



WEEKEND SPECIAL

TWO COURSE MEAL

£20.00

Choice of any Starter and Main Course

Friday and Saturday only





The Atlantis Meze

£23.00 per person (minimum 2 covers)

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

Starters:

TARAMOSALATA /D

Smoked cod roe creamed with olive oil, lemon juice and pitta bread.

HOUMOUS /V, VE, N, D, G

Chickpeas creamed with olive oil, lemon juice and garlic.

TZATZIKI /V, G

Cucumber, mint, and garlic mixed with Greek yoghurt.

DOLMADES /V, VE, G, D

A savoury dish of vine leaves stuffed with rice.

GIGANTES /V, VE, G, D

Butter beans cooked in a rich tomato sauce.

KALAMARI /D

Fresh squid marinated and deep fried.

KING PRAWNS /D, G

Grilled prawns with a garlic, olive oil and lemon dressing.

Main Courses:

KLEFTIKO /G, D

Tender, slow-cooked lamb on the bone, roasted to perfection in Greek herbs and spices.

CHICKEN KEBAB /G, D

Grilled, boneless marinated chicken breast pieces.

KEFTEDAKIA /D

Homemade lamb meatballs seasoned with herbs.

GREEK WINE SAUSAGES /D, G, N

Pork sausage blended with coriander and red wine.

GREEK SALAD /V, G

POTATOES

RICE

Dessert:

A choice of either vanilla ice cream or baklava (contains nuts)



Starters

Cold starters:

TARAMOSALATA /D	£5.00
Smoked cod roe creamed with olive oil, lemon juice and pitta bread.	
HOUMOUS /V, VE, N, D, G	£5.00
Chickpeas creamed with olive oil, lemon juice and garlic.	
TZATZIKI /V, G	£5.00
Cucumber, mint and garlic mixed with Greek yoghurt.	
PRAWN COCKTAIL /D, G	£6.00
OLIVES /V, VE, D, G	£3.00

Hot starters:

TOMATO SOUP /V	£6.00
KEFTEDAKIA /D	£6.50
Homemade lamb meatballs seasoned with herbs.	
GREEK WINE SAUSAGES /D, G, N	£7.00
Pork sausage blended with coriander and red wine.	
GARLIC MUSHROOMS /V, VE, D, G	£6.00
Mushrooms cooked in a garlic and tomato sauce.	
HALLOUMI /V	£7.00
Chargrill Cypriot Greek cheese.	
SAGANAKI CHEESE /V	£7.00
Extra mature Greek cheese, shallow fried in olive oil.	
KALAMARI /D	£7.00
Fresh squid marinated and deep fried.	
KING PRAWNS /D, G	£6.75
Grilled prawns with a garlic, olive oil and lemon dressing.	
PRAWN SAKANAKI /G	£7.00
King prawns cooked in a rich tomato and feta cheese sauce.	
DOLMADES /V, VE, D, G	£6.50
A savoury dish of vine leaves stuffed with rice.	
GIGANTES /V, VE, D, G	£6.50
Butter beans cooked in a rich tomato sauce.	
SPANAKOPITA /V	£6.50
A feta cheese and spinach filling, wrapped in flaky filo pastry.	
GRILLED FRESH VEGETABLES /V, G, (VE and D without tzatziki)	£7.00
Grilled aubergine, courgette and peppers served with a side of tzatziki.	
GARLIC BREAD /V	£3.00
GARLIC BREAD WITH CHEESE /V	£3.25
PITTA BREAD /V, VE, D	£1.00



Main Courses

Meat dishes: 

