I GREEK MEDITERRANEAN GASTRONOMY]



SELECTION OF DIPS £10.50



SPANAKOTYROPITA £5.50



COURGETTE BALLS £10.00



GREEK SALAD £10.50



CHEESE SOUTZOUKAKI £17.90



PORK YEEROS £17.00



CHICKEN SKEWERS £18.00



RORK SKEWERS £18.00



HERCULES MIX PLATTER £67.00

WWW.NOSTIMO.LONDON

MEZE (/mεzei/, /mεzε/) is a selection of small dishes served as appetizers.



COLD MEZE

FETA CHEESE £8.50 OUR FAMOUS GREEK GOAT'S CHEESE

SELECTION OF DIPS £10.50 TZATZIKI, HUMMUS,TYROKAFTERI,TARAMAS ,MELITZANOSALATA SERVED WITH PITTA BEAD

TZATZIKI DIP £6.50 THE FAMOUS GREEK DIP BASED IN YOGURT CUCUMBER & GARLIC

> TYROKAFTERI DIP £6.50 MADE WITH FETA CHEESE PEPPERS&SPICES

MELITZANOSALATA DIP £6.50 OUR FAMOUS GREEK AUBERGINE SAUCE DIP

HUMMUS DIP £6.50 MADE WITH CHICKPEAS & GREEK EXTRA VIRGIN OLIVE OIL

> KALAMATA OLIVES £6.50 GREECE'S FINEST OLIVES

DOLMADAKIA £10.00 VINE LEAVES STUFFED WITH RICE&HERBS NOSTIMO MEZE PLATTER 3 DOMLADAKIA , 3 ROLLED AUBERGINE BITES, HALLOUMI FRIES,OLIVES 3 DIPS , 2 PITTA BREAD. £40

HOT MEZE

FRIED FETA CHEESE & HONEY£10.00 FETA CHEESE WRAPPED WITH PHYLLO, HONEY & SESAME

GRILLED HALLOUMI CHEESE £9.00 A MIXTURE OF GOAT'S & SHEEP'S SEMI-HARD CHEESE

CRISPY HALLOUMI FRIES £9.00 SPECIALLY MARINATED ,SERVED WITH CHILLI SAUCE

GRILLED SAGANAKI CHEESE £10.00 A traditional hard goat's cheese from Naxos

> CRISPY CHEESE ROLLS £10.00 CRISPY DOUGH CHEESE ROLLS . SERVED WITH RED PEPPERS JAM

GIGANTES £6.50 GIANT BEANS COOKED IN TOMATO SAUCE&HERBS

COURGETTE BALLS £10.00 HANDMADE COURGETTE BALLS SERVED WITH TZATZIKI

TYROPITA £5.50 PASTRY PHULLO FETA CHEESE PIE

SPANAKOTYROPITA £5.50 PASTRY PHULLO SPINACH& FETA CHEESE PIE

ROLLED AUBERGINE BITES £10.00 FILLED WITH BEEF MINCE VEGGIES & CHEESE



FROM THE SKHARA

FROM <u>ANCIENT GREEK</u> σχάρα (SKHÁRA), FROM ἐσχάρα (ESKHÁRA) THE TRADITIONAL GREEK WAY TO GRILL THE MEAT .



F GREEK MEDITERRANEAN GASTRONOMY

SHARING MEANS CARING

GREEKS BELIEVE THAT SHARING FOOD IS THERAPEUTIC, AND IT'S NO SECRET THAT EATING TOGETHER IS FUN, SOCIAL, AND GOOD FOR THE SOUL.





TRADITIONAL GREEK DISHES

ALL GOOD THINGS TAKE A WHILE TO HAPPEN: A GREEK SAYING THAT REFERS TO THE TIME IT TAKES TO PREPARE TRADITIONAL GREEK DISHES, WHICH CAN TAKE SEVERAL HOURS.









PLEASE ADVISE YOUR SERVER, WAITER/ WAITRESS SHOULD YOU HAVE FOOD ALLERGIES OR A SPECIAL DIETARY REQUIREMENT BEFORE PLACING AN ORDER FOR YOUR CHOOSEN DISH, SO WE CAN ENSURE ANY ALLERGENS ARE EXCLUDED AND / OR REPLACED WITH AN ALLTERNATIVE WHERE POSSIBLE

> PLEASE NOTE THAT 10% DISCREATIONARY SERVICE CHARGE IS ADDED TO THE TOTAL OF THE FINAL BILL



DESSERTS

DESSERT IS THE MOST IMPORTANT STAGE OF THE MEAL , SINCE IT WILL BE THE LAST THING YOUR GUESTS REMEMBER BEFORE THEY PASS OUT ALL OVER THE TABLE." - WILLIAM POWELL



