

GLUTEN FREE TAPAS (SMALL DISHES)

Sharing Platters

Vegetarian Sharing Platter	18.00/34.00
Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki, Aioli & Muhammara	
Continental Sharing Platter	22.00/42.00
Chorizo, Salami, Prosciutto, Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki, Aioli & Muhammara	

Homemade Dips

Aioli	5.00
Lemon, olive oil, mayo, dijon mustard & garlic.	
Tzatziki	5.00
Greek yoghurt, garlic, cucumber, olive oil & lemon	
Houmous	5.00
Chickpeas, garlic, sesame, coriander, olive oil & lemon	
Muhammara	5.00
Roasted peppers, walnuts, tomatoes, garlic, chilli, pomegranate molasses	

Specialty Breads

10" Garlic Bread	7.00
Add cheese or tomato for £1 - both for £2	
7" Greek Pitta	5.00
Add cheese or garlic for £1 - both for £2	
Artisan Bread	5.00
Trio of fresh and warm Mediterranean Breads	

Seafood Tapas

Mussels	9.50
Mussels in white wine, red onion, garlic & cream.	
Calamari	9.50
Deep fried squid with fresh lemon with Aioli dip.	
Sambuca Prawns	9.50
Prawns pan-fried with garlic butter, sambuca & cream	
Greek Chilli Prawns	9.50
Prawns pan-fried with onion, garlic, white wine & sweet chilli sauce	
Pan-fried Scallops	9.50
King scallops sauteed in paprika and garlic butter with pea & mint dip drizzled with balsamic glaze	

Vegetarian Tapas

Halloumi Saganaki	7.50
Deep fried halloumi drizzled with balsamic glaze.	
Gigantes	7.50
Giant butter beans, onion, red pepper & herbs in tomato sauce.	
Imam	7.50
Baked aubergine with red lentils, tomatoes, onion, pepper mild chilli, aromatic herbs & spices with feta	
Dolmades	7.50
Stuffed vine leaves with rice & herbs	
Fruity Couscous	7.50
Couscous with courgettes, caramelized red onions, apricots, sultanas, cranberries, coriander, mint and cumin.	
Potatas Bravas	7.50
Deep fried potato chunks in a spicy tomato sauce & herbs.	
Courgette Balls	7.50
Courgette balls made with feta, mint, coriander, dill, parsley, fennel, garlic & Breadcrumbs with sweet chilli dip.	
Moroccan Vegan Tagine	7.50
Squash, sweet potato, carrots, chickpeas, coriander, shallots, apricots and sultanas in a rich tagine liquor.	
Stir Fried Vegetables	7.50
Fresh vegetables, stir fried in garlic, ginger & sweet soy sauce.	
Soup of the Day	7.50
See the specials board, served with warm Artisan Bread.	

Meat Tapas

Chicken or Greek Sausage Gyros	9.50
Marinated meat slices, greek oil, pitta, salad & tzatziki	
Moroccan Lamb Meatballs	9.50
Homemade lamb meatballs with Moroccan spices, fresh herbs in tomato & chilli sauce.	
Chicken Souvlaki	9.50
Meat pieces marinated in rosemary, oregano, garlic & paprika with tzatziki	
BBQ Pulled Pork	9.50
Pulled pork slow cooked for 12 hours served in a rich honey bbq sauce	
Sweet Glazed Pork Belly	9.50
Pork belly with pomegranate	
Stifado	9.50
Beef in red wine, tomatoes, onions, garlic, peppercorns, herbs, spices & chilli	
Lamb & Apricot Tagine	9.50
Slow cooked lamb, apricots, chickpeas, sultanas, squash, coriander & shallots in a rich tagine liquor	

Ordering Suggestion: Starter + 3 Tapas Dishes + Side

GLUTEN FREE MAIN COURSES

Pick 3 FREE sides to accompany your main course meal at no extra charge.

Chicken Gyros Marinated chicken served with pitta & tzatziki.	15.00
Greek Sausage Gyros Greek sausage served with pitta & tzatziki.	15.00
Halloumi Gyros Fried Halloumi cheese served with pitta & houmous.	15.00
Moroccan Vegan Tagine Squash, sweet potato, carrots, chickpeas, coriander, shallots, apricots & sultanas in a rich tagine liquor.	15.00
Lamb & Apricot Tagine Lamb, squash, sweet potato, carrots, chickpeas, coriander, shallots, apricots & sultanas in a rich tagine liquor.	17.00
Vegetable Stir Fry Fresh veggies with soy and sweet chilli.	16.00
Chicken Stir Fry Chicken and veggies with soy and sweet chilli.	18.00
King Prawn Stir Fry King prawns and crisp vegetables, with soy and sweet chilli.	19.00
BBQ Pulled Pork Pulled pork slow cooked for 12 hours served in a rich honey bbq sauce	15.00
Imam Baked aubergine with red lentils, tomatoes, onion, peppers, mild chilli, aromatic herbs and spices with feta	14.00
Stifado Beef in red wine, tomatoes, onions, garlic, peppercorns, herbs, spices and chilli	17.00
Soup of the Day One of our soup of the days, with a selection of warm Artisan Bread and butter.	7.50
Chicken Souvlaki Meat pieces marinated in rosemary, oregano, garlic and paprika	16.00
Moroccan Lamb Meatballs Homemade lamb meatballs with moroccan spices, fresh herbs in tomato and chilli sauce	16.00
Greek Chilli Prawns Prawns pan-fried with onion, garlic, white wine and sweet chilli sauce	17.00

8oz Fillet Steak 32.00
Cooked to your liking with roasted tomato, add peppercorn/diane sauce for £4

Seafood Platter 32.00
King prawns, king scallops, large langoustine, calamari and a pot of mussels served with lemon, pea and mint puree, aioli and tartare

Choose any of the below 3 FREE sides to accompany your main course.

Homemade Chips (GF)

House Salad (GF)

Greek Salad (GF)

Basmati Rice (GF)

Pitta Bread (GF)

Stir Fried Veg (GF)

Potatas Bravas (GF)

Desserts (V)

From Italian Affogato to homemade Greek Baklava, you will be sure to find a perfect treat to round off the night.

Sticky Toffee Pudding 7.95
Sticky toffee sponge cake with hot butterscotch sauce, served with vanilla ice cream.

Merry Berry Stack 7.95
Meringue, vanilla ice cream, whipped cream, mixed berries and strawberry sauce.

Strawberries & Ice Cream or Pouring 7.95
Juicy strawberries served with local Scottish shortbread and cream (or ice cream).

Creme Brulee 7.95
Creamy Creme Brulee with a sugar shell, fresh raspberries.

Triple Chocolate Brownie 7.95
Homemade, gluten free brownie, served with chocolate sauce & lush vanilla ice cream.

We also have gluten-free pizzas available, please see the Pizza & Pasta menu!

Please make your server aware of any allergies/dietary requirements - many of our dishes can be adapted to meet specific diets. Vegan & Dairy-Free Menus are also available!