MOUSSAKA	£14.50
Minced lamb, sliced aubergines, courgettes and potatoes crowned with béchamel sauce and topped with cheese. Sides not included.	
YIOUVETSI	£15.50
Tender lamb cooked in tomatoes, onions and herbs and served on orzo pasta, topped with cheese and baked in the oven. Sides not included.	
KLEFTIKO /G, D	£17.00
Tender, slow-cooked lamb on the bone, roasted to perfection in Greek herbs, and spices.	
BEFTEKI ATLANTIS	£14.00
Tender minced lamb and onion burgers topped with melted cheese.	
ARNI HORIATIKO /G, D	£15.50
Diced lean lamb braised with tomatoes and onions and mixed in with green beans.	
STIFADO /G, D	£15.50
Pieces of lean beef cooked in red wine, onions and a tomato sauce.	
MIXED GRILL	£15.25
Lamb, pork, boneless chicken breast pieces, befteki and Greek pork sausage.	
MIXED KEBAB /G, D	£14.75
Lamb, pork and boneless chicken breast pieces.	
LAMB KEBAB /G, D	£15.50
Tender lamb pieces marinated and grilled.	
PORK KEBAB /G, D	£14.50
Marinated fillet of pork pieces seasoned and grilled.	
CHICKEN KEBAB /G, D	£14.50
Grilled, boneless marinated chicken breast pieces.	
KOTOPOULO LEMONATO /G	£15.50
Pieces of succulent chicken breast, cooked with mushrooms in a rich, creamy lemon & white wine sauce.	
SIRLOIN STEAK EXTRA MATURE (*£2 extra on the "Weekend Special")	£18.50
Served with chips. Creamy mushroom sauce £1 extra.	



Fish dishes:

SALMON /G, D	£16.00
Fresh salmon fillet, grilled and served with potatoes and green beans.	
SEABASS /G, D	£17.00
Whole grilled seabass with an olive oil and lemon dressing, served with potatoes and green beans (contain bones).	
SEABREAM /G, D	£17.00
Whole grilled seabream with an olive oil and lemon dressing, served with potatoes and green beans (contain bones).	

Vegetarian dishes:

VEGETARIAN MOUSSAKA /V	£14.50
Sliced aubergines, courgettes and potatoes crowned with béchamel sauce and topped with cheese. Sides not included.	
VEGETARIAN PLATTER /V, VE (*Vegan alternative is available on request)	£14.50
A variety of vegetarian dishes including grilled fresh vegetables, spanakopita and dolmades.	
GREEK SALAD /V, G	£8.50
Greek village salad served with tomatoes, cucumber, onions, bell peppers, olives and feta cheese, seasoned with oregano and olive oil.	
SMALL GREEK SALAD /V, G	£4.00

Our dishes are served with a side of both rice and potatoes, unless stated otherwise. If preferred, the main course can be served with chips instead.

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, crisp dry white wine, bottled in Greece.	£15.50	£10.50	£4.25
Retsina A traditional Greek white wine with a mild and aromatic flavour.	£15.50	£10.50	£4.25
Rosé A soft and fruity Rosé.	£15.50	£10.50	£4.25

Red wines

	Bottle
Nemea Reserve Agiorgitiko This fine dry red is truly one of its kind, with a rich velvet flavour, a distinct presence of tannins and a pleasant vanilla aftertaste.	£18.95
Vaeni Naoussa Damascenos An aged smoked wine from the Xinomavro variety. Full-bodied with a rich, sweet aroma of dried fruits and spices.	£18.95
Makedonikos Red A medium-dry red wine with fruity aromas and a smooth aftertaste.	£17.50
Syrah A full-bodied, opaque wine with complex aromas of red & black fruits and spices, and a rich velvety taste.	£17.95
Campo Viejo Rioja Garnacha 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 seafood, deep-fried dishes and chicken.	£18.50
Makedonikos White A medium-dry white wine, smooth, with a 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 Coca Cola Diet Coca Cola Coca Cola Zero 7 Up Fanta Orange Fanta Lemon Epsa (peach and lemon iced tea, orangeade, lemonade, blood orange)	£2.50 £3.00
Juices Apple juice Orange juice Cranberry juice	£2.50
Bottled mineral water (still/sparkling) Large (750ml) Small (330ml)	 £3.95 £2.25



Spirits:	£3.50 (25ml)
Ouzo	£6.50 (50ml)
White rum	*50p extra with mixer
Vodka	
Whiskey	
Gin	
Digestives:	£3.50 (25ml)
Mastiha	£6.50 (50ml)
Metaxa 5*	
Irish Cream	
Brandy	
Cointreau	
Limoncello	
Sambuca	
Tia Maria	
Disaronno	
Prosecco	
Large (750ml)	£18.95
Small (200ml)	£6.00
Champagne (selected by the house)	£29.00