



FETA

GREEK KITCHEN

MAIN MENU

KALAMATA OLIVES (VG, LF)	4.50
Greek marinated olives with orange slices, oregano &a olive oil.	
GREEK WELCOME (V)	5.50
Duo of olive and tomato paste served with warm pita.	
PITA BREAD (VG, LF)	2.95
Grilled pita brushed with olive oil and oregano.	
BREAD (V)	3.50
Rustic Greek bread lightly toasted with olive oil.	

ALIFES (DIPS)

DIP TRIO (V)	13.95
A trio of our signature handmade dips served with warm pita.	
TZATZIKI (V)	6.25
Greek yogurt with cucumber, dill, garlic & olive oil.	
TIROKAFTERI (V)	6.95
Spicy feta dip with grilled red peppers, smoked paprika & chilli.	
MELITZANOSALATA (VG, LF)	6.95
Smoky aubergine dip with red pepper, garlic & parsley.	
HUMMUS (VG, LF)	5.95
Blended chickpeas with tahini, lemon & olive oil.	

SALATES (SALADS)

HORIATIKI (V, LF)	8.95
Classic Greek salad with tomatoes, cucumber, peppers, onions, Kalamata olives & feta, dressed with olive oil & oregano.	
MAROULOSALATA (VG, LF)	8.50
Fresh lettuce, dill & spring onions tossed in a lemon–olive oil dressing.	
POLITIKI (VG, LF)	8.50
Shredded cabbage, carrot, celery & red pepper in a light vinegar dressing.	

OREKTIKA (APPETIZERS & MEZE)

KOLOKITHOKEFTEDES ME TZATZIKI (V)	7.50
Golden courgette fritters with herbs & feta, served with cool tzatziki.	
SPANAKOPITA ME YOGHURT SAUCE (V)	7.95
Crispy filo pie filled with spinach, herbs & feta, served with refreshing yoghurt sauce.	
REVITHOKEFTEDES ME HUMMUS (VG, LF)	8.50
Crispy chickpea fritters with herbs & spices, served with smooth hummus and roasted chickpeas.	
HALLOUMI (V)	7.95
Grilled halloumi cheese topped with sweet cherry tomato marmalade.	
DOLMADAKIA ME YOGHURT (V, LF)	7.50
Vine leaves stuffed with rice, herbs & lemon, served with yoghurt–ladolemono dip.	
PAPOUTSAKI IMAM (V)	8.50
Stuffed aubergine with onions, garlic & tomatoes, topped with crumbled feta and parsley. A traditional vegetarian choice.	
KALAMARAKIA TIGANITA ME TZATZIKI (LF)	11.95
Crispy fried calamari served with tzatziki and a wedge of lemon.	
GARIDES SAGANAKI (LF)	12.95
Prawns flamed with ouzo, cooked in tomato sauce with crumbled feta and fresh herbs.	

KYRIA PIATA (MAIN COURSES)

KLEFTIKO (LF)	22.95
Slow–cooked joint of lamb (Halal) with lemon, herbs & spices, served with roasted baby potatoes.	
MOUSSAKA (V)	17.95
Layers of aubergine, potato & seasoned minced meat, topped with creamy béchamel sauce and baked to perfection.	
BRIAM (V)	15.50
Traditional oven–baked Greek vegetable medley	
SEA BASS FILLET ME SKORDALIA & SPANAKI (LF)	18.95
Grilled sea bass fillet with garlic skordalia purée, sautéed spinach & a drizzle of lemon olive oil.	

MERIDES (GRILL PORTIONS)

CHICKEN GYROS (HALAL, LF)	14.95
With mustard & mayo sauce, lettuce, tomatoes & chips.	
PORK GYROS (LF)	14.95
With tzatziki, tomatoes, onions & chips.	
CHICKEN SKEWERS (HALAL, LF)	14.95
With mustard & mayo, lettuce, tomatoes & chips.	
PORK SKEWERS (LF)	14.95
With tzatziki, tomatoes, onions & chips.	
PAIDAKIA – LAMB CHOPS (LF)	18.95
Chargrilled lamb chops served with tzatziki, baby potatoes & mixed salad.	
LOUKANIKΑ – GREEK SAUSAGES (LF)	14.95
Grilled pork sausages with tzatziki, tomatoes & onions.	
SOUTZOUKAKIA – BEEF & LAMB KEBABS (LF)	14.95
In tomato sauce with tirokafteri, tomatoes & onions.	
FALAFEL PORTION (VG, LF)	14.95
With hummus, lettuce, tomatoes & chips.	
HALLOUMI PORTION (V)	14.95
With tzatziki, lettuce, tomatoes & chips.	

PIKILIES – PLATTERS (FOR SHARING)

FETA MIX GRILL PLATTER FOR ONE (LF)	17.95
Pork & chicken skewers, sausage & soutzoukakia with chips, tzatziki, tirokafteri & pita.	
FETA MIX GRILL PLATTER FOR TWO (LF)	23.95
Pork & chicken skewers, lamb chops, sausage & soutzoukakia with chips, tzatziki, tirokafteri & pita.	
GREEN PLATTER (V)	17.95
Falafel, courgette fritters & halloumi served with Greek salad, hummus, melitzanosalata & pita.	

