

# THE REAL GREEK

## EAT TOGETHER

### DRINKS & NIBBLES

EPSA PEACH GREEK ICE TEA 4.00

GREEK ISLAND ICED TEA 7.50 Peach ice tea with metaxa.

GREEK SANGRIA GLASS 7.50 / CARAFE 15.50

White wine, vermouth, metaxa, peach syrup, soda, fresh mint & lemon.

APEROL SPRITZ 7.50 Aperol topped with prosecco & soda.

PEACH BELLINI (125ML) 7.50 Peach purée topped with prosecco.

GLASS OF PROSECCO (125ML) 7.50

DRAFT ALPHA OMEGA  
LAGER / PALE ALE HALF PINT 3.20 | PINT 5.95

HALLOUMI POPCORN 7.50

Dressed with lemon, oregano & honey. V 577kcal

GREEK OLIVES 4.00

V VG GF 314kcal

### COLD MEZE

PICK THREE COLD MEZE PLUS YOUR CHOICE OF CRUDITÉS OR WARM GREEK FLATBREAD FOR £18

WARM GREEK FLATBREAD 4.25

Our authentic Greek flatbread, grilled & sprinkled with oregano. V VG 533kcal

CRUDITÉS 4.00

Freshly cut carrot, celery & cucumber, drizzled with white wine vinegar. V VG GF 58kcal

SPICY FETA DIP (HTIPITI) 6.75

Roasted pepper & cheese dip, finished with a touch of chilli. V GF 639kcal

HOUMOUS 6.50

Our daily blend of chickpeas, rich in tahini & spiced with cumin, topped with paprika & roasted red peppers. V VG GF 508kcal

TZATZIKI 6.25

Cool, tangy Greek yoghurt with cucumber, gherkins, garlic & herbs, drizzled with a touch of olive oil. V GF 311kcal

TARAMASALATA 6.50

An absolute must-try, our creamy tarama is nothing like the pink stuff from the supermarket. We make it fresh with naturally undyed cod roe, which has a delicate (not too fishy!) flavour. 761kcal

FAVA 6.50

Yellow lentils, cooked & blended with herbs & spices, topped with a salsa of tomatoes, onions, capers & caper powder. Made the Santorini way. V VG GF 480kcal



### FILOXENIA MENU

FOUR DISHES FOR £20pp

- 1 CHOOSE A DIPPER...  
Warm Greek Flatbread V VG or Crudités V VG GF
- 2 ...AND YOUR FAVOURITE COLD MEZE  
Spicy Feta Dip (Htipiti) V GF or Houmous V VG GF or Tzatziki V GF or Taramasalata or Fava V VG GF
- 3 THEN ONE OF THESE HOT MEZE  
Gigandes with Spinach V VG GF or Dolmades V VG GF or Chicken Monastiraki GF or Crispy Salt Cod Goujons or Pork Skewer GF or Fried Kalamari or Halloumi & Vegetable Skewer V GF or Chicken Skewer GF or Spinach Pie (Spanakopita) V or Lamb Meatballs or Grilled Aubergine V VG GF or Loukaniko Pork Sausage or Falafel V VG
- 4 AND A SALAD OR SIDE  
Chips V VG or Aegean Slaw V VG GF or Mediterranean Rice V VG GF or Greek Salad V GF

This menu cannot be discounted.

### HOT MEZE

PICK ONE OR TWO PER PERSON

VEGGIE / VEGAN

DOLMADES 6.85

A real meze classic: vine leaves stuffed with rice cooked in a light tomato broth with herbs. V VG GF 408kcal

GRILLED AUBERGINE 6.75

Chargrilled aubergine served with garlic & tomato sauce. V VG GF 97kcal

GIGANDES WITH SPINACH 5.95

Love baked beans? Try the Greek version: giant butter beans cooked in a hearty tomato & garlic sauce with fresh spinach. V VG GF 540kcal

HALLOUMI & VEGETABLE SKEWER 8.15

Halloumi, skewered with peppers & courgettes. Served with Aegean Slaw. V GF 555kcal

SPINACH PIE (SPANAKOPITA) 7.25

Three filo pastry parcels with creamy leek, spinach & feta filling. V 792kcal

FALAFEL 6.95

Served with Aegean slaw, tomatoes & tahini dip. V VG 512kcal

MEAT / CHICKEN

GREEK MOUSSAKA 9.50

Our hearty, traditional beef mince bake with aubergine and potatoes is made in limited quantities each day. Once they're gone, they're gone! 420kcal

LAMB MEATBALLS 9.00

Our handmade lamb meatballs are grilled, then topped with tomato sauce, sautéed onions & Greek yoghurt. 435kcal

