

STARTERS AND SHARERS

1. Feta Cheese - £6.50

Our famous Greek goat's cheese.

VEGETERIAN

2. Fried Feta Cheese with Honey - £7.50

Feta cheese wrapped with phyllo, honey and sesame seeds

VEGETERIAN

3. Grilled Halloumi Cheese - £6.50

A mixture of goat's & sheep's semi-hard cheese.

VEGETERIAN

4. Grilled Saganaki Cheese - £6.50

A traditional hard goat's cheese from Naxos.

VEGETERIAN

5. Crispy Halloumi Fries - £6.50

Specially marinated, served with chili sauce.

VEGETERIAN

6. Kataifi-Wrapped Halloumi Sticks - £7.00

Halloumi sticks wrapped in Kataifi pastry. Served with red pepper marmalade.

VEGETERIAN

7. Hummus - £5.50

Made with chickpeas & traditional Greek extra virgin olive oil.

**8. Tzatziki dip - £5.50**

Greece's most famous dip, made with yoghurt, cucumber & garlic-flavored.

VEGETERIAN

9. Tyrokafteri cheese dip - £5.50

Made with feta cheese, peppers, & spices.

VEGETERIAN

10. Melitzanosalata dip - £5.50

Our famous Greek aubergine sauce dip.

VEGETERIAN

11. Selection of dips - £8.50

Five dips: tzatziki, tyrokafteri, taramas, hummus, aubergine, served with a pitta bread.

12. Kalamata Olives - £5.50

Greece's finest olives.

**13. Gigantes - £5.50**

Giant beans cooked in tomato sauce and herbs.

**14. Rolled Aubergine Bites - £8.00**

Filled with beef mince, veggies and cheese.

15. Dolmadakia - £9.00

Vine leaves stuffed with rice & herbs, served with tzatziki dip.

VEGETERIAN

16. Courgette Balls - £8.00

Hand-made courgette balls served with tzatziki dip, perfect sharer for vegetarians.

VEGETERIAN

17. Tyropita - £5.50

Pastry phyllo feta cheese pie.

VEGETERIAN

18. Spanakotiropita - £5.50

Pastry phyllo spinach & feta cheese pie.

VEGETERIAN

19. Potato Chips - £3.50

Served with salt & oregano.

**20. Greek Pitta Bread - £1.20**

VEGETERIAN

21. Gluten Free Bread - £1.50

VEGETERIAN

MAINS FROM THE GRILL

1. Pork Gyros - £14.90

Served with mixed salad, chips, pitta bread & tzatziki dip.

2. Chicken Gyros - £14.90

Served with mixed salad, chips, pitta bread & our Nostimo signature dip.

3. Mixed Pork-Chicken Gyros - £15.90

Served with mixed salad, chips, pitta bread & tzatziki dip.

4. Pitta Club Gyros - £16.90

Two layers of pitta bread with pork, chicken, or mixed gyros, tzatziki or Nostimo sauce in between layers, served with tomato, lettuce & chips on the side

5. Mammoth Pitta Club Gyros - £19.90

For the real food lovers quality & quantity. Three layers of pitta bread with pork, chicken, or mixed gyros, tzatziki or Nostimo sauce in between layers, served with tomato, lettuce & chips on the side.

6. Pork Skewers - £15.40

Three skewers, served with mixed salad, chips, pitta bread & tzatziki dip.

7. Chicken Skewers - £15.40

Three skewers, served with mixed salad, chips, pitta bread & our Nostimo signature dip.

8. Lamb Skewers - £16.90

Three skewers, served with mixed salad, chips, pitta bread & tzatziki dip.

9. Mix of meat skewers - £16.90

Three skewers (1 pork, 1 chicken, 1 lamb), served with mixed salad, chips, pitta bread & tzatziki dip.

10. Vegetarian skewers - £16.90

Mixed vegetables skewers, served with mixed salad, chips, pitta bread & tzatziki dip.

VEGETERIAN

11. Village Pork Sausages - £15.40

Served with mixed salad, chips, pitta bread & tzatziki dip.

12. Pork Soutzoukaki - £14.40

Burger patties, served with mixed salad, chips, pitta bread & tzatziki dip.

13. Pork Soutzoukaki filled with Cream Cheese - £15.40

Burger patties filled with cheese, served with mixed salad, chips, pitta bread & tzatziki dip.

14. Lamb Chops (300g) - £18.50

Juicy lamb chops served with mixed salad, chips, pitta bread & tzatziki dip.

15. Vegan Patties - £15.90

Vegan plant-based burger patties served with mixed salad, chips, pitta bread & ketchup dip.



