
FOOD

XO

Starters

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 & LOUNZA

8

Golden-grilled halloumi & lounza, lightly charred and delicately salty, served with a drizzle of sweet chilli for a gentle heat and glossy finish 🍷

HALLOUMI FRIES

7

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

GRILLED HALLOUMI

7

Golden-grilled halloumi, lightly charred and delicately salty, served with a drizzle of sweet chilli for a gentle heat and glossy finish

Add lounza! *Supplement – 1* 🍷 🍷

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 pork & potato meatballs, seasoned with fragrant herbs and spices, served with a rich tomato sauce 🍷

DOLMADES

8

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

SCAMPI

8

Crisp, golden scampi, lightly breaded and fried until perfectly crunchy, served with a side of tartare sauce for dipping. A simple, classic favourite to start.

SALT & PEPPER CALAMARI

8

Tender calamari, lightly seasoned with salt and cracked black pepper, crisped to perfection for a light, moreish bite

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

8

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

SHARING PLATTERS

14

All serve 2

Cold Platter: A refreshing assortment of classic tastes featuring hummus, taramosalata, tzatziki, marinated olives, pickled vegetables, and a trio of vibrant salads – beetroot, seafood, and potato – served with feta and warm bread. 🍷

Hot Platter: A warm selection of traditional favourites; grilled halloumi & lounza, crispy koupes, delicate dolmades, creamy hummus, and freshly baked bread. *Supplement 2*

Seafood Platter: A coastal-inspired selection of the sea, featuring a variety of delicately prepared seafood, infused with Mediterranean flavours, served alongside fresh accompaniments and warm bread for a balanced, elegant sharing experience. *Supplement 2*

🍷 available, please ask your server

Sides

CYPRUS POTATO WEDGES

3.5

Golden roasted wedges cooked in fragrant herbs and olive oil 🍷 🍷

FRIES

4

Fresh and perfectly crisp fries, take your pick between **classic skin on fries** or opt for **sweet potato fries** for 50p 🍷 🍷

LOADED FRIES

5.5

Golden fries seasoned with bold Cajun spices, balanced with crumbled feta and topped with chopped smoked lounza 🍷

CORN ON THE COB

3

Sweet corn on the cob, brushed with butter & finished with Cajun seasoning & a touch of sea salt for a warm, gently spiced finish. 🍷 🍷

RICE 🍷 🍷

4

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

SEASONAL VEGGIES

3

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

BEER BATTERED ONION RINGS

5

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

gluten free option available

COLESLAW 🍷 🍷

4

Crisp shredded cabbage and carrot, in a smooth, creamy dressing

PITTA BREAD 🍷

3

Lightly toasted, gluten free option available

Grill

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, or upgrade to sweet potato fries for 50p 🌱

CHICKEN SOUVLAKI

18

PORK SOUVLAKI

17

LAMB SOUVLAKI

19

SHEFTALIA

17

Traditional sheftalia: a harmonious blend of ground pork, finely chopped onions, and fresh parsley, seasoned and hand-formed into succulent sausages 🌱

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

LAMB CHOPS

22.5

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 flavourful chops offer a true taste of Mediterranean tradition. 🌱

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 🌱

MEAT PLATTER

55

A generous selection of grilled favourites including chicken and pork souvlaki, traditional sheftalia, and tender lamb chops, served with rice, Greek salad, tzatziki, and warm pitta. Serves 2 🌱

Gyros

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 • Halloumi

PICK YOUR DIPS

Choose from:

Hummus • Tzatziki

15

Oven

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 rice or roast potatoes for a rich and satisfying experience 🌱

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 flavour. 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, complemented with a rich tomato dip on the side 🌱

All oven dishes are served with rice or chips

Burgers

APHRODITE

16

Our mouthwatering iconic burger featuring a succulent patty, fresh salad, fresh onions and a rich sauce, served in a soft bun.

Add halloumi - supplement 2

HALLOUMI MUSHROOM

16

Grilled halloumi paired with a juicy mushroom, topped with fresh salad and hummus 🌱 🌱

CHICKEN BURGER

16

Crispy battered chicken fillet, served with onion rings and fresh salad, alongside a choice of rice or chips

All burgers are served with rice or chips

Steak

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

T - BONE	30
A generous cut with a perfect balance of tender fillet and marbled ribeye, offering a rich, juicy taste in every bite.	
FILLET	32
A tender, prime cut of beef is known for its melt-in-your-mouth texture and delicate flavour	
RIBEYE	29
A rich and juicy cut, full of flavour due to marbling and well balanced texture	

