



ΣΟΚΡΑΤΗΣ

Greek Taverna





MEZE MENU



Meze Banquet

A Feast of Flavours!!

£17.50 pp

"Meze is food for sharing"

A WIDE VARIETY OF DISHES SERVED FOR YOU TO SHARE

The Meze philosophy is to sit back, relax and enjoy food with friends.
Dishes come randomly... some faster, others slower...it doesn't really matter.
The focus is on the company. The food merely enhances the occasion.

We will take you on a culinary trip around
Greece, Cyprus and the **Eastern Mediterranean**.

Below are examples of dishes that you might be served.

Dips e.g. Houmous, Tzatziki	Pastourmas (spicy sausage)
Aubergines Imam	Greek Souvlaki
Gigantes (butter beans)	Kofta (lamb mince kebabs)
Spinach Pies	Mousaka
Fish/Seafood of the day	Stifado (beef stew)
Haloumi cheese	Keftethes (meatballs)

Meze Platter

£8.50 pp

The Ultimate Appetizer

A selection from the Meze dishes above, make this a great start to your meal. For larger orders of the Meze Platter, the dishes will be served separately, to be shared, as in the Meze Banquet.

(Orders are for **ONE MEZE PER PERSON** for both Meze options)
THE MEZE OPTIONS CAN BE SERVED ONLY FOR TWO OR MORE PEOPLE



APPETIZERS



☀️ Vegetarian & Cheese Appetizers ☀️

Vegetarian diners have the option of choosing a combination of two appetizers for their main course.

Horiatiki (Greek Village Salad) £6.00

Chunky tomatoes, cucumber, green peppers and onions with feta and kalamata olives. Topped with olive oil and oregano.

Gigantes £4.75

Oven baked butter beans with tomatoes, onions, carrots and celery topped with crushed feta.

Aubergines Imam Style £5.50

Baked aubergines with onions, tomatoes, garlic and spices. Served with houmous.

Spanakopita £5.00

Spinach, leek & feta filo pastry pie served with tomato relish.

Falafel £5.50

Spicy Middle Eastern broad bean and herb fritters served on a bed of salad with houmous and tomato relish.

Baked Feta £6.50

Feta slice baked with tomatoes, courgettes, thyme and pine nuts.

Feta Saganaki £6.50

Feta slice floured and pan fried. Served with tomato relish.

Haloumi £5.50

Fried Haloumi served with tomato relish and pesto.

☀️ Seafood Appetizers ☀️

Kalamari £6.50

Deep-fried floured baby squid with lemon mayonnaise.

Prawn Kebab with Feta & Chilli £11.00

Grilled king prawns, tomatoes and courgettes on skewers with lemon and chilli. Garnished with feta cheese and thyme leaves.



APPETIZERS



☀️ Meat Appetizers ☀️

Greek Pork Souvlaki £5.50

Diced pork on skewers served with tzatziki. A taste of Greece!

Kofta £5.50

Spicy lamb mince kebabs served with grilled tomato and tzatziki.

Pastourmas £5.00

Chilli sausage with fried tomato, houmous and onion marmalade.

Dolmathes £4.75

Vine leaf parcels with rice, minced meat and fresh herbs.
Served with tomato sauce and tzatziki.

Keftethes £5.00

Greek style meatballs in tomato sauce sprinkled with grated cheese.

☀️ Dips ☀️

Dips are great as side dishes to combine with your starters or main courses as well as on their own with warm pita bread.

Tzatziki £4.50

Greek yogurt, grated cucumber, garlic and fresh herbs.

Houmous £4.00

Pureed chick peas, tahini, a touch of garlic and lemon juice.

Tirokafteri (Chilli Cheese) £4.50

Feta and curd cheese blended with chilli.

Ktipiti £4.50

Roasted red peppers blended with feta, herbs and a little chilli.

4-Dips Platter £5.00

Any four dips from above in individual pots with a salad garnish.
You can choose two pots of one dip if preferred.

☀️ Pita Wedges ☀️

Garlic £2.00

Garlic & Feta £3.50

Chilli, Feta & Tomato £3.75

☀️ Side Orders ☀️

Kalamata Olive Bowl £5.00

Greek Side Salad £3.50

Seasoned Fries £1.50



MAIN COURSES



☀️ Traditional Dishes ☀️

Mousaka £10.50

Layers of potatoes, minced lamb ragout, aubergines and béchamel.

Vegetarian Mousaka £10.50

[Subject to availability. Advisable to pre-order]

Layers of potatoes, lentil & vegetable ragout, aubergines and béchamel.

Kleftiko from Cyprus £14.50

Lamb shank slow cooked in the oven with potatoes, onions, tomatoes and herbs.

Stifado £15.50

This popular Greek stew has great depth of flavour. Made with tender beef cooked with shallots, red wine, vinegar, tomatoes, thyme, garlic and spices. Served with rice.

Keftethes £11.00

Greek style meatballs cooked in tomato sauce, sprinkled with grated cheese. Served with rice.

Gigantes £11.50

This favourite Greek dish is made from butter beans baked with tomatoes, onions, garlic, carrots, celery and fresh herbs. Served with a side Greek salad and pita bread.

King Prawns Saganaki £23.00

A Greek island dish of prawns flambéed with ouzo and cooked with tomatoes, white wine, feta and a little chilli. Served with rice.

Dolmathes with Lemon Potatoes £10.50

Vine leaf parcels filled with rice, minced meat and fresh herbs. Topped with tomato sauce and a sprinkling of olive oil. Served with roasted lemon potatoes and a pot of tzatziki.

Horiatiki (Greek Salad) £9.00

Chunky tomatoes, cucumber, green peppers and onions with feta and kalamata olives. Topped with olive oil and oregano.



MAIN COURSES



☀ House Dishes ☀

Beef 'Sofrito' with Metaxa Brandy £19.00

Fillet steak slices pan fried with red onions and garlic, flambéed with Metaxa brandy and cooked with white wine, parsley and a little cream. Served with seasoned fries.

Chicken with Spinach and Feta £13.50

Chicken fillet poached with spinach and feta cheese. Served with baby potatoes in a creamy white wine sauce.

☀ Real Charcoal Grill ☀

Greek Pork Souvlaki £11.00

Diced pork grilled on skewers and served with tzatziki.
A taste of Greece!

Chicken Souvlaki £11.00

Diced chicken on skewers served with tzatziki.

Kofta £11.00

Spicy lamb mince kebabs served with grilled tomato and tzatziki.

Mixed Souvlaki £16.00

A bigger portion with a combination of pork souvlaki, chicken souvlaki and lamb koftas served with tzatziki.

Lamb Chops £13.50

Served with a Greek salad garnish, tzatziki and seasoned fries.

Fillet Steak £20.00

Tender 8oz fillet served with seasoned fries, Greek salad garnish and a pot of onion marmalade.

The policy of the restaurant dictates that there is a minimum order of £9.00 per person which excludes desserts and beverages.