****Any extra dip sauce - £1.00**

MIXED PLATTERS

Mixed Platter (1-2 People) - £30.00

Pork & Chicken gyros, one pork skewer, one chicken skewer, one lamb skewer, one Soutzoukaki, one cheese filled Soutzoukaki, & one pork sausage, served with chips, pitta bread, tzatziki & Nostimo dips.

Hercules Mixed Platter (2-4 People) - £55.00

Order if you want to go proper Greek style..

Pork & Chicken gyros, two pork skewers, two chicken skewers, two lamb skewers, two Soutzoukaki, two cheese filled Soutzoukaki, & two pork sausages, served with chips, pitta bread, tzatziki & Nostimo dips.

Mixed Vegetarian Platter (1-2 People) - £30.00

Two vegetarian skewers, two courgette balls, two vegan patties, two hallums slice, served with chips, pita bread, tzatziki and nostimo dips.

VEGETERIAN

TRADITIONAL GREEK RECIPES

1. Mousaka - £14.50

A signature Greek dish.

Made with layers of aubergine, potato, beef mince & bechamel crème finished with a mountain style goat's cheese crust, served with Greek salad on the side.

2. Vegetarian Mousaka - £14.50

Renowned around the globe for its legendary taste. Made with layers of aubergine, potato, various veggies & bechamel crème with a finish of mountain style goat's cheese crust, served with Greek salad on the side.

VEGETERIAN

3. Pastistio - £14.50

Pastistio is the Greek version of lasagne.

Build up layers of unique Hellenic pasta, beef mince & bechamel crème with a finish of mountain style goat's cheese crust, served with Greek salad on the side.

4. Meat Gemista - £14.50

Stuffed peppers with rice, vegetables, herbs and beef mince. Served with Greek salad & oven baked potatoes on the side.

5. Vegetarian Gemista - £14.50

Stuffed peppers with rice, vegetables & herbs. Served with Greek salad & oven baked potatoes on the side.

VEGETERIAN

6. Sarmadakia - £14.50

Cabbage leaves stuffed with beef mince, rice & herbs. Served with Greek salad on the side.

*****Ask for more daily special Greek recipes & soups***

GREEK PITTA WRAPS

1. Pork Gyros or Skewer Wrap - £7.50

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

2. Chicken Gyros or Skewer Wrap - £7.50

Wrapped in a pitta bread with tomato, lettuce, chips & Nostimo sauce.

3. Mixed Gyros Wrap - £7.50

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

4. Pork Soutzoukaki Wrap - £7.50

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

5. Cheese filled Pork Soutzoukaki - £8.00

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

6. Trikalian Pork Sausage Wrap - £8.00

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

7. Lamb Skewer Wrap - £8.50

Wrapped in a pitta bread with tomato, lettuce, chips & tzatziki sauce.

8. Vegetarian Skewer Wrap - £7.50

One veggie skewer in a pitta bread with tomato, onion, chips & tzatziki sauce.

VEGETERIAN

9. Vegetarian Courgette Balls Wrap - £7.50

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

VEGETERIAN

10. Vegetarian Halloumi Cheese Wrap - £7.50

Wrapped in a pitta bread with tomato, onion, chips & tzatziki sauce.

VEGETERIAN

11. Vegan Plant-Based Burger Patty Wrap - £7.50

Wrapped in a pitta bread with tomato, onion lettuce, chips & hummus sauce.



****Extra Halloumi - £1.50 || Any extra dip sauce - £1.00**

MEZE PORTIONS

1. Pork Skewer - £3.00

2. Chicken Skewer - £3.00

3. Lamb Skewer - £4.00

4. Trikalian Pork Sausage - £3.00

5. Pork Soutzoukaki - £3.00

6. Cheese filled Pork Soutzoukaki - £3.50

7. Vegetarian Skewer - £3.50

8. Vegan Burger Patty - £4.00

SALADS

1. Greek Salad - £9.50 / £6.00

Tomato, cucumber, onion, Kalamata olives, and feta cheese, served with vinegar, oregano and pure virgin oil.

VEGETERIAN

2. Politiki salad - £8.50 / £5.50

Cabbage, carrot, peppers, and herbs, olive oil and vinegar.



3. Cretan Dakos salad - £9.00

Barley rusk, feta cheese, fresh tomato, herbs, olive oil and oregano.

VEGETERIAN

DESSERTS

1. Ekmek Kataifi - 7.00

Made with layers of kataifi pastry baked until crispy and golden, bathed in lemon scented syrup, topped with creamy thick custard and whipped cream, garnished with pistachios.

2. Portokalopita - £6.00

Our home made orange sponge cake is very popular in Greece & it is a fragrant, juicy and decadent cake.

