VEGAN MENU

Sharing Platters

Vegan Sharing Platter 19.00/35.00 Artisan Bread, Greek Pitta Bread, Olives, Semidried Tomatoes, Mixed Crudités, Houmous, Aioli, Muhammara

Homemade Dips & 1/2 Pitta

Aioli	5.5 0
Lemon, olive oil, vegan mayo, dijon mustard & garlic. Houmous	5.5 0
Chickpeas, garlic, sesame, coriander, olive oil &	3.30
lemon	5 5 0
Muhammara Roasted peppers, walnuts, tomatoes, garlic, chilli,	5.5 0
pomegranate molasses	

Specialty Breads

12" Garlic Bread Add cheese or tomato for £1 - both for £2	9.00
7" Garlic Bread Add cheese or tomato for £1 - both for £2	7.00
7" Greek Pitta	4.00
Add cheese or garlic for £1 - both for £2	

Vegan Tapas

Gigantes	7.95
Giant butter beans, onion, red pepper & herbs in	
tomato sauce. Imam	7.95
Baked aubergine with red lentils, tomatoes, onion,	
pepper mild chilli, pomegranate, aromatic herbs &	
spices	
Dolmades	7.95
Stuffed vine leaves with rice & herbs	
Fruity Couscous	7.95
Couscous with courgettes, caramelized red onions,	

cumin.	
Potatas Bravas	7.95
Deep fried potato chunks in a spicy tomato sauce &	
1 1	

neros.	
Moroccan Vegan Tagine	7.95
Squash sweet notato carrots chickness coriander	

Squash, sweet potato, carrots, chickpeas, coriander,	
shallots, apricots and sultanas in a rich tagine liquor.	
Stir Fried Vegetables	7.95

oth Theu vegetables
Fresh vegetables, stir fried in garlic, ginger & sweet
soy sauce.
$c \cdot c \cdot L \cdot D$

apricots, sultanas, cranberries, coriander, mint and

soy sauce.	
Soup of the Day	7.95
See the specials board, served with warm Artisan	
Bread.	

Mediterranean Orzo
Orzo pasta, herbs, olive oil, red onion, peppers,
sweet chilli peppers & semi-dried tomatoes

Main Courses

111W111 C 0 0710 00	
Imam	16.00
Baked aubergine with red lentils, tomatoes, onion,	
peppers, mild chilli, pomegranate, aromatic herbs	
and spices.	
1/4lb Plant-based Burger	15.00
100% plant based burger served with your choice of	
sides. Add vegan cheese for £1.50	
Moroccan Vegan Tagine	17.00
Squash, sweet potato, carrots, chickpeas, coriander,	
shallots, apricots & sultanas in a rich tagine liquor.	
Vegetable Stir Fry	18.00
Fresh veggies with soy and sweet chilli.	

Sides

Pick 3 of the below FREE sides to accompany your main course meal.

Potatas Bravas, Stir Fried Veg, Homemade Chips, 1/2 Pitta Bread, House Salad, Greek Salad (No Feta), Couscous, Basmati Rice, Focaccia Bread, Homemade Onion Rings.

Homemade Pizza

Served as a 7 or 12 inch pizza, 10 inch GF pizza available (same price as normal 12 inch)

Pizza Name	7" / 12"
Margherita	8 / 12
Simple vegan cheese and tomato (V)	
Vegetarian Supreme	11 / 15
Courgette, mushroom, sweetcorn, peppers and red	
onion (V)	
Sweet Fiery Veg	11 / 15
Baby tomatoes, sweet chilli peppers, sweetcorn,	
pineapple, red onion and BBQ sauce (V)	
Greek Special	11 / 15
Olives, spinach, red onion and peppers (V)	
Veggie Bruschetta	11 / 15
Sundried & baby tomatoes, red onion, fresh basil,	
garlic, oregano and balsamic glaze (V)	

Pasta

Choose either Penne or Spaghetti pasta.

Italian Pasta	14.00
Tomatoes, red onion, garlic, herbs and olive oil	
Greek Pasta	15.00
Onions, herb pesto, olives, garlic and olive oil	
Add Vegan Cheese	+ 2.00

Desserts (V)

Dessetts (v)	
Warm Chocolate Fudge Cake	8.95
Vegan warm chocolate fudge cake, served with	
vegan vanilla ice cream.	
Strawberries & Ice Cream	8.95
Juicy strawberries served with vegan vanilla ice	
cream.	
Affogato	8.95
A scoop of vanilla ice cream, a shot of hot espresso	
with a biscuit. Add Amaretto (a shot of ho	

7.95