



## TAKEAWAY MENU

### APPETISERS

**MIXED DIPS PLATTER | SF | D | 8.95**

Houmous, htipiti, tahini,  
taramasalata, pitta

**GREEK OLIVES & CHILLIES | VE | GF | 4.50**

Marinated mixed olives,  
mild green chillies

**DOLMADES | VE | GF | 5.95**

Vine leaves, rice, olive oil

**HONEY PASTOURMA | GF | 6.25**

Greek cured beef sausage, honey

**SHARING APPETISER | SF | D | 19.95**

Mixed dips platter, Greek olives & chillies,  
dolmades, honey pastourma

**GARLIC FLATBREAD | VE | 3.95**

### GYROS

**CHICKEN | D | 10.95**

Marinated grilled chicken, salad,  
tzatziki, flatbread, seasoned fries

**HALLOUMI CHIP | V | D | 10.95**

Halloumi chips, salad, tzatziki,  
flatbread, seasoned fries

**VEGAN MEATBALL | VE | 9.95**

Vegan meatballs, houmous,  
salad, flatbread, seasoned fries

**PORK | D | 10.95**

Marinated pork tenderloin, salad,  
tzatziki, flatbread, seasoned fries

### BURGERS

**OLIVE TREE BURGER | D | E | 13.95**

Homemade beef burger, caramelised red  
onion, goats cheese, aioli, seasoned fries

**OLIVE TREE VEGAN BURGER | VE | 12.95**

Moving Mountains™ burger, tomato, cos  
lettuce, vegan cheese, onion rings,  
seasoned fries

### STARTERS

**MEATBALLS | E | 7.50**

Beef & pork meatballs, herbs,  
tomato sauce, grilled ciabatta

**VEGAN MEATBALLS | VE | 6.50**

Vegan meatballs, herbs,  
tomato sauce, grilled ciabatta

**SWEET POTATO FALAFEL | VE | GF | 5.95**

Sweet potato & chickpea fritters,  
harissa houmous, coriander

**SPINACH & FETA PIE | V | D | 6.95**

Filo pastry, spinach, leeks, fresh herbs, feta &  
halloumi cheese, tzatziki

**HALLOUMI PASTOURMA | D | 7.50**

Chargrilled halloumi cheese, cured beef  
sausage, sweet mint balsamic

### KEBABS

Served on a skewer with a choice of  
seasoned fries or herb rice

**CHICKEN | D | 17.95**

Chicken marinated in paprika, oregano  
& Greek olive oil, salad garnish, tzatziki

**LAMB | D | 19.95**

Lamb marinated in olive oil, paprika,  
cumin, salad garnish, tzatziki

**HALLOUMI | V | D | 16.95**

Halloumi, red onion, peppers, oregano,  
olive oil, salad garnish, tzatziki

**VEGAN MEATBALL | VE | GF | 15.95**

Marinated vegan kebab, oregano, olive  
oil, salad garnish, houmous

### SALADS

**GREEK SALAD | V | D | GF | 12.95**

Feta cheese, tomatoes, cucumber, olives,  
red onion, olive oil, oregano

The main 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





## TAKEAWAY MENU

### SIDES

GREEK ROAST POTATOES   VE   GF	4.50
SEASONED FRIES   VE	3.50
SWEET POTATO FRIES   VE   GF	3.95
HERB RICE   VE   GF	3.50
HALLOUMI FRIES   V   D	7.25
HOUSE SALAD   VE	3.95
ROASTED ROOT VEGETABLES   VE   GF	4.50

### DESSERTS

CHOCOLATE & TAHINI BROWNIE   V   D   N   E	6.50
Chocolate, tahini, Haynoto syrup, ice cream	
ORANGE CAKE   V   D   E	6.50
Orange, semolina, Greek yoghurt	

### BOTTLED BEERS

FIX 5% (Greece)   VE	4.80
MYTHOS 4.7% (Greece)   VE	4.30
KEO 4.5% (Cyprus)	4.70
VOLKAN 5% (Santorini)	6.15
ESTRELLA 4.6% (Barcelona)	5.50
ESTRELLA DAURA 5.4% (Barcelona)   VE   GF	5.50
ESTRELLA INEDIT 4.8% (Barcelona)	5.95
MORITZ 5.4% CAN (Barcelona)	5.15
CAMDEN LARGER CAN (England)	5.15

### ALCOHOL FREE BEER

Estrella Free Damm Beer (Barcelona)	4.00
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### 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%	6.00
Pineapple & Raspberry 4%	

### WHITE WINE

CENTRAL MONTE SAUVIGNON	23.00
BLANC (CHILE)   VE	
Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime	
KTIMA SPIROPOULOS (GREECE)   VE	31.95
With roses, lemon-blossom & bergamot aromas which peak on the palate, slightly acidic & refreshing flavour	

### ROSE WINE

MONTEREY BAY ZINFANDEL ROSÉ (CALIFORNIA)	23.95
A mix of watermelon & cherry with a delectable sweetness	

### RED WINE

CENTRAL MONTE MERLOT (CHILE)	23.00
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	31.50
Deep, dense red color, aromas of medium intensity, with flavours of	

### SOFT DRINKS

Appletizer bottles (275ml)	3.00
FRANKLIN & SON 275ml	3.45
Lemon & Elderflower	
Rhubarb	
Raspberry Lemonade	

