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MEDITERRANEAN RESTAURANT

Pitta Olives	4.70
Feta Cheese	4.95
Olive Oil & Blasamic Served with toasted bread.	3.95
Smoked Salmon Bruschetta Toasted bread topped with smoked aubergine salad and smoked salmon.	6.20
Tzatziki Greek yoghurt mixed with garlic, olive oil, cucumber and oregano, served with pitta bread.	6.20
Aubergine Salad A light and fragrant blend of smoked aubergine, mixed with feta cheese, garlic, dill, olive oil, cucumber and oregano, served with pitta bread.	6.70

Spicy Feta Creamy feta cheese mixed with olive oil, chilli and garlic, served with pitta bread.	6.95
Stuffed Smoked Salmon Smoked salmon stuffed with shrimps and Mary sauce, served with balsamic dressing and toasted bread.	7.95
Hummus Chickpeas blended with tahini, olive oil, lemon juice, and garlic, served with pitta bread.	6.70
Prawn Cocktail Marinated prawns with a special marie rose sauce, served with avocado and pitta bread.	8.70
Taramasalata Served with pitta bread.	6.50

Prawn Saganaki Prawns cooked with spring onions, chilli and mixed peppers, in a tomato sauce, with feta cheese and parsley, served with pitta bread.	12.20
Garlic Prawns King prawns cooked with chilli, lemon juice, white wine, garlic and butter, served with steamed rice.	12.20
Calamari Fried calamari rings served with coleslaw and sweet chilli sauce.	7.95
Whitebait Deep-fried whitebait, served with garlic sauce, garnish salad and lemon.	7.95
Mussels Mussels cooked with garlic, white wine, spring onion and a touch of cream sauce, served with pitta bread.	11.20
Cheese Crocket Fried cheese crocket served with sweet chilli sauce	7.50
Graviera Saganaki A traditional fried Greek cheese served with cherry jam and lemon.	7.50
Baked Feta Cheese Feta cheese, chilli, olive oil and oregano baked and served with toasted bread.	8.95
Cheesy Garlic Bread	5.95

Grille Served

Grille Topped

Grilled Served Grilled with roo Grilled

Chicl Grilled

Pork

Spanakopita Country style Greek pastry with feta cheese and spinach served with tzatziki and garnish salad.	7.50
Chicken Liver Chicken liver cooked with bacon, spring onions, garlic, red wine, demi- glace and rosemary, served with pitta bread.	8.20
BBQ Pork Ribs Slow cooked pork ribs with BBQ sauce.	7.95
Halloumi Grilled Greek halloumi cheese served with garnish salad, honey and sesame seeds.	7.50
Spicy Chicken Wings Fried peri-peri chicken wings, served with tzatziki.	7.50
Creamy Mushrooms Pan-fried mushrooms with white wine and cream sauce.	6.70
Tiropita Traditional Greek pastry, stuffed with feta cheese and served with honey and sesame seeds.	7.95
Fried Courgette Served with feta cheese and parsley.	6.95
Fish Cake Served with agrich solad and sweet chilli squice	8.95

GRILL

ed Fillet Steak with broccoli, carrots and roast potatoes.	24.50
ed Rib-eye Steak I with garlic butter prawns, served with roast potatoes.	23.50
ed Sirloin Steak with garlic mushrooms and roast potatoes.	22.50
k & Egg rib-eye steak topped with fried egg and garlic mushrooms, served ast potatoes.	25.50
o Chops lamb chops served with roast potatoes and rosemary sauce.	23.20
ken Skewer chicken skewer served with rice and mixed salad.	15.95
Chops with chips, tzatziki and pitta bread.	XX.XX

Peppercorn - Diane - Blue Cheese Chianti

2.50

Lamb Skewer Grilled lamb skewer served with rice and mixed salad. 16.95 Greek Sausage 15.50 Grilled Greek sausage served with rice and mixed salad. Stuffed Greek Kebab 15.95 Greek kebab stuffed with cream cheese, served with rice and mixed salad. Spicy Chicken Wings Served with chips and salad. 14.95 Home-made Meatballs Served with chips and tzatzi 23.95 Mixed Grill for One Mixed Grill for Two 90.95 Mixed Grill for Four Ben's Special Platter (for two)

1 sirloin steak, 1 ribeye steak, 4 lamb chops, Greek sausage, 1/2 roast BBQ chicken, peppercorn sauce & chips.

