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# FOOD

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## Starters

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### MEDITERRANEAN DIPS

6

A selection of traditional Mediterranean dips, each served with warm, fluffy pitta bread.

- **Hummus** – A smooth and creamy blend of chickpeas, tahini, garlic, and a touch of lemon.
  - **Tzatziki** – A refreshing mix of Greek yogurt, cucumber & garlic.
  - **Taramosalata** – A silky fish roe mousse with a delicate citrus finish.
  - **Dip Platter** – A tasting selection of hummus, tzatziki, and taramosalata
- Supplement – 2*

🍽️ *available, please ask your server*

### OLIVES

3 . 5

A selection of sun-kissed olives marinated in extra virgin olive oil and Mediterranean herbs 🍽️

### HALLOUMI & LOUNTZA

8

Grilled halloumi cheese paired with Cypriot lountza – a delicious pork tenderloin, sliced and barbecued for a rich smoky flavour 🍽️

### HALLOUMI FRIES

7

Crisp, golden halloumi sticks, lightly seasoned and deep fried, served with a drizzle of honey

### PASTOURMA

8

Boldly spiced and aromatic Cypriot beef sausage, dry-aged with roasted garlic and fenugreek, grilled and served fresh

### LOUKANIKO

8

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

### GRILLED MUSHROOM

7

A large, juicy mushroom grilled and finished with a rich garlic and herb butter glaze 🍽️

### KEFTEDES

7

Greek-style meatballs, seasoned with fragrant herbs and spices, served with a rich tomato sauce

### DOLMADES

8

A famous customary dish of tender vine leaves, hand-rolled with a savoury filling of mincemeat, fragrant rice, and fresh herbs, served with a rich tomato dip 🍽️

### CALAMARI

8

Lightly dusted squid, fried until golden, served with fresh lemon and a tartare sauce

### WHITEBAIT

8

Delicately fried whitebait, crisp on the outside and tender within, served with a tartare sauce

### KING PRAWNS

9

Succulent king prawns, choose to have them plain, or sautéed in a rich garlic butter 🍽️

### KOUPES

7

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

### HOT SHARING PLATTER

15

A carefully curated selection of authentic flavors: grilled halloumi & lounza, crispy koupes, delicate dolmades, creamy hummus, and freshly baked bread. *Serves 2*

🍽️ *available, please ask your server*

### COLD SHARING PLATTER

13

A refreshing medley of traditional tastes: hummus, taramasalata, tzatziki, marinated olives, pickled veg, and a trio of vibrant salads—beetroot, seafood, and potato—served with feta and warm bread. *Serves 2.*

🍽️ *available, please ask your server*

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## Sides

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### ROSEMARY ROASTIES

3 . 5

Golden crispy roast potatoes with fragrant rosemary and sea salt 🍽️

### FRIES

4

Fresh and perfectly crisp fries, take your pick between **classic skin on fries** or opt for **sweet potato fries** 🍽️

### LOADED FRIES

5 . 5

Golden fries seasoned with bold Cajun spices, balanced with crumbled feta and topped with chopped smoked lountza 🍽️

### RICE

3

Light and fluffy rice, delicately seasoned with lemon, olive oil and garlic 🍽️

### SEASONAL VEGGIES

3

A medley of fresh and lightly steamed olive oil, finished with a drizzle of olive oil and herbs 🍽️

### ONION RINGS

4

Thick slices of onions, coated in a crunchy batter and deep fried

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## Grill

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### SOUVLAKI

Succulent and tender cubes of meat, marinated in our signature mix of herbs, spices, and olive oil, then perfectly grilled to achieve a juicy and flavourful bite. Accompanied by a fresh salad garnish and your choice of fluffy rice or crispy skin-on fries. 🌿

### CHICKEN SOUVLAKI

17

### PORK SOUVLAKI

17

### LAMB SOUVLAKI

19

### SHEFTALIA

17

Savour authentic flavors of Cyprus with our traditional sheftalia: a harmonious blend of ground pork, finely chopped onions, and fresh parsley, expertly seasoned and hand-formed into succulent sausages. a unique taste experience that pays homage to Cypriot culinary heritage. 🌿

### MIXED KEBAB

22

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

25

Experience the best of our charcoal-grilled specialties with a taste of them all! A generous selection of succulent pork and chicken souvlakia, traditional sheftalia, flavourful loukaniko, smoked lounza, and perfectly grilled halloumi.

A true feast for those who want to savour a variety of authentic flavours 🌿

### LAMB CHOPS

22

tender, juicy cuts of premium lamb, delicately seasoned with aromatic herbs and a hint of citrus. Expertly charred to lock in their natural succulence, these flavorful chops offer a true taste of Mediterranean tradition. 🌿

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## Gyros

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A taste of the Mediterranean in every bite. Choose your favourite succulent meat, wrapped in fluffy, warm pitta and loaded with golden fries, crisp salad, and your choice of dip. A perfect balance of texture and taste, crafted just for you.

🌿 available, please ask your server

### PICK YOUR PROTEIN

Choose from:

Pork

Chicken

### PICK YOUR DIPS

15

Choose from:

Hummus

Tzatziki

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## Oven

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### SLOW COOKED LAMB

22

Our modern twist on the loved dish **kleftiko**: melt-in-your-mouth lamb, slow-cooked to perfection with aromatic herbs, served with your choice of chips for a rich and satisfying experience

### PASTITSIO

19

The Mediterranean mac & cheese: delicious herby pork mince, sandwiched between two layers of pasta, topped a thick layer of creamy béchamel sauce on top

### MOUSSAKA

19

A rich and hearty oven casserole made with lamb mince, courgette, aubergine, and potato, layered and then topped with a thick, creamy béchamel sauce and baked

### KEFTEDES

18

Greek-style pork and potato meatballs, infused with onion, parsley, and dried mint for a perfect balance of flavor. Tender on the inside, crispy on the outside, and served with a rich tomato dip on the side.

