

# Evening Menu



## Hot Drinks

Americano	£3.25
Espresso	£2.95
Double Espresso	£3.50
Cappuccino	£3.75
Flat White	£3.75
Café Latte	£3.75
Mocha <i>(Espresso mixed with hot chocolate)</i>	£3.75
Hot Chocolate	£3.50
Tea Selection <i>English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint</i>	£3.25
Flavoured Syrups <i>(Caramel, Hazelnut, Vanilla)</i>	£0.40

## Cold Drinks

Soft Drinks <i>(Coke, Diet Coke, Orange Loux, Lemon Loux)</i>	£3.25
Juices <i>(Orange, Apple, Pineapple or Cranberry)</i>	£3.25
Frappe <i>(Traditional blended iced coffee)</i>	£3.25
Kafeneon's Freddo Espresso <i>(Iced espresso)</i>	£3.25
Ice Tea <i>(Please ask for selection)</i>	£3.25
Mineral Water <i>(Still or Sparkling)</i>	£2.95
Milkshakes <i>(Chocolate, Strawberry, Banana, Vanilla)</i>	£3.95
Smoothies <i>(Please ask for selection)</i>	£3.95
Beers <i>(Please ask for selection)</i>	£4.50

## Wine List

### House Red, White, or Rosé

Glass (175ml) £5.95

Glass (250ml) £7.50

### White Wines

1 Pinot Grigio	£21.00	Bottle
<i>An intense straw colour, our Pinot Grigio has a delightfully fruity bouquet. The palate is dry, soft full bodied and well balanced.</i>		
2 Saint Panteleimon	£26.00	Bottle
<i>Cyprus. Medium sweet white wine with a fruity taste and rich aroma.</i>		
3 Makedonikos White	£27.00	Bottle
<i>Greece. Medium dry wine with vibrant aromas of white flower and lavender that gives freshness and a distinctive taste.</i>		
4 Aphrodite	£26.00	Bottle
<i>Greece. Lively crisp dry white wine with a delicate aroma and smooth taste.</i>		
5 Sauvignon Blanc	£26.00	Bottle
<i>New Zealand. Generous and lifted, showing powerful aromas. The palate bursts with fresh citrus, grapefruit and melon notes.</i>		
6 Retsina	£25.00	Bottle
<i>Greece. Dry white Greek wine that has been flavoured with pine resin. *Retsina is an unusual &amp; controversial wine which may not suit everybody's taste.</i>		

### Prosecco

By the Glass (175ml) £7.95

Large Bottle (750ml) £26.00

### Red Wines

7 Merlot	£21.00	Bottle
<i>Deep ruby red, our Merlot has elegant aromas of violet plums and red fruits.</i>		
8 Othello	£26.00	Bottle
<i>Cyprus. Full bodied, dry red wine. Bright ruby red colour with a rich aroma and notes of oak meet in the mouth to create a fruity taste.</i>		
9 Makedonikos Red	£27.00	Bottle
<i>Greece. Medium dry wine, bright ruby red colour with a hint of violet and ripe red fruit and redcurrant aromas offer a distinctive, silky taste.</i>		
10 Malbec	£26.00	Bottle
<i>Argentina. Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.</i>		
11 Domaine Hatzimichalis	£32.00	Bottle
<i>Greece. The grape varieties Cabernet Sauvignon, Merlot and Cabernet Franc make this a well balanced wine with a complex bouquet and rich long lasting after taste.</i>		
<b>Rosé Wines</b>		
12 Pinot Grigio Blush	£21.00	Bottle
<i>Italy. A delicious aroma of strawberries and red berries, this is a well balanced rosé with clean, crisp fruitiness.</i>		
13 Makedonikos Rose	£27.00	Bottle
<i>Greece. A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours. A round &amp; full taste with a surprisingly clean finish.</i>		

Cocktail menu also available

## Starters and Meze Dishes

<b>Tomato and Feta Soup (V)</b>	<b>£6.50</b>	<b>Spicy Brufetta (V)</b>	<b>£7.50</b>
<b>Olives, Chillies and Feta (V)</b>	<b>£4.95</b>	<i>Toasted bread topped with spicy Feta and finely diced tomato Bruschetta.</i>	
<b>Side of Hand cut Chips (V)</b>	<b>£3.50</b>	<b>King Prawn Saganaki</b>	<b>£9.95</b>
<b>Chips Hellas (V)</b>	<b>£3.95</b>	<i>King Prawns pan fried with peppers &amp; onions Baked in a tomato &amp; spicy Feta salsa.</i>	
<i>Topped with crumbled Feta &amp; Oregano.</i>		<b>Keftedes Apo Pavlos</b>	<b>£7.50</b>
<b>Grilled Halloumi (V)</b>	<b>£6.95</b>	<i>Greek style meatballs served in a rich tomato based salsa with toasted pita.</i>	
<i>Served over a tomato and mixed lettuce leaf salad.</i>		<b>Dolmades (V)</b>	<b>£6.95</b>
<b>Deep Fried Feta Saganaki (V)</b>	<b>£7.50</b>	<i>Famous Greek delicacy. Vine leaves stuffed with zesty rice and herbs.</i>	
<i>Coated with honey &amp; roasted sesame seeds.</i>		<b>Greek Salad (V)</b>	<b>£8.95</b>
<b>Naxos &amp; Dip (V)</b>	<b>£6.95</b>	<i>Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta cheese and chillies drizzled with Extra Virgin Olive Oil and seasoned with Oregano.</i>	
<i>Greek style Nachos!</i>		<b>Halloumi Fries (V)</b>	<b>£7.50</b>
<i>Pita bread fried &amp; seasoned served with a spicy Feta dip. Topped with a Grecian salsa.</i>		<i>Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.</i>	
<b>Hummus and Tzatziki Dips with Pita Bread (V)</b>	<b>£6.95</b>	<b>Mini Meze Sharing Starter (V)</b>	<b>£7.50 per person</b>
<b>Gigantes &amp; Loukaniko</b>	<b>£7.95</b>	<i>(Minimum 2 people)</i>	
<i>Baked "giant" Butter Beans &amp; traditional Greek sausage in a tomato and Feta sauce.</i>		<i>Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanokopita, Hummus, Tzatziki &amp; Pita.</i>	
<b>Spanokopita (V)</b>	<b>£7.50</b>		
<i>Filo pastry parcels with a classic spinach, Feta and onion filling.</i>			

