

# THE REAL GREEK

## EAT TOGETHER

### DRINKS & NIBBLES

**EPSA PEACH GREEK ICE TEA** 4.25

**GREEK ISLAND ICED TEA** 8.50 Peach ice tea with metaxa.

**GREEK SANGRIA** GLASS 8.50 / CARAFE 16.00

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

**APEROL SPRITZ** 8.50 Aperol topped with prosecco & soda.

**PEACH BELLINI** (125ML) 8.50 Peach purée topped with prosecco.

**GLASS OF PROSECCO** (125ML) 8.00

**DRAFT ALPHA OMEGA  
LAGER / PALE ALE HALF PINT 3.70 | PINT 6.50**

**GREEK OLIVES** 3.50  
GF

**HALLOUMI POPCORN** 7.50

Dressed with lemon, oregano & honey.



### COLD MEZE

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

**WARM GREEK FLATBREAD** 4.00

Our authentic Greek flatbread, grilled & sprinkled with oregano.

**CRUDITÉS** 4.00

Freshly cut carrot, celery & cucumber, drizzled with white wine vinegar.  
GF

**SPICY FETA DIP (HTIPITI)** 6.75

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

**HOUMOUS** 6.50

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

**TZATZIKI** 6.50

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

**FAVA** 6.50

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

**TARAMASALATA** 6.75

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.



### FILOXENIA MENU FOUR DISHES FOR £22pp

**1 CHOOSE A DIPPER...**

Warm Greek Flatbread GF or Crudités GF

**2 ...AND YOUR FAVOURITE COLD MEZE**

Spicy Feta Dip (Htipiti) GF or Houmous GF or Tzatziki GF or Taramasalata or Fava GF

**3 THEN ONE OF THESE HOT MEZE**

Gigandes with Spinach GF or Dolmades GF or Chicken Monastiraki GF or Crispy Salt Cod Goujons or Pork Skewer GF or Fried Kalamari or Halloumi & Vegetable Skewer GF or Chicken Skewer GF or Spinach Pie (Spanakopita) GF or Lamb Meatballs or Grilled Aubergine GF or Loukaniko Pork Sausage or Falafel GF

**4 AND A SALAD OR SIDE**

Chips GF or Aegean Slaw GF or Mediterranean Rice GF or Greek Salad GF

### HOT MEZE PICK ONE OR TWO PER PER-

#### VEGGIE / VEGAN

**DOLMADES** 6.90

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

**GRILLED AUBERGINE** 6.90

Chargrilled aubergine served with garlic & tomato sauce. GF

**GIGANDES WITH SPINACH** 6.50

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

**HALLOUMI & VEGETABLE SKEWER** 8.50

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

**SPINACH PIE (SPANAKOPITA)** 7.50

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

**FALAFEL** 6.90

Served with Aegean slaw, tomatoes & tahini dip.

#### MEAT / CHICKEN

**GREEK MOUSSAKA** 10.00

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

**LAMB MEATBALLS** 9.50

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

**CHICKEN MONASTIRAKI** 9.00

Marinated chicken thigh with tzatziki, onion & tomatoes. GF

**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

**CHICKEN SKEWER** 8.50

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

**LOUKANIKO PORK SAUSAGE** 9.00

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

#### FISH / SEAFOOD

**NEW PRAWN SAGANAKI** 9.25

Plump king 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

**FRIED KALAMARI** 8.90

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

**NEW CRISPY SALT COD GOUJONS** 9.25

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

**GRILLED OCTOPUS WITH FAVA** 10.00

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

### SIDES FOR THE TABLE

**GREEK SALAD** REGULAR 5.50 / 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. GF

**CHIPS** REGULAR 4.50 / LARGE 6.45

Fluffy, light & fried to perfection.

**WARM GREEK FLATBREAD** 4.00

Our authentic Greek flatbread, grilled & sprinkled with oregano.

**THE REAL GREEK HALLOUMI FRIES** 7.50

Dressed with lemon & thyme-infused honey.

**AEGEAN SLAW** 4.50

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

**MEDITERRANEAN RICE** 4.50

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

### SOUVLAKI WRAPS 10.00 EACH

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

**GRILLED CHICKEN** with your choice of tzatziki or Greek mustard mayo.

**GRILLED PORK** with tzatziki.

**LAMB MEATBALLS** with minted yoghurt.

**LOUKANIKO SAUSAGE** with Greek mustard mayo.

**HALLOUMI** with minted yoghurt.

**FALAFEL** with tahini.

### GREEK PLATTER £50 FOR TWO TO SHARE

Chicken Skewer, Chicken Monastiraki, Loukaniko Pork Sausage, Lamb Meatballs, Halloumi Popcorn, Spinach Pir, Greek Flatbread, Chips, Tzatziki, Spicy Feta



### VEGETARIAN PLATTER £42 FOR TWO TO SHARE

Falafel, Dolmades, Spinach Pie, Grilled Aubergine, Gigandes with Spinach, Greek Flatbread, Greek Salad, Houmous, Fava



These menus cannot be discounted.

