

nostimo

RESTAURANT • BAR

MEZEDES

- ELIES** (GF,VG) 6
Marinated olives
- PITA** (VG) 6
Grilled, olive oil and oregano
- FAVA** w/pita (VG) 13
Warm split pea, onion, capers and parsley
- TARAMOSALATA** w/pita 15
Whipped white cod roe dip
- TZATSIKI** w/pita (V) 14
Salted cucumber, yoghurt, garlic, dill
- KOLOKITHOKEFTEDES** (V) 13
Zucchini fritters, skordalia, lemon

TYRI (CHEESE)

- FETA KATAIFI** 17
Sesame, honey, lemon
- SAGANAKI** (GF) 17
Kefalograviera, lemon
- HALOUMI** (GF) 17
Roasted onion, caper, raisin, parsley

THALASSINA (SEAFOOD)

- HTAPODI** (GF,DF) 32
Octopus cooked in wine
- KALAMARI** (GF) 32
Marinated and grilled local squid, squid ink pilaf
- XIFIAS** (GF) 38
Grilled swordfish, ladolemono
- GARIDA** (GF) 9/each
Prawn chargrilled in the shell, taramosalata and garlic butter

LAHANIKA (VEGETABLE)

- PATATES TIGANITES** (GF,V) 10
feta and oregano
- HORIATIKI** (GF) 17
Tomato, caper, onion, cucumber, feta, peppers
- SPANAKOPITA** (V) 22
Greens, cheese, house made filo pastry
- ROKA** (GF,VG) 13
Broad leaf rocket, apple, graviera, vinaigrette
- PATATES STO FOURNO** (Vegan option) 17
Soft lemon potatoes, ladolemono, myzithra

KREAS (MEAT)

- SIKOTAKI** (GF) 22
Fried chicken livers, brown butter, lemon, oregano
- MOUSAKAS** 30
Pork and veal mince, eggplant, potato bechamel
- KALAMAKI** (GF) 35
Lemon oregano chicken skewer, onion, herbs
- ARNI** (GF) 48
Half shoulder lamb
- Whole shoulder lamb 85

EPIDORPIO (DESSERT)

- GALAKTOBOUREKO** 13
Semolina filo milk pie, spoon sweet
- BAKLAVA** 14
Walnut, pistachio, filo, vanilla ice cream
- 'BABAS' RAVANI** 15
Fluffy Metaxa brandy "baba" cake, orange blossom cream, pistachios
- LOUKOUMADES** 14
Traditional honey
- "Snickers" – Peanut, chocolate, caramel 16
- PAGOTO** \$6/scoop
Sorbet/Ice cream

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan

*Vanilla
*Yoghurt and sour cherry
*Strawberry, rose and lemon (VG,GF)

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BANQUETS

Designed to be enjoyed by the whole table.
Substitutes available for dietary requirements.

LUNCH \$30pp

(Wed-Fri only)

Dips
Haloumi
Horiatiki
Lamb shoulder
Chips with feta

TRADITIONAL \$65pp

Dips
Saganaki
Horta
Calamari
Horiatiki
Lamb shoulder
Loukoumades

CELEBRATION \$80pp

Olives
Dips
Feta kataifi
Octopus
Prawns
Horiatiki
Lemon potatoes
Lamb shoulder
Baklava with ice cream

THE GREEK CLUB



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QUICK LUNCH

ARNI (GF) 27

Baked lamb shoulder, tzatziki, lemon potatoes

BAKALIAROS (DF) 25

Battered snapper, skordalia, beetroot

KONDOSOUVLI 27

Grilled pork steak, politiki

YIOUVETSI 25

Marinated chicken, rice pasta, tomato, lemongrass

BRIAM (VG) 22

Roasted vegetables

KIDS

CHICKEN 14.5

Chicken skewers, chips, salad

CALAMARI 14.5

Crumbed calamari, chips, salad

PASTA 14.5

Risoni pasta, Napoli sauce, cheese