SURF & TURF	44
Choose from any of our premium steaks, paired with succulent, fresh seafood for the ultimate indulgence—perfect for those craving a luxurious meal.	
Upgrade your surf & turf to include a garlic butter lobster tail <i>Supplement - 15</i>	

SAUCES	2.5
Choose from garlic butter or peppercorn	

All our Steaks are gluten free 🌾

Seafood

All seafood dishes are served with rice or chips

CALAMARI	18
Crispy, golden fried squid, perfectly seasoned and served with tartare sauce	
KING PRAWNS	21
Succulent prawns sautéed in a fragrant garlic butter sauce, or choose them simply grilled for a lighter option 🌾	
SEABASS	23
A beautifully cooked whole sea bass, flaky and tender, with a subtle flavour	
SCAMPI	18
Crisp, golden scampi served with tartare sauce and a choice of rice or chips	

SALMON	19
Deliciously tender grilled salmon, cooked over charcoal for a smoky, rich taste with a lemon and parsley butter	
MUSSELS	23
Juicy mussels cooked and served in a creamy white wine and garlic sauce, with a hint of onion	
OCTOPUS	29
Fresh and charcoal-grilled, served with a lemon butter sauce <i>Subject to seasonal availability</i>	

All items are gluten free except Calamari and Scampi

Salads

GREEK	9.5
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. <i>Serves 2</i> 🌾 🌿	
BEETROOT & FETA	12
Fresh beetroot paired with creamy feta cheese, crisp greens, and a tangy dressing, a perfect balance of light and creamy flavours 🌾 🌿	
KING PRAWN	17
Grilled king prawns, served over a crisp garden salad of lettuce, cucumber, tomato, peppers, and onion, finished with a light, fresh dressing. 🌾	

HALLOUMI LOUNZA	14
Grilled halloumi and smoky lounza, served on a bed of fresh greens, cherry tomatoes, and cucumber, with a drizzle of olive oil and lemon 🌾	
CHICKEN	15
Grilled marinated chicken souvlaki, served on a bed of crisp greens, cucumber, tomato, and red onion, drizzled with olive oil and a light dressing 🌾	

Meze

The ultimate dining experience

Four filling courses; the perfect way to indulge in our extensive authentic menu.

The Meze boasts a seasonal variety of traditional Greek dishes, feeding a minimum of two people.

At your leisure, experience the Greek Cypriot culture, starting with our famous nine dip selection before your hot starters arrive.

You'll then be presented with your main course
(choose from fish, meat or vegetarian).

When you're ready, finish with a complimentary baklava.

Please let your server know of any dietary requirements so they can ensure to prepare your dishes adequately.

Vegan & Gluten Free available

PER PERSON	50
VEGETARIAN	45



VEGAN

Starters

KEFTEDES

8

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

DOLMADES

8

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

KOUPES

8

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

16

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

Mains

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

Savoury 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 topped with hummus

DOLMADES

17

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

Seafood Boil

STEP 1

choose your bowl

All bowls served with potatoes & corn

The Prawn & Mussel Combo Bowl

12 juicy, shell-on prawns & 20 tasty mussels

55

serves 2

The Crab Combo Bowl

6 delicious crab claws plus 2 crab legs

65

serves 2

The King of the Ocean Bowl

1 lobster tail or claw portion, 2 snow crab clusters, 6 plump prawns, 12 mussels, 4 crab claws & sausage

90

serves 2

Mini Boil Bowl for 1

4 juicy prawns, 10 mussels & 2 crab claws

30

STEP 2

choose sauce

Garlic Butter

Old Bay 

Cajun Spiced  

Lemon Butter

additional
butter sauce

3

STEP 3

choose additions

Hard Boiled Egg

2

Corn on the Cob

2

Prawns

7

Snow Crab Cluster

14

Lobster Tails (x2)

15

Lobster Claw (x2)

15

Crab Claws

15

Mussels

10

Mixed Veg

2

Potato

2

Sausage

2

STEP 4

choose sides

Fries

4

Cajun Fries

5

Sweet Potato Fries

5

Halloumi Fries

7

Rice

4

Onion Rings

5

Bread Roll

2

Calamari

8

Whitebait

8

Choose 3 sides for 12

*some items have gluten free
options available, please ask
your server*



OTHER MENUS

Ask your server about our seasonal specials and latest offers, there's always something new to explore!

KEYS & ALLERGENS

KEY

gluten free



vegetarian



please speak to your server if you have any other allergies

IMPORTANT NOTICE

Our dishes are prepared in a kitchen where allergens are present. Whilst we take every precaution, we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. If you have a food allergy or intolerance, please speak to a member of staff before ordering. For severe allergies, we recommend informing us at the time of booking.

*Menu descriptions do not list every ingredient.
Full allergen information is available upon request*



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