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

🌿 = VEGAN  
🌱 = VEGETARIAN  
GF = GLUTEN FREE

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

SCAN THE QR CODE  
TO VIEW OUR KCAL  
& ALLERGEN MENU



# THE REAL GREEK

## EAT TOGETHER

### ICE TEA & COCKTAILS

**EPSA PEACH GREEK ICE TEA** 4.25  
A cult classic, made with a real peach juice.

**GREEK ISLAND ICED TEA** 8.50  
Epsa Peach Greek ice tea with a shot of metaxa & slice of lemon.

**GREEK SANGRIA** GLASS 8.50 / CARAFE 16.00  
White wine, vermouth, metaxa, peach syrup, soda, fresh mint & lemon.

**APEROL SPRITZ** 8.50  
Aperol topped with prosecco & soda. Served with ice & a slice.

**PEACH BELLINI** 8.50  
Peach purée topped with prosecco.

**FREDDO ESPRESSO MARTINI (WITH VODKA OR MASTIHA)** 8.50  
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 3.70 | PINT 6.50

**DRAFT ALPHA OMEGA PALE ALE** HALF PINT 3.70 | PINT 6.50

**MYTHOS BEER** 330ML 5.25

**LUCKY SAINT LAGER 0.5%** 330ML 4.50

**CIDER** 330ML 5.25

### WINE BY THE GLASS, CARAFE OR BOTTLE

#### BUBBLES 125ML GLASS | 750ML BOTTLE

**BOTTER PROSECCO ASOLO DOCG SUPERIORE** 8.00 | 34.00  
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** 4.25 | 6.00 | 8.25 | 15.50 | 22.00  
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** 5.50 | 7.25 | 10.75 | 20.00 | 29.00  
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 Provençal 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** 5.50 | 7.25 | 10.75 | 20.00 | 29.00  
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.

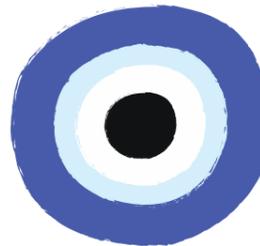
#### RED WINE 125ML | 175ML | 250ML | 500ML CARAFE | 750ML BOTTLE

**ELLINAS RED** 4.25 | 6.00 | 8.25 | 15.50 | 22.00  
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** 5.50 | 7.25 | 10.75 | 20.00 | 29.00  
An Italian Merlot with aromas of cherry & wild plum flavours.



### SOFT DRINKS

#### FRUIT JUICE

ORANGE 4.00      APPLE 4.00      LEMON 4.00

#### SODAS 330ML

COCA-COLA 3.50  
FANTA 3.50  
GINGER BEER 3.50  
DIET COKE / COKE ZERO 3.45  
SPRITE ZERO 3.45  
EPSA PEACH GREEK ICE TEA 4.25

#### MINERAL WATER 330ML | 750ML

STILL 2.50 | 4.00  
SPARKLING 2.50 | 4.00

#### ALCOHOL-FREE BEER

LUCKY SAINT LAGER 0.5% 330ML 4.50

### 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 5.00  
A smooth, aromatic, aged Greek spirit, blended with Muscat wine and Mediterranean botanicals.

**AXIA MASTIHA** 25ML 5.00  
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 5.80  
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** 12.50  
Ellinas White, Moschofilero White & Mega Spileo Malagousia White.

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



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

### DESSERTS

#### BAKLAVA 5.25

Homemade, crisp filo pastry with walnuts, peanuts, almonds, pistachios & honey.

#### 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.

#### MIXED BERRY CHEESECAKE 5.95

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

#### CHOCOLATE MOUSSE CAKE 5.95

A luxurious, dark chocolate mousse cake.

#### GREEK YOGHURT WITH WALNUTS IN SYRUP 4.75

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

#### 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.

### ICE-CREAM & SORBET 4.50 EACH

PISTACHIO 

STRAWBERRY 

VANILLA 

CHOCOLATE 

VEGAN VANILLA 

LEMON SORBET 

MANGO SORBET 

### TOO FULL FOR PUD?

#### FREDDO ESPRESSO MARTINI (WITH VODKA OR MASTIHA) 8.50

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

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

#### PEACH BELLINI 8.50

Peach puree topped with prosecco.

#### LOUKOUMIA 'GREEK DELIGHTS' 2.35

Delicate Greek sweets flavoured with nuts.

 = VEGAN (V)

 = VEGETARIAN (VG)

**GF** = GLUTEN FREE

### COFFEE & TEA

#### CAFFÈ AMERICANO 2.50

#### SINGLE ESPRESSO 2.50

#### DOUBLE ESPRESSO 3.50

#### CAPPUCCINO 3.50

#### LATTE 3.50

#### GREEK COFFEE 3.50

Served sweet, medium or bitter with a little Loukoumi - 'Greek Delight' - sweet on the side.

#### FREDDO ESPRESSO 3.50

#### FRESH MINT TEA 2.50

#### POT OF GREEK MOUNTAIN TEA 3.00

Drunk for its health benefits and full of antioxidants.

#### ORGANIC TEAS 2.50

English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile.

\*Soya milk available on request

### 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.

#### OOUZO 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 5.00

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

#### AXIA MASTIHA 25ML 5.00

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



#### SCAN THE QR CODE TO VIEW OUR KCAL & ALLERGEN MENU

Although dishes identified as 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.