CHICKEN MONASTIRAKI 8.75

Marinated chicken thigh with tzatziki, onion & tomatoes. GF 342kcal

PORK SKEWER 8.50

Tender chunks of marinated pork, grilled on a skewer with onions & peppers. Served with Aegean Slaw. GF - 25p of each sale of this dish will be donated to Pancreatic Cancer UK, in loving memory of our friend & colleague Christos Karatzenis 267kcal

CHICKEN SKEWER 8.95

Chicken, skewered with onions & pepper. Served with Aegean Slaw. GF 260kcal

LOUKANIKO PORK SAUSAGE 8.50

Traditional Greek Sausage from Thrace, chargrilled & served with Greek mustard mayo. 613kcal

FISH / SEAFOOD

NEW PRAWN SAGANAKI 9.00

Plump tiger prawns cooked in a rich & creamy tomato & feta sauce with a splash of Ouzo. Indulgent but good for you and a real taste of Greek island holidays. GF 290kcal

FRIED KALAMARI 8.90

One of our most popular meze plates: crispy squid rings served with lemon mayonnaise for dipping. 727kcal

NEW CRISPY SALT COD GOUJONS 8.95

Chunky strips of panko-crumbed salt cod with lemon mayo. Inspired by Zisis Papazisis' smash hit Athens restaurant Fish in a Cone. 778kcal

GRILLED OCTOPUS WITH FAVA 9.65

Tender chargrilled octopus, dressed with olive oil, garlic & Greek mountain oregano & served on creamy fava dip. GF 202kcal

### SOUVLAKI WRAPS

9.00 EACH

Our gorgeous warm Greek flatbread filled with chips, fresh tomatoes, red onion, paprika & your choice of...

GRILLED PORK with tzatziki. 931kcal

GRILLED CHICKEN with your choice of tzatziki 620kcal or Greek mustard mayo. 751kcal

LAMB MEATBALLS with minted yoghurt. 559kcal

LOUKANIKO SAUSAGE with Greek mustard mayo. 747kcal

HALLOUMI with minted yoghurt. V 714kcal

FALAFEL with tahini. V VG 684kcal

ADD EXTRA: HALLOUMI 2.50 / FETA 1.50 / CHICKEN 2.00 / PORK 2.00

### SIDES FOR THE TABLE

GREEK SALAD REGULAR 5.75 / LARGE 8.50

Premium vine tomatoes, tossed with cucumber, red onion & green peppers in our house dressing, then topped with Greek olives, a big chunk of feta & a pinch of Greek oregano. V GF 269kcal / 312kcal

CHIPS REGULAR 4.35 / LARGE 6.45

Fluffy, light & fried to perfection. V VG 813kcal / 1219kcal

WARM GREEK FLATBREAD 4.25

Our authentic Greek flatbread, grilled & sprinkled with oregano. V VG 533kcal

THE REAL GREEK HALLOUMI FRIES 7.40

Dressed with lemon & thyme-infused honey. V 689kcal

AEGEAN SLAW 4.70

Thinly shredded cabbage, carrot, red & green peppers, with an olive oil dressing. V VG GF 240kcal

MEDITERRANEAN RICE 4.70

Long-grain rice cooked in vegetable stock with a splash of olive oil & Greek oregano. V VG GF 378kcal

GREEK PLATTER  
£50 FOR TWO  
TO SHARE

INCLUDES Spinach Pie (Spanakopita), Loukaniko Pork Sausage, Lamb Meatballs, Chicken Monastiraki, Chicken Skewer, Warm Greek flatbread, Halloumi Popcorn & Greek Salad.

All served with a pot of Spicy Feta Dip (Htipiti) & Tzatziki.



4502kcal

VEGETARIAN PLATTER  
£40 FOR TWO  
TO SHARE

INCLUDES Falafel, Dolmades, Spinach Pie (Spanakopita), Grilled Aubergine, Gigandes with Spinach, Warm Greek flatbread, Chips, Greek Salad & Aegean Slaw.

All served with a pot of Houmous & Fava.



3908kcal

These menus cannot be discounted.



SCAN THE QR CODE TO VIEW OUR ALLERGEN MENU



## ICE TEA & COCKTAILS

**EPSA PEACH GREEK ICE TEA 4.00**  
A cult classic, made with a real peach juice.

**GREEK ISLAND ICED TEA 7.50**  
Epsa Peach Greek ice tea with a shot of metaxa & slice of lemon.

**GREEK SANGRIA GLASS 7.50 / CARAFE 15.50**  
White wine, vermouth, metaxa, peach syrup, soda, fresh mint & lemon.

**APEROL SPRITZ 7.50**  
Aperol topped with prosecco & soda. Served with ice & a slice.

**PEACH BELLINI 7.50**  
Peach purée topped with prosecco.

**ESPRESSO MARTINI (WITH VODKA OR MASTIHA) 7.50**  
Vanilla vodka & Kahlua, shaken over ice, with a shot of coffee. Try it with Mastiha instead of vodka for a Greek twist.

