

## **FIKO AEGEAN and EASTERN MEDITERRANEAN KANTIN**

### **BREADs, Homemade from scratch**

<b>GARLIC &amp; CHEESE BREAD</b>	12.50
<b>HALLOUMI BREAD</b> with parmesan, mozzarella, Greek oregano, chili flakes, virgin olive oil & aioli	15.00

### **MEZES, Mediterranean Small Plates**

<b>SMALL BOWL of MARINATED OLIVES</b>	7.50
<b>ANTIOCH HUMMUS</b> creamy chickpea tahini dip dressed with pickles, virgin olive oil, sweet paprika fresh herbs and warm pita (Vegan-V)	13.50
<b>HALLOUMI SAGANAKI</b> fried halloumi with fresh chili, courgette, bell peppers, tomato sauce and grilled pita (V-GF Option)	19.50
<b>CORGETTE FETA FRITTERS</b> fresh herbs, Greek yoghurt (V)	17.50
<b>SPANAKOPITA</b> fresh baby spinach, feta, spring onions layered in filo and Greek yoghurt	17.50
<b>CAPPADOCIAN MEATBALLS</b> seasoned beef patties over basil tomato sauce, grilled pita	20.50
<b>CRISP FILO PIES</b> -with feta, ricotta drizzled with honey, roasted sesame (V)	17.50
-with spicy beef and Greek yoghurt and petit salad	18.50
<b>PRAWN &amp; KUMARA FRITTERS</b> with aioli	17.50
<b>KALAMARI</b> lightly seasoned flash seared squid rings, aioli (GF)	18.00
<b>BEIRUT MEZE</b> pan seared spiced prawn cutlets on hummus, grilled pita (GF Option)	20.50

### **MEALS**

<b>CHICKEN SOUVLAKI</b> grilled marinated chicken morsels on skewers, crispy fries, garden salad, honey mustard sauce (GF)	24.50
<b>GRILLED CHICKEN CUTLETS</b> with rosemary, garlic, lemon on begendy (smooth aubergine puree) salad greens and warm pita	27.50
<b>MOUSAKKA</b> baked, bechamel topped, layers of eggplant, potato, courgette with ; - BEEF or - VEGETARIAN drunken mushrooms, onions, bell peppers (V)	27.50
<b>BIFTEKI</b> grilled, seasoned lean beef patties, crispy fries, salad greens, tomato basil sauce and garlic yoghurt	25.50
<b>SPICY LAMB</b> a dish from Lebanon..Lamb tenderloin fillets, creamy chickpea tahini puree, burnt paprika butter, warm pita bread	28.00
<b>KUZU KUZU</b> chargrilled lamb tenderloins on orange kumara miso mash, salad greens (GF)	28.00
<b>KLEFTIKO</b> slow roast lamb shoulder with garlic, herbs, lemon, tomatoes, carrot, bell peppers and potatoes to soak up the juices (GF)	36.50
<b>EYE FILLET</b> grilled beef tenderloin fillets with rosemary, garlic on begendy (smooth aubergine puree) salad greens and warm bread	29.50
<b>MIXED GRILL</b> chicken, lamb tenderloin, bifteki, eye fillet, lamb cutlet with garden salad, crispy fries , wholegrain mustard aioli (GF Option)	34.50
<b>GRILLED SWORDFISH STEAK</b> with garden salad and fries (GF)	27.50
<b>KAKAVIA</b> fisherman casserole of white fish, prawn cutlets, scallops, kalamari, mussels, Fiko's lightly spiced tomato coriander sauce with baby spinach and chorizo, bread to mop up (GF Option)	34.50

Fries with aioli	8.50	Green Salad	8.50
Grilled Greek Pita	3.50	Aioli	1.50