Chips - 3.50 Sweet Potato Chips - 3.50 Roast Potatoes - 3.50 Asparagus - 5.70 Garlic Spinach - 5.50

Kleftico A large piece of lamb on the bone, cooked slowly in a herb sauce, serve with mashed potato, and rosemary sauce.	18.20 d
Beef Shank Slow cooked for 3 1/2 hours, served with lemon butter roast potatoes an garlic butter sauce.	19.20 d
Beef Stroganoff Sliced prime beef cooked with mushrooms, onions, brandy, cream and French mustard, served with rice.	22.50
Moussaka One of the best known Greek dishes, prepared with layers of savoury mince, sliced aubergines, courgettes and potatoes, topped with a creamy bechamel, served with a garnish salad.	15.95

Grilled Sea Bass Grilled whole sea bass, served with Greek salad and lemon.	18.95
Mediterranean Swordfish Grilled swordfish fillet, served with Mediterranean sauce, spinach and baby potatoes.	18.95
Grilled Sea Bream Served with broccoli, carrots and a lemon and olive oil sauce.	18.85
Grilled Salmon Served with broccoli, rice and a lemon and olive oil sauce.	18.50
Grilled Red Snapper Served with green vegetables.	21.95

Lobster Ravioli Cooked with baby prawns, cherry tomatoes, white wine, a touch of cream and half a lobster.	17.50
Spinach & Ricotta Ravioli Stuffed ravioli cooked in a special sage sauce.	15.50
Tortellini A La Creme Cooked with ham, mushrooms, garlic, white wine and double cream.	14.50
Seafood Linguine Seafood linguine with prawns, clams, mussles, and calamari, cooked in a cherry tomato sauce.	18.20
Salmon Linguine Cooked in a rich pink creamy sauce.	18.50
Lobster Linguine Linguine pasta cooked with lobster, cherry tomatoes, butter, white wine and parmesan.	45.50
Prawn Linguine Linguine pasta cooked in a sauce with prawns, onions, peppers, cherry tomatoes and prawn bisque.	18.95

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A La Chef Salad	13.50	
Mixed leaves with chicken breast and our special sauce.		
Greek Salad	18.95	
Tomato, onions, cucumber, peppers, feta cheese, oregano, olives and olive oil.		

Main & Soft Drink - 10.50

Spaghetti & Meatballs

Fish Fingers Vegetarian Moussaka

Veggie Moussaka One of the best known Greek dishes prepared with sliced aubergines, courgette, potatoes, mushrooms, onions, cherry tomatoes and tomato sauce, topped with a creamy bechamel, served with a garnish salad.	14.50
Roast Chicken Half a roast chicken served with peri-peri or BBQ sauce and chips.	15.50
Chicken Milanese Pan fried chicken breast in breadcrumbs, served with linguine in a tomato sauce and a side of garnish salad.	17.95
Chicken a La Creme Grilled chicken breast, served with a creamy mushroom sauce and baby potatoes.	16.75

Grilled Octopus Served with lemon, olive oil sauce, and Greek salad.	18.95
Crusted Cod Pan-fried, cod fillet served with mash and a special chorizo sauce.	18.50
Sea Bass Fillet Pan-fried sea bass fillet served with baby potatoes, broccoli, and a special sauce, with mussles and garlic butter.	18.20
Sea Bass Linguine Grilled sea bass fillet served with spinach linguine.	18.95
Fish Platter for Two	49.95
Fish Platter for Four	91.95

PASTA & RISOTTO

Chicken Linguine Linguine pasta cooked in a rich sauce of chicken fillet, peppers, mushrooms, chorizo sausage and tomato.	15.95
Penne Bolognese Penne pasta cooked in a rich beef mince and tomato sauce topped with parmesan cheese.	15.50
Penne Caruso Penne pasta cooked with bacon, spring onions, mushrooms, bolognese and a touch of cream, topped with parmesan cheese.	15.95
Penne Arrabbiata Penne pasta cooked with tomato sauce, olives, garlic and chilli flakes.	14.50
Vegetarian Risotto Risotto Arborio, cooked with mushroom, spring onion, asparagus, peppers, cherry tomatoes, garlic, white wine and parmesan cheese.	15.50
Scafood Risotto Risotto Arborio cooked with clams, mussles, calamari, prawns, garlic, white wine, double cream and saffron.	18.20

Halloumi & Chicken Salad	18.95
Mixed leaved with tomato and cucumber, topped with grilled chicken breast arilled halloumi, parmesan and balsamic dressing.	

Beef Moussaka