## BEER & CIDER

**DRAFT ALPHA OMEGA LAGER HALF PINT 3.20 | PINT 5.95**

**DRAFT ALPHA OMEGA PALE ALE HALF PINT 3.20 | PINT 5.95**

**MYTHOS BEER 330ML 4.90**

**LUCKY SAINT LAGER 0.5% 330ML 4.10**

**CIDER 330ML 4.65**

## WINE BY THE GLASS, CARAFE OR BOTTLE

### BUBBLES 125ML GLASS | 750ML BOTTLE

**BOTTER PROSECCO ASOLO DOCG SUPERIORE 7.50 | 32.00**  
A light, easy-drinking prosecco with delicate fruity notes, low acidity & lots of tiny bubbles. Perfect as an aperitif & a great match for seafood & vegetable dishes.

### WHITE WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

**ELLINAS WHITE 3.95 | 5.50 | 7.80 | 14.40 | 20.50**  
A Greek wine for fans of Pinot Grigio this crisp, light, easy-drinker is bottled especially for us in Thessaloniki. Dry, delicate & floral, with fragrant fruit on the palate.

**MOSCHOFILERO 5.65 | 7.25 | 10.50 | 20.65 | 29.50**  
A Greek wine for fans of Muscadet this fresh, floral white is from the region of Mantinia in the Peloponnese. Intense flowery character, with rose petal aromas & a touch of salinity.

**MEGA SPILEO MALAGOUSIA WHITE 6.10 | 7.80 | 11.25 | 22.00 | 31.50**  
A Greek wine for fans of Viognier this full-bodied white has a complex & aromatic profile, with ripe peaches & apricots on the nose, great body & a long finish on the palate. Rich & delicious.

**SAUVIGNON BLANC 5.15 | 6.75 | 10.15 | 18.90 | 27.50**  
This Italian Sauvignon features fresh aromas of figs, apricot & orange flowers. A crisp & refreshing wine with a gentle sweetness which invites another glass.

### ROSÉ WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

**XINOMAVRO ROSÉ 5.65 | 7.25 | 10.50 | 20.65 | 29.50**  
A Greek wine for fans of Provencal Rosé this class act, made from the red Xinomavro grape, may be a bit deeper in colour than you'd expect from this comparison, but its delicate herbal aroma & subtle fruit flavour is a dead ringer for the south of France. A really stylish wine.

**ROSATO 5.15 | 6.75 | 10.25 | 18.90 | 27.50**  
This easy-drinking Italian rosé is crystal clear with a very fine & pleasurable nose. Red fruit & spices are the scents that come first, followed by herbal notes. Light with a touch of sweetness.

### RED WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

**ELLINAS RED 3.95 | 5.50 | 7.80 | 14.40 | 20.50**  
A Greek wine for fans of Merlot this light-to-medium bodied red, bottled especially for us in Thessaloniki, serves up ripe berry aromas & easy-drinking, fruit-forward flavour.

**AGIORGITIKO RED 5.65 | 7.25 | 10.50 | 20.65 | 29.50**  
A Greek wine for fans of Côtes du Rhône reds Agiorgitiko is the most famous red grape variety in Greece. It has notes of sweet spices on the nose & a fruit-led palate that stands up well to food.

**ABATON AGIORITIKO RED 7.40 | 10.30 | 14.75 | 27.25 | 38.50**  
A Greek wine for fans of Pinot Noir this light, elegant red with subtle blackcurrant notes is produced at the St. Panteleimon Monastery on Mount Athos, where monks have been making wine for over 1,000 years.

