MARIA'S

GREEK MEZE BAR TAVERNA

WE DO OUR UTMOST TO PREVENT CROSS CONTAMINATION, HOWEVER AS WE MAKE EVERYTHING FRESH WE CANNOT GUARANTEE THERE ARE NO TRACES. PLEASE ASK A MEMBER OF STAFF FOR ANY ALLERGEN INFORMATION

SALADS

SMALL / LARGE

'XORIATIKI' GREEK SALAD V VEO GF — £4.9Φ / £6.5Φ
CLASSIC GREEK SALAD WITH FRESH TOMATOES, CUCUMBERS, RED ONIONS, SWEET PEPPERS, KALAMATA OLIVES & FETA CHEESE, DRESSED WITH OREGANO AND OLIVE OIL

MARIAS SALAD V VEO GF — £5.5Φ / £7.5Φ
SPINACH, ROQUETTE, CONFI TOMATO, SEMI-DRIED TOMATOES, HONEY ROAST TOMATOES, PICKLED RED ONIONS AND TOPPED WITH GRILLED HALOUMI

CRETIAN SALAD V VEO GF — £6.5Φ / £8.5Φ
FRESH TOMATOES, RED ONION, ROASTED BEETROOTS, SLICED SPINACH, MIZITHRA CHEESE AND TOASTED WALNUTS, DRESSED WITH A MAVRODAPHNE DRESSING.

ADD A PORK, CHICKEN OR VEGGIE SKEWER

DIPS

TZATZIKI V GF — £4.5Φ
YOGHURT & CUCUMBER DIP

HOUMOUS VE GF — £4.5Φ
CHICKPEA & TAHINI DIP

TARAMOSALATA — £4.5Φ
A CLASSIC GREEK DIP MADE FROM SMOKED COD ROE & OLIVE OIL

BEETROOT HOUMOUS VE GF — £4.95
OUR HOMEMADE HOUMOUS MIXED WITH ROASTED BEETROOT PUREE.

MELITZANOSALATA V GF — £4.95
SMOKEY AUBERGINE DIP

RED PEPPER DIP VE GF — £4.95
FIRE ROASTED RED PEPPERS, PUREED WITH RED CHILLI, OREGANO, OLIVE OIL & TOASTED WALNUTS

TYROKAFTERI V GF — £5.2Φ
A SPICY CHEESE AND YOGHURT DIP

MIXED DIPS BOARD — £13.5Φ
A MIXED SELECTION OF ALL OUR HOMEMADE DIPS

SIDES

PITTA BREAD VE — £1.ΦΦ

GARLIC PITTA BREAD V — £1.5Φ

MARINATED OLIVES VE — £2.5Φ
KALAMATA OLIVES MARINATED IN OLIVE OIL, OREGANO AND LEMON SLICES

SKINNY CHIPS VE GF — £2.9Φ

TRIPPLE COOKED CHUNKY CHIPS VE GF — £3.9Φ

FETA CHEESE V GF — £3.9Φ
FETA CHEESE TOPPED WITH OREGANO AND DRIZZLED WITH OLIVE OIL

HALOUMI V GF — £4.5Φ
PAN FRIED HALOUMI CHEESE SERVED WITH LEMON

DESSERTS

EK MEK V — £5.5Φ
A MODERN TAKE ON A CLASSIC GREEK DESSERT, LAYERS OF A CINNAMON INFUSED PASTRY CREAM & LEMON AND VANILLA WHIPPED CREAM BETWEEN WAFER THIN BRIOCH CRISPS, TOPPED WITH A ZESTY LEMON SYRUP

KARIDOPITA V VEO — £5.5Φ
A STICKY WALNUT SPONGE CAKE SOAKED IN STOCK SYRUP, SERVED WITH A CHERRY MASCAPONE

YOGHURT, STRAWBERRIES, HONEY & NUTS V GF — £5.5Φ
A STRAWBERRY FLAVOURED FROZEN GREEK YOGHURT, SERVED WITH HONEYCOMB & TOASTED WALNUTS

