	6
Mash V GF	5.5
Rice V GF	5
Fries V VE	4.5
Truffle Fries V VE	5.5
Fried Courgettes V VE	6
Tender Stem Broccoli V VE	6.5
Greek Flat Bread V VE	2.5
Sauteéd Herb Potatoes V VE GF	6.5