**MERLOT 5.15 | 6.75 | 10.25 | 18.90 | 27.50**  
An Italian Merlot with aromas of cherry & wild plum flavours.



DRY FRUITY

DRY FRUITY

DRY FRUITY

DRY FRUITY

DRY FRUITY

DRY FRUITY

LIGHT BOLD

LIGHT BOLD

LIGHT BOLD

LIGHT BOLD

## SOFT DRINKS

### FRUIT JUICE

ORANGE 3.65 APPLE 3.65 LEMON 3.65

### SODAS ALL 330ML

COCA-COLA 3.50 DIET COKE 3.45  
FANTA 3.50 COKE ZERO 3.45  
GINGER BEER 3.45 SPRITE ZERO 3.45

EPSA PEACH GREEK ICE TEA 4.00

### MINERAL WATER 330ML | 750ML

STILL 2.75 | 4.00  
SPARKLING 2.75 | 4.00

### ALCOHOL-FREE BEER

LUCKY SAINT LAGER 0.5% 330ML 4.10

## GREEK SPIRITS

**TSIPOURO 25ML 4.60 | 200ML BOTTLE 21.00**  
Tsipouro (Tsee-pour-oh) - the Greek version of grappa, the young brother of Ouzo. This Tsipouro is produced from the Malagousia (Mala-goo-zia) grapes in Northern Greece. You can drink it over-ice or straight. The perfect after-meal digestive.

**OUZO 50ML 4.90**  
A traditional aperitif with anise as its base ingredient, served with ice or water - as you prefer - to bring out its trademark cloudy appearance.

**METAXA 25ML 4.75**  
A smooth, aromatic, aged Greek spirit, blended with Muscat wine and Mediterranean botanicals.

**AXIA MASTIHA 25ML 4.75**  
An aromatic spirit made with resin from Mastic trees grown in groves on the Greek island of Chios. Served with ice.

## PREMIUM SPIRITS

**JACK DANIEL'S, SIPSMITH GIN, MONKEY SHOULDER WHISKY, PINK GIN 25ML 5.75**  
Price excludes mixer - please ask a team member about your choices.

## GREEK WINE FLIGHTS explore our fantastic range of Greek wines for a set price (3 x 125ml glasses in each)

**OUR THREE BEST WINES (MIXED) 14.50**  
Mega Spileo Malagousia White, Xinomavro Rosé & Abaton Agiorgitiko Red.

**OUR THREE BEST WHITES 12.00**  
Ellinas White, Moschofilero White & Mega Spileo Malagousia White.

**OUR THREE BEST REDS 12.75**  
Ellinas Red, Agiorgitiko Red & Abaton Agiorgitiko Red.

**Pancreatic Cancer UK**

We are donating 25p from every sale of our Pork Skewer meze to the wonderful charity, Pancreatic Cancer UK, in loving memory of Christos Karatzenis, who was our Operations Director for many years. Christos lost a short battle with cancer in 2020. He was a true leader - someone who led from the heart, who gave his passion & dedication to the job & the people he loved & cherished. His influence in the business is strong & will never be forgotten. Pancreatic Cancer UK is a registered charity in England & Wales (1112708) & Scotland (SC046392).

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# THE REAL GREEK

EAT TOGETHER

## WEEKDAY LUNCH MENU £12pp

AVAILABLE MONDAY - FRIDAY 12-5PM

### GREEK PLATE

#### CHOOSE ONE MEZE

**PORK SKEWER** or  
GF 228kcal

**HALLOUMI & VEGETABLE SKEWER**  or  
V GF 516kcal

**CHICKEN SKEWER** or  
GF 229kcal

**LAMB MEATBALLS** or  
435kcal

**GRILLED AUBERGINE**  or  
V VG GF 97kcal

**FALAFEL**  or  
V VG 137kcal

**LOUKANIKO PORK SAUSAGE**  
565kcal

#### ALL SERVED WITH

**WARM GREEK FLATBREAD**  V VG 202kcal  
or **CRUDITÉS**  V VG GF 58kcal

**MEDITERRANEAN RICE**  V VG GF 163kcal  
or **CHIPS**  V VG 813kcal

**TZATZIKI**  V GF 71kcal  
or **HOUMOUS**  V VG GF 131kcal

**GREEK SALAD**  V GF 85kcal  
or **GIGANDES**  V VG GF 205kcal

### SOUVLAKI & SIDE

#### CHOOSE ONE WRAP

**GRILLED PORK** or  
with Tzatziki 931kcal

**HALLOUMI**  or  
with minted yoghurt V 714kcal

**GRILLED CHICKEN** or  
with Greek mustard mayo 715kcal

**GRILLED CHICKEN** or  
with Tzatziki 620kcal

**LAMB MEATBALLS** or  
with minted yoghurt 559kcal

OR

**FALAFEL**  or  
with tahini V VG 684kcal

**LOUKANIKO SAUSAGE**  
with Greek mustard mayo 747kcal

#### CHOOSE ONE SIDE

**GREEK SALAD**   
V GF 269kcal

or

**CHIPS**   
V VG 813kcal

or

**MEDITERRANEAN RICE**   
V VG GF 378kcal

or

**AGEAN SLAW**   
V VG GF 240kcal

This menu cannot be discounted. Valid for dine-in only. Not valid on Bank Holidays.

**AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL**

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 = VEGAN

 = VEGETARIAN

GF = GLUTEN FREE

SCAN THE QR CODE TO  
VIEW OUR ALLERGEN MENU





# THE REAL GREEK

## EAT TOGETHER

### DESSERTS

#### BAKLAVA 5.25

Homemade, crisp filo pastry with walnuts, peanuts, almonds, pistachios & honey. 345kcal **V**

#### GREEK FILO CUSTARD PIE 5.95

A traditional dessert from Sérres, North Greece, called Bougatsa. Filo pastry filled with custard cream, served warm & topped with vanilla ice-cream & cinnamon. 958kcal **V**

#### GREEK ORANGE CAKE 5.95

Portokalopita, the most popular orange cake in Greece, looks like a sponge but is actually made from tiny pieces of filo pastry, baked with Greek yoghurt & soaked in orange syrup. Ours is served with vanilla ice-cream. 821kcal **V**

#### MIXED BERRY CHEESECAKE 5.95

Vanilla cheesecake topped with a coulis made from blueberries, blackberries, raspberries, strawberries, redcurrants & blackcurrants. 315kcal

#### CHOCOLATE MOUSSE CAKE 5.95

A luxurious, dark chocolate mousse cake. 333kcal

#### GREEK YOGHURT WITH WALNUTS IN SYRUP 4.75

A plate of thick Greek yoghurt topped with whole baby walnuts in syrup. Yum! 250kcal **V GF**

### TOO FULL FOR PUD?

#### ESPRESSO MARTINI

##### (WITH VODKA OR MASTIHA) 7.50

Vanilla vodka & Kahlua, shaken over ice, with a shot of coffee.

Try it with Mastiha instead of vodka for a Greek twist.

#### PEACH BELLINI 7.50

Peach puree topped with prosecco.

#### LOUKOUMIA 'GREEK DELIGHTS' 2.35

Delicate Greek sweets flavoured with nuts. 216kcal

### ICE-CREAM & SORBET

4.25 EACH

PISTACHIO  413kcal **V**

STRAWBERRY  312kcal **V**

VANILLA  419kcal **V**

CHOCOLATE  433kcal **V**

VEGAN VANILLA  525kcal **V VG**

LEMON SORBET  261kcal **V VG**

MANGO SORBET  283kcal **V VG**

### FINISH ON A GREEK NOTE

#### TSIPOURO

25ML 4.60 | BOTTLE 21.00

Tsipouro (Tsee-pour-oh) is the Greek version of grappa. You can drink this grape-based spirit over ice or straight. Either way, it's the perfect after-meal digestive.

#### OZUO 50ML 4.90

Traditionally drunk as an aperitif, but who are we to judge your love of this anise-flavoured classic? Go on, have another - with water or with ice, as you prefer. We won't tell.

#### METAXA 25ML 4.75

A smooth, aromatic, aged Greek spirit, blended with Muscat wine and Mediterranean botanicals.

#### AXIA MASTIHA 25ML 4.75

An aromatic spirit made with resin from Mastic trees grown in groves on the Greek island of Chios. Served with ice.

### COFFEE & TEA

CAFFÈ AMERICANO 7kcal 2.10

SINGLE ESPRESSO 3kcal 1.85

DOUBLE ESPRESSO 5kcal 2.85

CAPPUCCINO 50kcal 2.85

LATTE 100kcal 2.85

#### GREEK COFFEE 2.90

Served sweet (93kcal), medium (83kcal) or bitter (73kcal) with a little Loukoumi - 'Greek Delight' - sweet on the side

FREDDO ESPRESSO 100kcal 3.50

FRESH MINT TEA 1kcal 2.00

#### POT OF GREEK MOUNTAIN TEA 2.20

Drunk for its health benefits and full of antioxidants. 1kcal

#### ORGANIC TEAS 2.00

English Breakfast 1kcal, Earl Grey 1kcal, Peppermint 2kcal, Green Tea 1kcal, Camomile 1kcal.

\*Soya milk available on request



#### ALLERGEN INFO

V items are suitable for vegetarians - VG items are suitable for vegans. - GF items are suitable for coeliacs.

Although dishes identified are gluten free, as we have products in the restaurant that contain gluten, there is a possibility that traces of gluten may still be found in them. The same situation can occur with our vegetarian and vegan dishes, which can come in contact with other products. Menu descriptions may not include all ingredients; more detailed allergen information is available upon request. All our dishes may contain traces of nuts. Available for dine-in only.

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 = VEGAN  = VEGETARIAN

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Adults need around 2000 kcal a day