
THE MENU

MY BIG FAT GREEK TAVERNA



Cold Starters

DIP OF CHOICE 5

Choose between taramasalata, houmous and tzatziki

all served with warm pitta bread (supplement 1.5 for a top up!)

 and  option available

DIP SELECTION 7

BEETROOT SALAD   5

SEAFOOD SALAD  7

FETA CHEESE  7

Fish Starters

DEEP FRIED CALAMARI 7

Served with tartare sauce

DEEP FRIED WHITEBAIT 7

Served with tartare sauce

GARLIC KING PRAWNS  9

Available plain grilled

Sides

ROAST POTATOES   3.5

SKIN-ON FRIES   3.5

SWEET POTATO FRIES   4.5

OLIVES   3.5

RICE   3

VEGETABLES   2

POTATO SALAD   3

Hot Starters

GRILLED HALLOUMI  7

LOUNZA  7

Our delicious smoked pork tenderloin, sliced and barbecued over our authentic charcoal grill

HALLOUMI & LOUNZA  8

HALLOUMI FRIES 7

Deep fried halloumi sticks, drizzled with honey

LOUKANIKO  7

Mildly spiced pork sausage, marinated in red wine and delicately flavoured with spices and grilled over our authentic charcoal grill

PASTOURMA  8

Aromatic Cyprus beef sausage, salt cured and dry aged with roasted garlic and fenugreek, cooked on our charcoal grill

KOUPES 7

A crispy bulgur wheat shell filled with a herby pork mince and served with a wedge of lemon to awaken the flavours

 option available

GRILLED MUSHROOM   7

Served hot with garlic and parsley

KEFTEDES 7

Greek-style pork and potato meatballs, beautifully flavoured with onion, parsley, and dried mint; tender inside and crispy outside served with a tomato dip on the side

 and  option available

DOLMADES 8

A famous customary dish of vine leaves, hand rolled with a mincemeat and herby rice filling, served with a tomato dip

 option available

Charcoal

Served with a garnish of salad & rice or chips, or upgrade to roast potatoes or sweet potato fries (supplement 1.5)

SOUVLAKI 16

 option available

Choose from chicken or pork, or upgrade to lamb (subject to availability - supplement 2)
The most traditional Greek main course - tender cubes of meat, marinated in our secret recipe: a blend of herbs & spices with a dash of olive oil. Served with a garnish of salad and a choice of rice or skin-on fries

SHEFTALIA 16

 option available

Flavoursome traditional Greek parcels; made with ground pork, onion & parsley, flame cooked on our charcoal grill.

GRILLED LAMB CHOPS 21

Traditional flame grilled whole chops

MIXED KEBAB 21

 option available

This kebab is a popular village dish in Cyprus: our tender chicken & pork souvlaki & sheftalia served with a garnish of salad and a choice of rice or chips

MIXED GRILL PLATTER 24

 option available

Can't choose? Try our generous meat platter of pork & chicken, sheftalia, loukaniko, halloumi & lounza for a taste of our charcoal dishes.

Oven Dishes

Served with a garnish of salad & rice or chips, or upgrade to roast potatoes or sweet potato fries (supplement 1.5)

SLOW COOKED LAMB 21

A hybrid of the Greek specialty **kleftiko** - served with either roast potatoes, or rice and vegetables

MOUSSAKA 18

A layered oven casserole, made with lamb mincemeat, courgette, aubergine and potato, topped with a thick and creamy béchamel sauce

 and  option available

PASTITSIO 18

The Mediterranean mac & cheese, a generous layer of herby pork mince, sandwiched between two layers of pasta, with a thick layer of creamy halloumi béchamel sauce on top

DOLMADES 17

A famous customary dish of vine leaves, hand-rolled with a pork mincemeat and herby rice filling, served with a tomato dip

 option available

KEFTEDES 17

Greek-style pork and potato meatballs, beautifully flavoured with onion, parsley, and dried mint; tender inside and crispy outside served with a tomato dip on the side

 and  option available

Seafood

Served with a garnish of salad & rice or chips, or upgrade to roast potatoes or sweet potato fries (supplement 3.5)

DEEP FRIED CALAMARI 18

Served with tartare sauce

GARLIC KING PRAWNS 20

Also available plain grilled

WHOLE SEABASS 22

Grilled over charcoal and includes head and tail

Please note: seabass contains small bones

SALMON FILLET 19

Grilled over charcoal with lemon butter and parsley sauce

Please note: may contain bones

MUSSELS 21

Cooked and served in a creamy, white wine and garlic sauce with onion

Please discard closed mussels

OCTOPUS 28

Fresh, charcoal-grilled, served with a lemon butter sauce

Subject to seasonal availability

Salads

GREEK SALAD 7

Lettuce, tomato, cucumber, onion, cabbage, feta cheese & olives, dressed with olive oil & lemon

CLASSIC SALAD 7

Lettuce, cucumber, tomatoes, onions, peppers and lemon with olive oil

HALLOUMI & LOUNZA 14

Lettuce, tomato, cucumber, onion, cabbage, halloumi, lounza and dressed with olive oil & lemon

Burgers

Served with a garnish of salad & rice or chips, or upgrade to roast potatoes or sweet potato fries (supplement 1.5)

FALAFEL BURGER 15

Homemade falafel burger with houmous, lettuce and tomato

APHRODITE BURGER 15

Upgrade to a double patty (supplement 5)
Add halloumi (supplement 2)

HALLOUMI & MUSHROOM 15

Stacked halloumi & garlic mushroom burger with lettuce and tomato

Steak

Served with chips, onion rings, mushroom and vine tomatoes

T-BONE 30

FILLET 32

RIBEYE 29

SURF N TURF 44

Choose from t-bone, fillet or ribeye & served with prawns, onion rings & steak sauce

GARLIC BUTTER 2.5

PEPPERCORN SAUCE 2.5

Information

Please let your server know of any specific dietary requirements or for our allergens list

 vegan

 gluten free

"options available" dishes come as meat or gluten as standard and the vegan or gluten free option must be requested to your server