

## PARTY MENU

A special menu for groups of 6 or more that combines our famous award-winning Mezzes Greek Banquet with our Prix Fixe Menu. Get all the starters listed to share, choose a main course and then finish your meal with a platter of sharing sweets.

### STARTERS

TARAMOSALATA – fish dip

TZATZIKI (v) – yoghurt & cucumber dip

HOUMOS (v) – chickpea dip FETA – traditional Greek cheese

HALLOUMI (v) – Cypriot cheese, chargrilled

KALAMARI – deep fried squid rings

FASULIA (v) – giant beans in a tomato sauce

OLIVES & PITTA BREAD

### MAIN COURSES

Choose one of the following:

#### MOUSSAKA\*

Layers of minced beef, aubergine, courgette & potato topped with a creamy Bechamel Sauce. Served with oregano chips & salad.

#### STIFADO

Slow-cooked beef stew served with rice & a medley of Mediterranean vegetables.

#### SOUVLAKI

Chunks of marinated chicken or pork, chargrilled on a skewer. Served with rice & salad.

#### KALAMARI

Hand-cut ringlets of squid, breaded & deep fried. Served with oregano chips & salad.

#### SALMON

Salmon cooked in a dill and lemon sauce. Served with Mediterranean vegetables & new potatoes.

#### KLEFTICO

Slow roasted lamb shank. Served with new potatoes & Mediterranean vegetables.

#### CHICKEN OLYMPIA

Chicken fillet stuffed with halloumi cheese & sweet red peppers. Served in a cream & mushroom sauce with new potatoes & Mediterranean vegetables.

### DESSERTS

#### BAKLAVA & KATAIFI

Traditional Greek sweets served with honeycomb ice cream

**£23.95pp**

\*vegetarian option available.

Please ask if you would like to see our A La Carte Menu



## GROUP & PARTY MENUS

DINNER



## PRIX FIXE MENU

Select a starter, main course and dessert from below.

### STARTERS

TARAMOSALATA – fish dip

TZATZIKI (v) – yoghurt & cucumber dip

HOUMOS (v) – chickpea dip • TRI-KALA – platter of dips

KEFTEDES – meatballs • DOLMADES\* – stuffed vine leaves

SPANACOPITA (v) – spinach & cheese parcels

LOUKANIKI – Greek sausage • HALLOUMI (v) – Cypriot cheese

KALAMARI – deep fried squid

SOUP • PRAWN COCKTAIL • MELON (v)

*Served with salad garnish & warm pitta bread, as appropriate.*

### MAIN COURSES

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#### STIFADO

Slow-cooked beef stew served with rice & a medley of Mediterranean vegetables.

#### SOUVLAKI

Chunks of marinated chicken or pork, chargrilled on a skewer. Served with rice & salad.

#### KALAMARI

Hand-cut ringlets of squid, breaded & deep fried. Served with oregano chips & salad.

#### SALMON

Salmon cooked in a dill and lemon sauce. Served with Mediterranean vegetables & new potatoes.

#### KLEFTICO

Slow roasted lamb shank. Served with new potatoes & Mediterranean vegetables.

#### CHICKEN OLYMPIA

Chicken fillet stuffed with halloumi cheese & sweet red peppers. Served in a cream & mushroom sauce with new potatoes & Mediterranean vegetables.

### DESSERTS

Baklava & Ice Cream • Kataifi & Ice Cream  
Sugar & Spice • Ice Cream • Greek Yoghurt  
Chocolate Fudge Cake • Lemon Cheesecake • Apple Pie

**£21.95pp**

\*vegetarian option available



## MEZZES

El Greco's signature menu – what we are famous for!

Experience the true taste of Greece by trying this amazing award-winning 22 dish Greek banquet...  
yes, you get it all!

Great fun - whether you are a table for two or part of a group - all the food goes in the middle of the table for everyone to share!

### STARTERS

TARAMOSALATA – fish dip

TZATZIKI (v) – yoghurt & cucumber dip

HOUMOS (v) – chickpea dip

SPANACOPITA (v) – spinach & cheese parcels

HALLOUMI (v) – Cypriot cheese, chargrilled

KALAMARI – deep fried squid rings

FASULIA (v) – giant beans in a tomato sauce

OLIVES & PITTA BREAD

### MAIN COURSES

MOUSSAKA- the great Greek classic

STIFADO – slow-cooked beef stew

KEFTEDES – meatballs

LOUKANIKI – traditional Greek sausage

DOLMADES – stuffed vine leaves

CHICKEN SOUVLAKI – marinated chicken kebab

PORK SOUVLAKI – marinated pork kebab

OREGANO CHIPS & GREEK SALAD & RICE

### DESSERTS

BAKLAVA & KATAIFI

Traditional Greek sweets served with  
honeycomb ice cream

**£25.95pp**

minimum of 2 people

A vegetarian version of this menu available on request.