3. Galaktoboureko - £7.00

A Greek dessert made with filo pastry, custard, hints of lemon and vanilla. One of the most delicious Greek desserts around. Everyone loves galaktoboureko.

4. Bougatsa - £5.50

Greek custard pie with phyllo, topped with icing sugar & ground cinnamon.

5. Greek Saragli/Baklava - £7.00

Crispy filo pastry with crushed pistachio, walnut and honey - a great Greek dessert.

6. Kataifi - £6.00

Crispy kataifi pastry stuffed with walnuts, bathed in honey syrup.

7. Karidopita - £6.00

Our home made walnut sponge cake; light, moist, and flavorful.

***Please note** that 10% discretionary service charge is added to the total of the final bill.

****Please advise** your server or waiter/waitress should you have a food allergies or a special dietary requirement before placing an order for your chosen dish, so we can ensure any allergens are excluded and/or replaced with an alternative where possible.

DRINKS

White Wine

Lykovouno White - £25

Assyrtiko 100% from Sparta, Peloponnese - organic. PGI Lakonia. Fine aromas of lemon, lime, apple and white blossom. A refreshing, medium body Assyrtiko with enticing acidity and discreet minerality.

Idea White - £28

50% Malagousia & 50% Assyrtiko from Nemea, Peloponnese. PGI Peloponnese. The most successful white blend of Greece combines the delicate pear nectarine and melon aromas of Malagousia with the boldness and high acidity of Assyrtiko. Balanced and satisfying all-rounder.

Methea White - £28

50% Aidani & 50% Monemvasia, Edipsos, Evoia. PGI Evoia. Bright yellow colour with greenish highlights. A pleasant, harmonious and delicious array with lovely aromatic character, gentle acidity and fine taste.

Red Wine

Lykovouno Red - £29

Agiorgitiko 100%, from Sparta, Peloponnese – organic. PGI Lakonia, (5-months) matured in French oak barrels. Deep ruby colour, exquisite bouquet of cherry and milk chocolate with hints of smoke, roasted game and intense finish.

Idea Nemea Red - £29

Fresh, unoaked Agiorgitiko from Nemea and from a promising young producer. All grapes are grown at the family's vineyard and awarded Silver Decanter Award in 2015. Typical, rich red fruit and a hint of sweet spice, a lovely approachable wine.

Ktima Estate Papaioannou Nemea - £39

Agiorgitiko 100% - organic, from Nemea, Peloponnese. PDO Nemea 12-month French & American oak barrel aged. Medium ruby turning to garnet colour, complex black berry fruit background with earthy, leather, black berry, cinnamon and vanilla elements. One of the most iconic wines of Greece.

Rose Wine

Three Witches Rose - £31

45% Malagousia, 45% Mavrotragano & 10% Syrah from Nemea, Peloponnese - off dry & lightly sparkling. PGI Peloponnese. Exuberant aromas of strawberry, cherry, melon and rose, combined with hints of peach and botanical notes.

Sparkling

Prosecco 200ml/750ml - £10/£30

House wine glass 125ml - £6.5

DRINKS

Greek Traditional Beverages

BabaJim Ouzo 0.2l 40% - £18

BabaJim Tsipouro without anise 0.2l 40% double distilled - £18

Beer

Fix 330ml 5% - £4.5

Mythos 330ml 4.7% - £4.5

Soft Drinks

Coca Cola Classic - £2.40

Coca Cola Zero - £2.40

Coca Cola Diet - £2.40

Fanta Orange - £2.40

Loux Orange - £2.30

Loux Lemonade - £2.30

Loux Gazoza Water - £2.30

Loux Sour Cherry Vissinada - £2.50

Sparkling Water 330ml - £1.90

Still Water 750ml - £3.80

Sparkling Water 750ml - £4.60

Milkshakes

Vanilla - £5.50

Chocolate - £5.50

Strawberry - £5.50



Selection of dips - £8.50



Courgette balls - £8.00



Crispy halloumi fries - £6.50



Tzatziki - £5.50



Grilled Saganaki - £6.50



Gigantes - £5.50



Dolmadakia - £9.00



Spanakotiropita - £5.50



Pastitsio - £14.50



Crispy Cheese Rolls - £7.50



Mousaka - £14.50



Greek Salad - £9.50



Gemista - £14.50



Vegan Patties - £15.90



Hercules Mixed Platter - £55.00



Sarmadakia - £14.50



Pork soutzoukaki - £14.40



Pork sausage - £15.40



Pork gyros - £14.90



Lamb chops - £18.50



Vegetarian skewers - £16.90



Lamb skewers - £16.90



Chicken skewers - £15.40



Mammoth pita club gyros - £19.90