## Main Dishes

<b>Chicken Souvlaki</b>	<b>£15.95</b>	<b>Pastitsio</b>	<b>£14.95</b>
<i>Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.</i>		<i>The famous "Greek Lasagna" Layers of Macaroni, cinnamon spiked beef ragu &amp; thick, velvety Bechamel sauce. Served with Greek salad &amp; bread.</i>	
<b>Pork Souvlaki</b>	<b>£15.95</b>	<b>Chicken Gyros</b>	<b>£13.95</b>
<i>Lightly seasoned and marinated pork skewers. Grilled and served with Greek salad, chips, Pita bread &amp; Tzatziki.</i>		<i>Filled with traditionally seasoned shredded chicken, salad and Tzatziki. Served with hand cut chips.</i>	
<b>Beef Stifado</b>	<b>£15.95</b>	<b>Pork Gyros</b>	<b>£13.95</b>
<i>Slow cooked tender beef, tomato &amp; shallots in a Greek style stew. Served with Greek salad, rice and bread.</i>		<i>Smoky shredded pork on toasted pita bread with salad and Tzatziki sauce. Served with hand cut chips.</i>	
<b>Lamb Kleftiko</b>	<b>£17.95</b>	<b>Halloumi Pita (V)</b>	<b>£13.95</b>
<i>Slow cooked melt in the mouth lamb shank served with roasted lemon potatoes, Greek salad and Tzatziki.</i>		<i>Filled with grilled Halloumi, aubergine, salad and Tzatziki. Served with hand cut chips.</i>	
<b>Big Fat Greek Gyros</b>	<b>£17.95</b>	<b>Lamb Kofta Pita</b>	<b>£13.95</b>
<i>This Mixed Grill &amp; Gyros Pita hybrid includes a chicken skewer, a Lamb Kofta skewer &amp; Pork Gyros. Served with salad, Tzatziki, chips &amp; Pita bread.</i>		<i>Filled with minty Lamb Kofta, salad and Tzatziki. Served with hand cut chips.</i>	
<b>Vegetarian Moussaka (V)</b>	<b>£14.95</b>	<b>Wrapatouille (Vegan Gyros)</b>	<b>£13.95</b>
<i>Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.</i>		<i>Pita bread wrap filled with grilled aubergines, fried peppers &amp; red onions, salad and hummus.</i>	
<b>Moussaka</b>	<b>£14.95</b>	<b>Yemista (V)</b>	<b>£14.95</b>
<i>Layers of potato, aubergine and minced beef topped with creamy Béchamel and oven baked to perfection. Served with Greek salad and bread.</i>		<i>Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.</i>	
<b>Lamb &amp; Halloumi Burger</b>	<b>£14.95</b>	<b>Chicken Feta Sizzler</b>	<b>£15.95</b>
<i>Lightly toasted burger bun filled with a traditionally seasoned Lamb Kofta burger, grilled Halloumi, lettuce, tomato, red onion &amp; Tzatziki sauce. Served with a side of hand cut chips &amp; salad.</i>		<i>Pan fried chicken breast, peppers, onions and Feta cheese served in a tomato based salsa on a sizzling plate. Served with rice, pita bread and dips.</i>	
		<b>Chicken &amp; Halloumi Salad</b>	<b>£13.95</b>
		<i>Served over crisp mixed salad &amp; drizzled with Greek olive oil</i>	

## Meze Platters

Can't decide? Why not try a selection of our most popular Greek dishes with one of our Meze Platters. (Minimum 2 people)

**The Original Meze Platter** **£17.95 per person**  
*Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.*

**Vegetarian Meze Platter (V)** **£17.95 per person**  
*Including: Vegetarian Moussaka, Yemista, Greek Salad, Dolmades, Spanokopita, grilled Halloumi, Briam and dips with pita.*

\*(V) = Vegetarian

\*Contact details TEL: 0191 260 25 77 WEB: [www.kafeneon.co.uk](http://www.kafeneon.co.uk)

Vegan menu & Gluten free menu also available.

MC70921NR for the facts [drinkaware.co.uk](http://drinkaware.co.uk) \*Food Allergies & Intolerances\* Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.