

# NOSTOS

## Entrees

<b>Trio of Dips</b> - Taramosalata, tzatziki & spicy feta served with bread, marinated olives, semi-dried tomatoes & hot peppers	7 (S)	12 (L)
<b>Baked Feta</b> - Lightly floured & served on a potato crepe with cherry tomatoes		14
<b>Saganaki</b> - Kefalograviera cheese, pan-fried with lemon and oregano on a bed of fresh tomato slices		15
<b>Haloumi</b> - A slightly salty Cypriot cheese, grilled & served with marinated roast capsicum & a balsamic reduction		14.5
<b>Mushrooms</b> - Pan fried in a garlic, chive & lemon butter sauce		14
<b>Zucchini Fritters</b> - Homemade with grated zucchini, bread crumbs, dill, salt, oregano & a hint of kefalograviera cheese, served with eggplant dip		14.5
<b>Eggplant</b> - Slices of fried eggplant served with garlic dip		13.5
<b>Calamari</b> - Fried squid seasoned with sea salt, pepper & a dash of lemon juice		18
<b>Sardines</b> - Fillets of sardines lightly covered in cumin, olive oil, salt, garlic & lemon		15
<b>Whitebait</b> - Lightly floured & deep fried, served with lemon & mustard garlic aioli		14.5
<b>Octopus</b> - Cold serving of octopus in a vinaigrette marinade - BBQ octopus in lemon, olive oil & oregano		18.5 18.5
<b>Liver</b> - Chicken liver sautéed with green olives, sage, lemon & garlic		15.5
<b>Lima Beans</b> - Oven baked beans with onions, tomato salsa and sausage		14.5
<b>Keftethes</b> - Greek style meatballs in a red salsa & spicy feta sauce		16

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## Mains

<b>Mousakas</b> - Layers of eggplant, potato, beef mince & béchamel sauce	23.5
<b>Yemista</b> - Tomatoes stuffed with rice, asparagus, baby eggplant, grey zucchini, mushrooms & pine nuts, topped with kaseri cheese (Vegetarian)	22.5
<b>Pastitsio</b> - An oven baked pasta & vegetable dish with béchamel sauce (Vegetarian)	23
<b>Souvlaki</b> - Skewers of pork pieces served with tzatziki & finely diced capsicum, cucumber & onion	25
<b>Veal</b> - Grilled veal cutlet, lightly seasoned & served on a bed of manestra (orzo)	27
<b>Bifteki</b> - Greek style lamb & beef rissoles filled with kaseri cheese	24.5
<b>Chicken</b> - Breast fillets marinated with olive oil, balsamic vinegar & fresh herbs	24
<b>Lamb</b> - Slow oven baked shoulder of lamb	28
<b>Prawn Saganaki</b> - Cooked in a red salsa & feta cheese	27.5
<b>Mediterranean Prawns</b> - Cooked in a garlic & lemon sauce served with pilafi (rice)	27.5
<b>Ocean Mix</b> - A selection of BBQ seafood with a light dressing of lemon, olive oil & oregano	29
<b>Fish of the day</b>	Market Price

*All mains served with lemon garlic potatoes & green beans*

## Side Orders

<b>Greek Salad</b>	10.5
<b>Cycladic Salad</b> - Rocket, goats cheese, olive oil & white vinegar	9
<b>Chips</b> (tossed with oregano, salt & paprika)	6

**Note :** *All dishes are gluten free except for Zucchini fritters, Keftethes, Pastitsio and Bifteki  
Kids' meals are also available*