TILHTA (TRADITIONAL WRAPS)

ALL WRAPS	9.50
Served with tzatziki, tomato, onion & chips.	
CHICKEN GYROS (HALAL, LF) • PORK GYROS (LF)	
HALLOUMI (V) • FALAFEL (VG, LF)	
CHICKEN SKEWER (HALAL, LF) • PORK SKEWER (LF)	
LOUKANIKΑ (LF) • SOUTZOUKAKIA (LF)	

SINODEFTIKA (SIDES)

PITA (VG, LF)	2.95
FRIES (VG, LF)	3.50
FRIES WITH KEFALOTYRI & TRUFFLE (V)	4.95
FRIES WITH FETA & CHILLI (V)	4.95

GLIKA (DESSERTS)

BAKLAVAS (V)	6.50
Layers of filo pastry with nuts & honey syrup.	
REVANI (V)	6.50
Traditional Greek semolina sponge soaked in citrus syrup.	
PAGOTO (V)	5.95
Greek–style ice cream served simply or as an addition to any dessert.	



FETA

GREEK KITCHEN

DRINKS MENU

WE'RE PASSIONATE ABOUT KEEPING THINGS REAL.

THAT'S WHY OUR WINE LIST IS MADE UP
EXCLUSIVELY OF AUTHENTIC GREEK WINES.

BOTTLES CRAFTED BY FAMILY-RUN ESTATES,
TRADITIONAL GROWERS, AND REGIONS THAT HAVE
BEEN SHAPING GREEK WINEMAKING FOR CENTURIES.

FROM CRISP ISLAND WHITES TO BOLD
MOUNTAIN REDS, EVERY WINE HERE TELLS
A STORY OF PLACE, TRADITION,
AND PROPER GREEK HOSPITALITY.

POUR YOURSELF A GLASS
AND ENJOY A TRUE TASTE OF GREECE.
JUST AS WE DO AT HOME.

WINES (GREEK ONLY)

WHITE WINES

KLEONI WHITE – LAFKIOTIS (HOUSE WHITE)

Fresh, aromatic Greek white wine crafted in the Peloponnese. Light, crisp, and vibrant, it offers notes of citrus, white flowers, and gentle minerality.

MOSCHOFILERO – LAFKIOTIS

Fragrant, refreshing Greek white wine with bright citrus, rose-petal aromas, and a crisp, zesty finish.

APEIRON WHITE – ASSYRTIKO / SAUVIGNON BLANC

Bright, aromatic blend with zesty citrus, tropical fruit notes, and a clean, refreshing finish. Perfect with seafood, salads

CHÂTEAU JULIA ASSYRTIKO – COSTA LAZARIDI

A structured, mineral-driven Assyrtiko with vibrant citrus, subtle floral notes, and a long, elegant finish.

ROSÉ WINES

PINK AGIORGITIKO – SEMI-DRY (NEMEA)

lively, semi-dry rosé with soft red-berry flavours, gentle sweetness, and a smooth, refreshing finish.
Easy-drinking and perfect with salads, mezze

AMETHYSTOS ROSÉ – COSTA LAZARIDI

an elegant, aromatic rosé with notes of ripe strawberries, rose petals, and a touch of spice.
Fresh, balanced, and refined.

RED WINES

KLEONI RED – LAFKIOTIS (HOUSE RED)

A smooth, easy-drinking Greek red with soft berry notes, gentle spice, and a rounded, mellow finish.

AGIORGITIKO – LAFKIOTIS (NEMEA)

Soft, fruity red from Nemea with notes of cherry, plum, and gentle spice. Silky, balanced, and versatile.

NAOUSSA CAVINO – XINOMAVRO

structured, aromatic red with notes of red berries, sun-dried tomato, and warm spices. Firm tannins and lively acidity give it a long, elegant finish

AMETHYSTOS RED – COSTA LAZARIDI

A rich, expressive red with dark berry aromas, hints of spice, and smooth, velvety tannins. Full-bodied yet elegant, it pairs beautifully with grilled meats.

125ML 175ML BOTTLE

6.50 7.50 26.95

- - 29.95

- - 32.95

- - 42.95

- - 19.95

- - 34.95

6.50 7.50 26.95

- - 29.95

- - 25.95

- - 45.95

SPARKLING

BOHEME WHITE SEC – CAIR

125ML 175ML BOTTLE
6.95 - 29.95

DESSERT WINE

SAMOS ANTHEMIS – SWEET AGED MUSCAT (75ML)

6.50 32.95

BEERS

MORETTI DRAFT

HALF PINT
3.95 6.25

CORFU RED ALE

- 5.25

KEO

- 5.25

ALFA

- 4.95

MYTHOS

- 4.95

CORFU HOPPY FREE 0%

- 4.95

GREEK SPIRITS

OUZO

4.95

TSIPOURO

4.95

MASTIHA

4.95

RAKOMELO

5.25

METAXA 5

4.95

METAXA 7

5.50

METAXA 12

6.95

SOFT DRINKS

COCA-COLA / DIET COCA-COLA

2.95

LOUX ORANGE / LEMON

2.95

LEMONADE

2.95

GINGER BEER / GINGER ALE

2.95

TONIC / SODA

2.75

APPLETISER

2.95

IRN BRU

2.95

FRUIT JUICES

2.75

AQUA PANNA STILL 750ML

4.95

SAN PELLEGRINO SPARKLING 750ML

4.95

COFFEE & TEA

ESPRESSO

2.50

DOUBLE ESPRESSO

2.75

CAPPUCCINO

3.25

LATTE

3.25

FLAT WHITE

3.50

AMERICANO

2.75

GREEK TRADITIONAL COFFEE

3.50

MOCHA

3.50

HOT CHOCOLATE

3.25

TEA SELECTION

2.95