



**WEEKEND SPECIAL!**

**TWO COURSE MEAL**

*£15.50*

Choice of any Starter and Main Course

Friday and Saturday only





## The Atlantis Meze

**£17.95 per person** (minimum 2 covers)

A Greek feast guaranteed to satisfy even the most insatiable appetites! The favourite menu includes generous portions of all the following:

### Starters:

#### **TARAMOSALATA /D**

Smoked cod roe creamed with oil, lemon juice and onion

#### **HOUMOUS /V, VE, N, D, G**

Chickpeas creamed with sesame oil, lemon juice and garlic

#### **TZATZIKI /V, G**

Yogurt mixed with cucumber, mint and garlic

#### **DOLMADES /V, VE, G, D**

A savoury dish of vine leaves stuffed with rice and herbs

#### **GIGANTES /V, VE, G, D**

Butter beans cooked in tomato sauce

#### **KALAMARI /D**

Tender squid marinated and deep fried

#### **KING PRAWNS /D, G**

Grilled prawns with lemon juice, garlic, olive oil and spring onions

### Main Courses:

#### **KLEFTIKO /G, D**

Tender lamb on the bone, roasted to perfection with Greek spices and herbs

#### **CHICKEN KEBAB /G, D**

Grilled, boneless marinated chicken breast pieces

#### **KEFTEDAKIA /D**

Lamb meatballs seasoned with herbs

#### **GREEK WINE SAUSAGES /D, G, N**

Smoked minced meats blended with coriander and red wine

#### **GREEK SALAD /V, G**

#### **POTATOES**

#### **RICE**

### Dessert:

A choice of either **vanilla ice cream** or **baclava**



## Starters

### Cold starters:

<b>TARAMOSALATA /D</b>	<b>£3.95</b>
Smoked cod roe creamed with oil, lemon juice and onion	
<b>HOUMOUS /V, VE, N, D, G</b>	<b>£3.95</b>
Chickpeas creamed with sesame oil, lemon juice and garlic	
<b>TZATZIKI /V, G</b>	<b>£3.95</b>
Yogurt mixed with cucumber, mint and garlic	
<b>PRAWN COCKTAIL /D, G</b>	<b>£4.95</b>
<b>OLIVES /V, VE, D, G</b>	<b>£1.95</b>

### Hot starters:

<b>TOMATO SOUP /V, VE, D, G</b>	<b>£3.95</b>
<b>KEFTEDAKIA /D</b>	<b>£4.95</b>
Lamb meatballs seasoned with herbs	
<b>GREEK WINE SAUSAGES /D, G, N</b>	<b>£5.25</b>
Smoked minced meats blended with coriander and red wine	
<b>MUSHROOM A LA GREC /V, VE, D, G</b>	<b>£4.95</b>
Mushrooms cooked in garlic tomato sauce	
<b>HALOUMI /V</b>	<b>£5.25</b>
Mature Greek cheese, shallow fried in olive oil	
<b>SAGANAKI CHEESE /V</b>	<b>£5.25</b>
<b>KALAMARI /D</b>	<b>£5.25</b>
Tender squid marinated and deep fried	
<b>KING PRAWNS /D, G</b>	<b>£5.25</b>
Grilled prawns with lemon juice, garlic, olive oil and spring onions	
<b>PRAWN SAKANAKI /G</b>	<b>£5.25</b>
Prawns cooked in a rich tomato sauce with feta cheese	
<b>DOLMADES /V, VE, D, G</b>	<b>£4.95</b>
A savoury dish of vine leaves stuffed with rice and herbs	
<b>GIGANTES /V, VE, D, G</b>	<b>£4.50</b>
Butter beans cooked in tomato sauce	
<b>SPANAKOPITTA /V</b>	<b>£4.95</b>
Feta cheese, spinach and herbs wrapped in flaky filo pastry	
<b>GRILLED FRESH VEGETABLES /V, G, (VE and D without tzatziki)</b>	<b>£4.95</b>
Grilled aubergine, courgette and peppers served in an olive oil and garlic dressing with tzatziki	
<b>GARLIC BREAD /V</b>	<b>£2.50</b>
<b>GARLIC BREAD WITH CHEESE /V</b>	<b>£2.75</b>
<b>PITTA BREAD /V, VE, D</b>	<b>£0.40</b>



