

PARTY MENU

A special menu for groups of 6 people or more that combines our famous award-winning Mezzes Greek Banquet with our Prix Fixe Menu.

STARTERS

- TARAMOSALATA – fish dip
 - TZATZIKI (v) – yoghurt & cucumber dip
 - HOUMOS (v) – chickpea dip
 - SPANACOPITA (v) – spinach & cheese parcels
 - HALLOUMI (v) – Cypriot cheese, chargrilled
 - KALAMARI – deep fried squid rings
 - FASULIA (v) – giant beans in a tomato sauce
 - OLIVES & PITTA BREAD
- all of the above.

MAIN COURSES

Choose one of the following:

- MOUSSAKA* • STIFADO • SOUVLAKI • KALAMARI
- SALMON • KLEFTICO • CHICKEN OLYMPIA

DESSERTS

BAKLAVA & KATAIFI

Traditional Greek sweets served with honeycomb ice cream

£20.50 pp

MEZZEDAKIA (Greek Style Tapas)

For groups in a hurry or on a budget - choose 3 dishes each from below;

- TARAMOSALATA – fish dip
- TZATZIKI (v) – yoghurt & cucumber dip
- HOUMOS (v) – chickpea dip
- SPANACOPITA (v) – spinach & cheese parcels
- LOUKANIKA – traditional Greek sausage
- HALLOUMI (v) – Cypriot cheese, chargrilled
- KALAMARI – deep fried squid rings
- KEFTEDES – meatballs
- DOLMADES* – stuffed vine leaves
- FASULIA (v) – giant beans in a tomato sauce
- CHICKEN SOUVLAKI – marinated chicken kebab
- PORK SOUVLAKI – marinated pork kebab
- MOUSSAKA* - the great Greek classic
- STIFADO – slow cooked beef stew
- OLIVES • OREGANO CHIPS • GREEK SALAD • RICE

Served with salad garnish & warm pitta bread.

£9.95 pp

*vegetarian option also available.

Please ask if you would like to see our A La Carte Menu



GROUP & PARTY MENUS

LUNCH & PRE THEATRE

PRIX FIXE MENU

Select a starter, main course and dessert from below.

STARTERS

TARAMOSALATA – fish dip

TZATZIKI (v) – yoghurt & cucumber dip

HOUMOS (v) – chickpea dip • TRI-KALA – platter of dips

KEFTEDES – meatballs • DOLMADES* – stuffed vine leaves

SPANACOPITA (v) – spinach & cheese parcels

LOUKANIKI – Greek sausage • HALLOUMI (v) – Cypriot cheese

KALAMARI – deep fried squid

SOUP • PRAWN COCKTAIL • MELON (v)

Served with salad garnish & warm pitta bread, as appropriate.



MAIN COURSES

MOUSSAKA*

Layers of minced beef, aubergine, courgette & potato topped with a creamy Bechamel Sauce. Served with oregano chips & salad.

STIFADO

Slow-cooked beef stew served with rice & a medley of Mediterranean vegetables.

SOUVLAKI

Chunks of marinated chicken or pork, chargrilled on a skewer. Served with rice & salad.

KALAMARI

Hand-cut ringlets of squid, breaded & deep fried. Served with oregano chips & salad.

SALMON

Salmon cooked in a dill and lemon sauce. Served with Mediterranean vegetables & new potatoes.

KLEFTICO**

Slow roasted lamb shank. Served with new potatoes & Mediterranean vegetables.

CHICKEN OLYMPIA**

Chicken fillet stuffed with halloumi cheese & sweet red peppers. Served in a cream & mushroom sauce with new potatoes & Mediterranean vegetables.



DESSERTS

Baklava & Ice Cream • Kataifi & Ice Cream
Sugar & Spice • Ice Cream • Greek Yoghurt
Chocolate Fudge Cake • Lemon Cheesecake • Apple Pie

1 course £12.50pp • 2 courses £14.50pp

3 courses £16.50pp

*vegetarian option available **£2.00 supplement

MEZZES

El Greco's signature menu – what we are famous for!

Experience the true taste of Greece by trying this amazing award-winning 22 dish Greek banquet...
yes, you get it all!

Great fun - whether you are a table for two or part of a group - all the food goes in the middle of the table for everyone to share!

STARTERS

TARAMOSALATA – fish dip

TZATZIKI (v) – yoghurt & cucumber dip

HOUMOS (v) – chickpea dip

SPANACOPITA (v) – spinach & cheese parcels

HALLOUMI (v) – Cypriot cheese, chargrilled

KALAMARI – deep fried squid rings

FASULIA (v) – giant beans in a tomato sauce

OLIVES & PITTA BREAD



MAIN COURSES

MOUSSAKA- the great Greek classic

STIFADO – slow-cooked beef stew

KEFTEDES – meatballs

LOUKANIKI – traditional Greek sausage

DOLMADES – stuffed vine leaves

CHICKEN SOUVLAKI – marinated chicken kebab

PORK SOUVLAKI – marinated pork kebab

OREGANO CHIPS & GREEK SALAD & RICE



DESSERTS

BAKLAVA & KATAIFI

Traditional Greek sweets served with
honeycomb ice cream

£22.95pp

minimum of 2 people

A vegetarian version of this menu available on request.