



WEEKEND SPECIAL!

TWO COURSE MEAL

£16.50

Choice of any Starter and Main Course

Friday and Saturday only





The Atlantis Meze

£18.95 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:

TARAMOSALATA /D	£4.25
Smoked cod roe creamed with oil, lemon juice and onion	
HOUMOUS /V, VE, N, D, G	£4.25
Chickpeas creamed with sesame oil, lemon juice and garlic	
TZATZIKI /V, G	£4.25
Yogurt mixed with cucumber, mint and garlic	
PRAWN COCKTAIL /D, G	£5.25
OLIVES /V, VE, D, G	£1.95

Hot starters:

TOMATO SOUP /V, VE, D, G	£4.50
KEFTEDAKIA /D	£5.25
Lamb meatballs seasoned with herbs	
GREEK WINE SAUSAGES /D, G, N	£5.50
Smoked minced meats blended with coriander and red wine	
MUSHROOM A LA GREC /V, VE, D, G	£5.25
Mushrooms cooked in garlic tomato sauce	
HALOUMI /V	£5.50
Mature Greek cheese, shallow fried in olive oil	
SAGANAKI CHEESE /V	£5.50
KALAMARI /D	£5.50
Tender squid marinated and deep fried	
KING PRAWNS /D, G	£5.50
Grilled prawns with lemon juice, garlic, olive oil and spring onions	
PRAWN SAKANAKI /G	£5.50
Prawns cooked in a rich tomato sauce with feta cheese	
DOLMADES /V, VE, D, G	£5.25
A savoury dish of vine leaves stuffed with rice and herbs	
GIGANTES /V, VE, D, G	£4.95
Butter beans cooked in tomato sauce	
SPANAKOPITTA /V	£5.25
Feta cheese, spinach and herbs wrapped in flaky filo pastry	
GRILLED FRESH VEGETABLES /V, G, (VE and D without tzatziki)	£5.25
Grilled aubergine, courgette and peppers served in an olive oil and garlic dressing with tzatziki	
GARLIC BREAD /V	£2.50
GARLIC BREAD WITH CHEESE /V	£2.75
PITTA BREAD /V, VE, D	£0.50



Main Courses

Meat dishes:

MOUSAKA	<i>£11.50</i>
Minced lamb, sliced aubergines, courgettes, potatoes and tomatoes crowned with a béchamel sauce. Rice and potatoes not included.	
YIOUVETSI	<i>£12.50</i>
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.	
KLEFTIKO /G, D	<i>£13.75</i>
Tender lamb on the bone, roasted to perfection in Greek Spices and herbs	
BEFTEKI ATLANTIS	<i>£11.50</i>
Minced lamb and onion burgers topped with melted cheese	
ARNI HORIATIKO /G, D	<i>£12.50</i>
Diced lean lamb braised with tomatoes and onions and mixed in with green beans	
STIFADO /G, D	<i>£12.50</i>
Pieces of lean beef cooked in red wine, onions and tomatoes	
MIXED GRILL	<i>£12.50</i>
A selection of various grills (lamb, pork, chicken, befteki and Greek sausage)	
MIXED KEBAB /G, D	<i>£12.00</i>
Lamb, pork and boneless marinated chicken grill	
LAMB KEBAB /G, D	<i>£12.50</i>
New season lamb pieces, marinated and grilled	
PORK KEBAB /G, D	<i>£11.50</i>
Marinated fillet of pork pieces, seasoned and grilled	
CHICKEN KEBAB /G, D	<i>£11.50</i>
Grilled, boneless marinated chicken breast pieces	
KOTOPOULO LEMONATO /G	<i>£12.00</i>
Pieces of boneless chicken breast, marinated and cooked in a creamy lemon sauce	
SIRLOIN STEAK EXTRA MATURE /G, D (*£2 extra on the "Weekend Special")	<i>£16.50</i>
Served with chips and salad	



Fish dishes:

SALMON /G, D	£12.50
Fresh salmon fillet, grilled and served with potatoes and green beans	
SEABASS /G, D	£14.00
Whole grilled seabass with olive oil and lemon dressing, served with potatoes and green beans (contains bones)	
SEABREAM /G, D	£14.00
Whole grilled seabream with olive oil and lemon dressing, served with potatoes and green beans (contains bones)	

Vegetarian dishes:

VEGETARIAN MOUSAKA /V	£11.50
Sliced aubergines, courgettes, potatoes and tomatoes crowned with a béchamel sauce. Rice and potatoes not included.	
VEGETARIAN PLATTER /V	£11.50
A variety of vegetarian dishes including grilled fresh vegetables, spanakopitta and dolmades, served with rice and potatoes (*Vegan alternative is also available on request)	
GREEK SALAD /V, G	£7.50
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.

V	VE	N	G	D
Vegetarian	Vegan	Nuts	Gluten-free	Dairy-free



Drinks

House wines

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

Red wines

	Bottle
Nemea Agiorgitiko 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
Damaskinos V.Q.P.R.D A deep red colour, rich sweet aroma of dried fruits and spices, Full bodied and mature tannins	£18.95
Syrah Deep red colour, complex aromas of small red fruits and spices with a rich velvety taste	£17.95
Makedonikos Red A medium red wine with a rich red aroma and smooth aftertaste	£17.50
Rioja A red wine with great balance of fruit and oak	£17.95



White wines

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