



## TAKEAWAY MENU

### APPETISERS

- HONEY PASTOURMA | GF | 5.95**  
Cured beef sausage, honey
- MIXED DIPS PLATTER | SF | D | 8.95**  
Houmous, tzatziki, htipiti, taramasalata, pitta bread
- GREEK OLIVES & CHILLIES | VE | GF | 3.95**  
Marinated green & black olives, mild green chillies
- DOLMADES | GF | VE | 5.95**  
Vine leaves stuffed with rice, olive oil
- SHARING APPETISER | SF | D | 17.95**  
A selection of all the above appetisers
- GARLIC FLATBREAD | V | D | 3.95**

### GYROS

- CHICKEN | D | 9.50**  
Chicken, salad, tzatziki, flatbread, seasoned fries
- JACKFRUIT | VE | 8.50**  
Jackfruit fritters, barbecue sauce, salad, flatbread, seasoned fries
- HALLOUMI CHIP | V | E | D | 9.50**  
Deep fried halloumi chips, salad, tzatziki, flatbread, seasoned fries

### BURGERS

- OLIVE TREE BURGER | D | E | 13.95**  
Home-made beef burger, caramelised red onion, goats cheese, aioli, seasoned fries
- VEGAN BURGER | VE | 12.95**  
Vegan burger, tomato, cos lettuce, vegan cheese, onion rings, seasoned fries

### STARTERS

- MEATBALLS 7.50**  
Beef & pork meatballs, herbs, tomato sauce
- SWEET POTATO FALAFEL | VE | GF | 5.50**  
Chickpea fritters, harissa houmous, coriander
- VEGAN MEATBALLS | VE | 6.50**  
Herbs, tomato sauce, grilled ciabatta
- HALLOUMI PASTOURMA | GF | D | 6.95**  
Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic
- SPINACH & FETA PIE | V | D | 6.95**  
Filo pastry, spinach, leeks, fresh herbs, feta & halloumi, tzatziki

### KEBABS

- Served on a skewer with a choice of seasoned fries or herb rice
- CHICKEN | D | 16.95**  
Chicken marinated in paprika, oregano & Greek olive oil, salad garnish, tzatziki
- LAMB | D | 18.95**  
Lamb marinated in Greek olive oil, paprika & cumin, salad garnish, tzatziki
- HALLOUMI | V | D | 15.50**  
Halloumi, red onion, peppers, oregano, Greek olive oil, salad garnish, tzatziki
- VEGAN MEATBALL | VE | 14.95**  
Marinated vegan kebab, oregano, Greek olive oil, salad garnish, houmous

### SALADS

- GREEK SALAD | V | D | 11.95**  
Mixed salad leaves, feta cheese, tomatoes, cucumber, olives, red onion, red peppers, house dressing

The main four allergens are shown on each of our dishes. If you have an allergy or intolerance listed or not listed on the menu, please call the restaurant. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers

**N** Contains nuts or nut oils  
Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

**V** Suitable for Vegetarians  
**VE** Suitable for Vegans  
**GF** Gluten Free

**SF** Contains Seafood/Shellfish  
**D** Contains Dairy  
**E** Contains Egg





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### SIDES

GREEK ROAST POTATOES   VE   GF	4.50
SEASONED FRIES   VE	3.50
SWEET POTATO FRIES   VE	3.95
HERB RICE   VE	3.50
HALLOUMI FRIES   V   D	6.95
HOUSE SALAD   VE	3.95
ROASTED ROOT VEGETABLES   VE   GF	4.50

### DESSERTS

CHOCOLATE & TAHINI BROWNIE   V   D   N	6.50
Chocolate, tahini, Haynoto syrup	
LEMON CAKE   V   D	6.50
Homemade zesty lemon cake, lemon sauce	

### BOTTLED BEERS

FIX 5% (Greece)   VE	4.75
MYTHOS 4.7% (Greece)   VE	4.25
KEO 4.5% (Cyprus)	4.65
VOLKAN 5% (Santorini)	5.95
ESTRELLA 4.6% (Barcelona)	5.25
ESTRELLA DAURA 5.4% (Barcelona)   VE   GF	5.50
ESTRELLA INEDIT 4.8% (Barcelona)	5.95
MORITZ 5.4% CAN (Barcelona)	4.95
ALCOHOL FREE BEER	3.95
Estrella Free Damm beer	

### GREEK PREMIUM BEERS

SEPTEM MONDAY PILSNER 5%	5.95
Aromas of lemon blossoms, citrus & green hops. Slightly sweet flavour with a refreshing bitterness & aromatic aftertaste	
SEPTEM FRIDAY PALE ALE 4.7%	5.95
Impressive aroma of Muscat grapes, citrus fruits & peach. Slightly sweet aftertaste, with well balanced body, sharp bitterness & a very aromatic after taste	
SEPTEM 8TH DAY IPA 7%	6.95
Aromas of tangerine, lychee, mango & peach. Well balanced bitterness, with an aftertaste of pine, mango & zesty aromas	

### OLD MOUT CIDER

Strawberries & Pomegranate 4%
Pineapple & Raspberry 4%

### WHITE WINE

CENTRAL MONTE SAUVIGNON BLANC (CHILE)	20.95
Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime	
KTIMA SPIROPOULOS (GREECE)   VE	29.95
With roses, lemon-blossom & bergamot aromas which peak on the palate, slightly acidic & refreshing flavour	

### ROSE WINE

CENTRAL MONTE SAUVIGNON BLANC (CHILE)	22.50
Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime	

### RED WINE

CENTRAL MONTE MERLOT (CHILE)	20.95
A beautiful bouquet of black cherries & red summer fruits. Soft tannins on the palate make for a very smooth & balanced wine	
KANENAS MAVROUDI SYRAH 2017 (GREECE)   VE	29.95
Deep, dense red color, aromas of medium intensity, with flavours of	

### SOFT DRINKS

Appletizer bottles (275ml)	2.95
FRANKLIN & SON 275ml	2.65
Lemon & Elderflower	
Rhubarb	
Raspberry Lemonade	

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