

GREEK CUISINE

THURSDAY 26TH OCTOBER 2017 @ THE DENBIGH

AVAILABLE FOR LUNCH AND DINNER ANY 2 COURSE £16.90 OR 3 COURSE £21.90
START YOUR MEAL WITH A GLASS OF GREEK OUZO.....

Greek Meze Selection Stuffed Vine leaves, olives, homemade hummus and melitzanosalata (classic Mediterranean dip of aubergine, tahini and garlic) all served with toasted pitta bread

Grilled Sardines (Psari Plaki) cooked in olive oil, tomatoes and vegetables

Tiropitakia three filo pastry parcels with creamy leek, spinach and feta filling

Lemon, Garlic and Oregano Grilled Chicken Wings

Classic Kleftico (Stolen Lamb) lamb shank cooked with lemon garlic, oregano and tomato served falling off the bone

Greek Chicken Souvlaki a real Greek wrap like a kebab with grilled marinated chicken, homemade tzatziki, fresh tomatoes, red onions, lettuce and sweet paprika all wrapped in Mediterranean flatbread

Greek Style Baked Cod cooked with tomatoes, olives and potatoes finished with lemon and parsley

Walnut & Haloumi Burger served with garlic tomato salsa

*All mains are accompanied by Saffron rice and a light Greek salad

Baklava Style Cheesecake finished with honey

Traditional Greek Yoghurt (Yiaourti me meli) drizzled with honey and roasted almonds



Rizogalo Greek rice pudding served with fresh strawberries and jam

Some dishes may contain traces of nuts and other allergens, if in doubt please speak to a member of staff
All prices inclusive of 20% VAT. Gratuities at your discretion