

## OREKTIKA | APPETISERS

### Warm olives GF V 12

a versatile appetiser heated to perfection; pair with beer, wine or ouzo

### Taramas 🐟 V 12

made from cured roe mixed with olive oil, and lemon juice served with pita

### Tzatziki V 12

Greek yogurt mixed with cucumbers, garlic, olive oil, apple cider vinegar, and fresh dill served with pita

### Tirosalata V 12

made from feta and capsicum with spices

### Trio of dips 🐟 V 24

taramas, tzatziki, tirokafteri served with two pites

### Saganaki V 18

grilled until golden-brown served with lemon

### Halloumi Sxaras V 18

grilled until golden brown served with lemon

### Patates lemonates GF DF

V 16

oven-baked potatoes marinated in lemon juice, olive oil, garlic and oregano

### Patates tiganites GF DF V

10

hand-cut potato chips deep-fried until golden-brown and crispy, seasoned with salt and oregano

### Dolmadakia DF V 16

bite-size parcels of seasoned rice, herbs, and lemon served warm; enjoy as appetiser or a snack

### Manitari sautee GF V 18

stuffed mushroom with a trio of cheese & capsicum filling

### Gigantes V DF GF 16

oversized white beans with aromatic herbs, garnished with olive oil

### Bougiourdi V 19

baked feta

### Pita V DF 3.5

yeast-leavened flat bread

### Florinis gemisti V 18

florinis pepper filled with feta

## SALATES | SALADS

### Xoriatiki GF DF V 22

classic Greek salad with tomatoes, cucumbers, onions, capsicum, feta, seasoned with salt, olive oil and oregano

## SFOLIATES

### Spanokopita 16

traditional Greek pastry dish with spinach and feta in pastry

### Ladokolla 25

mixed greens, chicken, shaved cheese, tomato, croutons, caesar dressing

### Tiropita V 16

traditional Greek pastry dish with feta





## MAGEIREFTA | READY TO EAT

**Mousakas** 28  
layered eggplant and potatoes in rich tomato mince topped with bechamel sauce served

**Pastitsio** 28  
layered pasta in rich tomato mince topped with bechamel sauce

**Laxanodolmades** GF 28  
stuffed cabbage leaves with rice and mince meat dressed with avgolemono sauce served with politiki side salad

**Arnakiournou** GF DF 32  
lamb shank marinated with olive oil, garlic, lemon juice, oregano, served with patates lemonates

**Smyrneika** DF 28  
meatballs seasoned with spices, served with rice

**Pappoutsakia** GF 28  
baked eggplant stuffed with minced meat, topped with cheese

**Imam Bayildi** GF DF V 26  
baked eggplant stuffed with caramelised onions, garlic and herbs

## THALASINOS MEZES | SEAFOOD MEZE

**Xtapodi sxaras** GF DF 25  
grilled octopus with olive oil, apple cider vinegar, onions, and olives

**Kalamari** DF 22  
lightly floured kalamari deep-fried

**Fish of the day** GF 32  
served with salata and patates tiganites

## MAKE YOUR OWN LADOKOLLA PLATTER

To make your own platter choose a minimum of four items

**Souvlaki** GF 10  
succulent pieces of marinated meat - options from pork, chicken, lamb grilled to juicy perfection

**Paidaki** GF 10  
lamb cutlet

**Haloumi** V GF 18  
four pieces

**Kontosouvli** GF V 12  
marinated tender chunks of chicken on a skewer

**Patates tiganites** GF DF V 14  
hand-cut potato chips deep-fried until golden-brown and crispy, seasoned with salt and oregano

**Mini dip** 4  
tarama, tirosalata, tzatziki

**Pita** V DF 3.5  
yeast-leavened flat bread

## LADOKOLLA DEGUSTATION

**55 per person**  
2 pites  
1 dip  
florinis gemisti  
patates tiganites  
salata  
4 souvlakia  
dessert

**65 per person**  
2 pites  
1 dip  
haloumi  
dolmadakia  
salata  
4 souvlakia  
tiganites patates  
dessert

**75 per person**  
2 pites  
1 dip  
haloumi  
bougiourdi  
salata  
patates lemonates  
4 souvlakia  
2 paidakia  
dessert

## DESSERT

**Backlava** V 11  
flaky phyllo dough, crunchy nuts, and sweet syrup

**Galaktobouriko** V 11  
rich, creamy custard and flaky layers of phyllo pastry, all soaked in a sweet syrup