## Main Courses

### Meat dishes:

<b>MOUSAKA</b>	<b>£10.50</b>
Minced lamb, sliced aubergines, courgettes, potatoes and tomatoes crowned with a béchamel sauce. Rice and potatoes not included.	
<b>YIOUVETSI</b>	<b>£11.50</b>
Tender lamb cooked in tomatoes, onions and herbs and served on orzo pasta, topped with cheese and baked in the oven. Rice and potatoes not included.	
<b>KLEFTIKO /G, D</b>	<b>£12.50</b>
Tender lamb on the bone, roasted to perfection in Greek Spices and herbs	
<b>BEFTEKI ATLANTIS</b>	<b>£10.50</b>
Minced lamb and onion burgers topped with melted cheese	
<b>ARNI HORIATIKO /G, D</b>	<b>£11.50</b>
Diced lean lamb braised with tomatoes and onions and mixed in with green beans	
<b>STIFADO /G, D</b>	<b>£11.50</b>
Pieces of lean beef cooked in red wine, onions and tomatoes	
<b>MIXED GRILL</b>	<b>£11.50</b>
A selection of various grills (lamb, pork, chicken, befteki and Greek sausage)	
<b>MIXED KEBAB /G, D</b>	<b>£11.00</b>
Lamb, pork and boneless marinated chicken grill	
<b>LAMB KEBAB /G, D</b>	<b>£11.50</b>
New season lamb pieces, marinated and grilled	
<b>PORK KEBAB /G, D</b>	<b>£10.50</b>
Marinated fillet of pork pieces, seasoned and grilled	
<b>CHICKEN KEBAB /G, D</b>	<b>£10.50</b>
Grilled, boneless marinated chicken breast pieces	
<b>KOTOPOULO LEMONATO /G</b>	<b>£11.00</b>
Pieces of boneless chicken breast, marinated and cooked in a creamy lemon sauce	
<b>SIRLOIN STEAK EXTRA MATURE /G, D (*£2 extra on the "Weekend Special")</b>	<b>£15.95</b>
Served with chips and salad	



## Fish dishes:

<b>SALMON /G, D</b>	<b>£11.95</b>
Fresh salmon fillet, grilled and served with potatoes and green beans	
<b>SEABASS /G, D</b>	<b>£13.50</b>
Whole grilled seabass with olive oil and lemon dressing, served with potatoes and green beans (contains bones)	
<b>SEABREAM /G, D</b>	<b>£13.50</b>
Whole grilled seabream with olive oil and lemon dressing, served with potatoes and green beans (contains bones)	

## Vegetarian dishes:

<b>VEGETARIAN MOUSAKA /V</b>	<b>£10.50</b>
Sliced aubergines, courgettes, potatoes and tomatoes crowned with a béchamel sauce. Rice and potatoes not included.	
<b>VEGETARIAN PLATTER /V</b>	<b>£10.50</b>
A variety of vegetarian dishes including grilled fresh vegetables, spanakopitta and dolmades, served with rice and potatoes (*Vegan alternative is also available on request)	
<b>GREEK SALAD /V, G</b>	<b>£7.00</b>
A traditional Greek salad containing slices of tomato, cucumber, onion, bell peppers, olives and feta cheese, seasoned with oregano and an olive oil & lemon dressing	

All our main courses are served with rice, potatoes and salad (unless stated otherwise). Can be served with chips instead, if requested.

<b>V</b>	<b>VE</b>	<b>N</b>	<b>G</b>	<b>D</b>
Vegetarian	Vegan	Nuts	Gluten-free	Dairy-free



## Drinks

### House wines

	Bottle (750ml)	Carafe (500ml)	Glass (175ml)
<b>Red</b> A classic full bodied dry red wine, bottled in Greece	£15.50	£10.50	£4.25
<b>White</b> A light crispy dry white wine, bottled in Greece	£15.50	£10.50	£4.25
<b>Retsina</b> A fruity and soft Greek white resinated wine	£15.50	£10.50	£4.25
<b>Rose</b> Fruity and soft flavour	£15.50	£10.50	£4.25

---

### Red wines

	Bottle
<b>Nemea Agiorgitiko</b> This fine dry red is truly one of its kind, with a rich velvet flavour distinct presence of tannins and pleasant vanilla aftertaste	£18.95
<b>Damaskinos V.Q.P.R.D</b> A deep red colour, rich sweet aroma of dried fruits and spices, Full bodied and mature tannins	£18.95
<b>Syrah</b> Deep red colour, complex aromas of small red fruits and spices with a rich velvety taste	£17.95
<b>Makedonikos Red</b> A medium red wine with a rich red aroma and smooth aftertaste	£17.50
<b>Rioja</b> A red wine with great balance of fruit and oak	£17.95



## White wines

	<b>Bottle</b>
<b>Dogmatikos</b> A fruity and floral dry white wine. Accompanies best fish, seafood, deep-fried dishes and chicken	<b>£18.50</b>
<b>Makedonikos White</b> Medium dry white wine, smooth with rich and fine aroma	<b>£17.50</b>
<b>Moschofilero</b> A dry white wine with aromas of rose and citrus	<b>£18.95</b>
<b>Pinot Grigio</b> A popular light, crisp white wine	<b>£18.95</b>
<hr/>	
<b>Beers (330ml)</b> Mythos (4.7%) Peroni (5.1%)	<b>£4.25</b>
<b>Soft drinks</b> Coke Diet coke 7 up Tango	<b>£2.50</b>
<b>Juices</b> Apple Orange Cranberry	<b>£2.50</b>
<b>Bottled mineral water (still or sparkling)</b> Large (750ml) Small (330ml)	<b>£3.95</b> <b>£2.25</b>
<b>Liqueurs</b> <b>Spirits (mixers +45p)</b>	<b>£3.95</b> <b>£3.50</b>
<b>Prosecco</b> Large (750ml) Small (200ml)	<b>£18.95</b> <b>£6.00</b>
<b>Champagne</b>	<b>£29.00</b>