### DOLMADES

17

A celebrated Greek classic, delicate vine leaves hand-rolled and generously filled with a blend of pork mince, fragrant herbs, and rice, complimented with a rich tomato dip on the side

*All oven dishes are served with rice or chips*

# Steak

Each steak is served with crispy golden chips, crunchy onion rings, grilled mushroom and roasted tomatoes

<b>T - BONE</b>	3 0	<b>SURF &amp; TURF</b>	4 4
A generous cut with a perfect balance of tender fillet and marbled ribeye, offering a rich, juicy taste in every bite.		Choose from any of our premium steaks, paired with succulent, fresh seafood for the ultimate indulgence—perfect for those craving a luxurious meal.	
<b>FILLET</b>	3 2	<b>SAUCES</b>	2 . 5
A tender, prime cut of beef is known for its melt-in-your-mouth texture and delicate flavour		Choose from <b>garlic butter</b> or <b>peppercorn</b>	
<b>RIBEYE</b>	2 9		
A rich and juicy cut, full of flavour due to marbling and well balanced texture			

# Seafood

All seafood dishes are served with rice or chips

<b>CALAMARI</b>	1 8	<b>SALMON</b>	1 9
Crispy, golden fried squid, perfectly seasoned and served with tartare sauce		Deliciously tender grilled salmon, cooked over charcoal for a smoky, rich taste with a lemon and parsley butter	
<b>KING PRAWNS</b>	2 1	<b>MUSSELS</b>	2 1
Succulent prawns sautéed in a fragrant garlic butter sauce, or choose them simply grilled for a lighter option		Juicy mussels cooked and served in a creamy white wine and garlic sauce, with a hint of onion	
<b>SEABASS</b>	2 3	<b>OCTOPUS</b>	2 9
A beautifully cooked whole sea bass, flaky and tender, with a subtle flavour		Fresh, charcoal-grilled, served with a lemon butter sauce <i>Subject to seasonal availability</i>	

# Burgers

All burgers are served with rice or chips

🍷 available, please ask your server

<b>APHRODITE</b>	1 6	<b>SHEFTALIA</b>	1 6
our mouthwatering iconic burger featuring a succulent patty, fresh salad, and a rich sauce, all served in a soft bun. Double patty – supplement 5   Add halloumi – supplement 2		Flavourful, juicy and truly Greek – featuring a sheftalia sausage and fresh salad	
<b>HALLOUMI MUSHROOM</b>	1 6	<b>KEFTEDES</b>	1 6
Grilled halloumi paired with a juicy mushroom, topped with fresh salad and hummus		Hearty and Greek-inspired, made with spiced minced meatballs, grilled to perfection, and topped with fresh salad and a sauce	

# Salads

<b>GREEK</b>	9	<b>HALLOUMI LOUNTZA</b>	1 4
A fresh and vibrant mix of cucumber, tomato, red onion, olives, and feta, drizzled with olive oil and oregano – a classic and well-loved Mediterranean salad 🍷		Grilled halloumi and smoky lountza, served on a bed of fresh greens, cherry tomatoes, and cucumber, with a drizzle of olive oil and lemon 🍷	
<b>BEETROOT &amp; FETA</b>	1 2	<b>CHICKEN</b>	1 4
Fresh beetroot paired with creamy feta cheese, crisp greens, and a tangy dressing, a perfect balance of light and creamy flavours 🍷		Grilled marinated chicken souvlaki, served on a bed of crisp greens, cucumber, tomato, and red onion, drizzled with olive oil and a light dressing 🍷	
<b>SEAFOOD</b>	1 2		
A refreshing mix of crisp greens topped with a variety of fresh seafood, tossed in a light dressing 🍷			

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# VEGAN

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## Starters

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### KEFTEDES

7

Delicious Greek meatballs seasoned with a blend of herbs and spices, served with a rich tomato dip

### DOLMADES

7

A famous customary dish of tender vine leaves, hand-rolled with a savoury filling of fragrant rice, served with a rich tomato dip

### KOUPES

7

A satisfying crunch of crispy, golden-brown shells with a mushroom filling

### FALAFEL BALLS

7

Crispy, golden falafel balls made from chickpeas, herbs, and spices, served with a refreshing dip

### SHARING PLATTER

15

A delightful platter for two: grilled peppers, mushrooms, falafel balls, vegan dolmades, hummus, bread, and olives, perfect for sharing and exploring Mediterranean vegan flavours

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## Mains

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### MOUSSAKA

19

A plant-based take on the Greek classic, layered with aubergine, courgette, and potato, topped with a rich, creamy dairy-free béchamel sauce 🌱

### KEFTEDES

18

Savory plant-based Greek-style meatballs infused with Mediterranean herbs and spices, served with a side of tangy tomato sauce for dipping. 🌱

### KEBABS

13

Grilled skewers of peppers, onion, courgette, and tomato, brushed with aromatic garlic oil for a smoky, charred finish. 🌱

### FALAFEL BURGER

16

A crispy falafel patty, packed with chickpeas, herbs, and spices, with fresh salad and a flavourful vegan sauce

### DOLMADES

17

Hand-rolled vine leaves stuffed with a fragrant mix of rice, fresh herbs, and spices, served with a rich tomato dip 🌱

KEY  
gluten free 



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