ICE CREAM SUNDAE V GF — £3.9Φ
VANILLA, CHOCOLATE AND STRWBERRY ICE CREAM SERVED WITH WHIPPED CREAM AND HONEY

V = VEGETARIAN VE = VEGAN VO= VEGETARIAN OPTION VEO=VEGAN OPTION GF = GLUTEN FREE GFO = GLUTEN FREE OPTION

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MEZE

FASOLAKIA VE GF £5.00
CRUNCHY GREEN BEANS, STEWED IN A SPICY TOMATO SAUCE

TYROPITAKIA V £5.00
MINI FETA CHEESE PIES, WRAPPED IN CRISPY FILO PASTRY

BURU BURU VE GF £5.50
SPICY ROASTED CAULIFLOWER, SERVED WITH A RED PEPPER PUREE, TOASTED ALMONDS AND A MINT DRESSING

HALOUMI FRIES V GF £5.50
CHUNKY HALOUMI FRIES GLAZED WITH A BEETROOT SYRUP

SAGANAKI KEFALOTIRI V GF £5.50
KEFALOTIRI CHEESE, PAN FRIED AND FINISHED WITH OUZO

SPINACH CROQUETTES V £6.00
SPINACH AND FETA IN A CREAMY BESCHEMEL, WRAPPED IN CRISPY PANKO BREADCRUMBS & SERVED WITH A LEMON & DILL YOGHURT DIP

FETA FRIES V £6.00
PIECES OF GREEK FETA CHEESE WRAPPED IN CRISPY PANKO BREAD CRUMBS AND SERVED WITH HONEY & OREGANO

LOUKANIKO £6.00
CLASSIC VILLAGE STYLE GREEK SAUSAGE

SPETSOFAI £6.20
GREEK SAUSAGE SLOW COOKED WITH SWEET PEPPERS AND RED ONION IN A RICH & SPICY TOMATO SAUCE

GYROS GF £6.50
MARINATED PORK SHOULDER & PANCETTA COOKED ROTISSERIE STYLE

STIFFADO GF £6.90
CHUNKS OF TENDER BEEF BRISKET, STEWED WITH BABY WHITE ONIONS IN A RICH BEEF SAUCE

SOUVLAKI VO VEO GF £7.50
CHUNKS OF MARINATED MEAT, COOKED OVER OUR CHARCOAL GRILL & SERVED WITH LEMON
CHOOSE FROM EITHER PORK, CHICKEN OR VEGGIE

BIFTEKI £8.00
MINI BEEF & LAMB PATTIES, STUFFED WITH CREAMY FETA CHEESE

PAITHAKIA GF £8.00
FRESH LAMB CHOPS, COOKED OVER OUR CHARCOAL GRILL & SERVED WITH LEMON

MARIDA £5.50
FRESH CRISPY WHITEBAIT SERVED WITH A HOMEMADE LEMON AIOLI

PRAWN SAGANAKI FRITTERS GF £6.20
PRAWN FRITTERS MADE WITH CHILLI, GARLIC LEMON AND HERBS, SERVED WITH A SPICY TOMATO & OUZO SAUCE

CALAMARI £6.20
CRISPY FRIED SQUID, SERVED WITH A LEMON AIOLI

GRILLED SARDINES GF £7.20
SARDINES COOKED OVER OUR CHARCOAL GRILL & SERVED WITH LEMON

TRADITIONAL DISHES

SOUP OF THE DAY
FOR TODAY'S SOUP EITHER ASK ONE OF OUR SERVERS OR CHECK OUR BLACKBOARD

FISH OF THE DAY
FOR TODAY'S SOUP EITHER ASK ONE OF OUR SERVERS OR CHECK OUR BLACKBOARD

MOUSAKA 13.95
LAYERS OF POTATO & AUBERGINE, DELICIOUS BEEF & LAMB RAGOUT AND TOPPED WITH A CHEESY BECHAMEL SAUCE

KLEFTIKO GFO £14.95
INCREDIBLY TENDER LAMB SHANK, BRAISED IN OUR SECRET SPICE MIX, SERVED WITH 'PATATES FOURNO' & AND A CRUSTY BREAD ROLL

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