

## **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, garlic & 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, olives and warm pita (Vegan-V)	13.50
<b>EGGPLANT POLITIKI</b> smoked eggplant, roasted tomato and bell peppers, red onions, fresh herbs, olives virgin olive oil, warm pita (Vegan- V- GF without bread)	18.50
<b>HALLOUMI SAGANAKI</b> fried halloumi with fresh chili, courgette, bell peppers, tomato sauce and grilled pita (V-GF without bread)	19.50
<b>ISRAELI FELAFEL</b> crisp and light chickpea patties with onions, fresh herbs, table salad, tahini sauce (V-Vegan_GF)	18.50
<b>CAPPADOCIAN MEATBALLS</b> seasoned brisket 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>BEIRUT MEZE</b> pan seared spiced prawn cutlets on hummus, grilled pita (GF without bread)	20.50
<b>GARLIC HERB SCALLOPS</b> Ouzo flamed scallops with garlic herb sauce	22.00

### **MEALS**

<b>GRILLED CHICKEN</b> grilled marinated chicken cutlets, creamy chickpea tahini puree, karamanlidika sauce, garlic yoghurt (GF)	24.50
<b>IMAM BAYILDI</b> split belly aubergine with onions, fresh herbs, tomato, crumbled feta, tomato garlic sauce (V-Vegan without feta)	26.50
<b>GREEK FETA SALAD</b> tomato, cucumber, red onion, Greek oregano, capers, olives, feta cheese, sweet red pepper, lemon juice, virgin olive oil (V-Vegan without feta)	24.50
<b>BEEF MOUSAKKA</b> baked, bechamel topped, layers of eggplant, potato, courgette and beef mince	27.50
<b>SPICY LAMB</b> grilled lamb tenderloin fillets on creamy chickpea tahini puree, burnt paprika and chili butter (GF)	28.00
<b>LAMB CHOPS</b> grilled lamb loin chops, cauliflower mash and grilled tomato (GF)	28.00
<b>KHULBASTI</b> grilled lamb fillets on warm eggplant salad, garlic yoghurt sauce and grilled tomato (GF)	28.00
<b>KUZU KUZU</b> chargrilled lamb tenderloins on cauliflower mash mash (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>MIXED GRILL</b> grilled chicken cutlets, lamb loin chop, lamb tenderloin, bifteki, table salad wholegrain mustard aioli (GF Option)	29.50
<b>GRILLED SWORDFISH STEAK</b> with salad greens and fries (GF)	27.50

Fries with aioli	9.00	Green Salad	9.50
Grilled Greek Pita	3.50	Aioli	1.50

