

CHEF SPECIALS

Vegetarian Platter For 2 A selection of vegetarian dishes.	£38.00
Mixed Fish Platter For 2 A selection of fresh fish.	£45.00
Mixed Meat Platter For 2 A selection of meat all marinated and grilled Papa's style.	£45.00
Chef's Choice Platter For 2 Let Ronnie decide on a selection of our house favourites.	£60.00

SALADS

Green Salad <i>vg, gf</i> Crispy lettuce, spring onions, dill, olive oil.	£4.00
Greek Salad <i>gf</i> The classic combination of kalamata olives, tomatoes, cucumber, peppers, feta cheese, oregano and olive oil.	Small £5.00 Large £8.50
Multicoloured Salad <i>vg, gf</i> An unusual, but delicious mix of lettuce, cherry tomato, beetroot, grilled courgette, apple, orange, olive oil, balsamic vinegar, parmesan.	Small £5.00 Large £8.50

SIDES

Papa's Rice <i>vg, gf</i>	£3.50
Chips <i>vg, gf</i>	£4.00
Roasted Potatoes	£4.00
Roasted Vegetables	£4.00
Pita Bread Warm, fresh pita bread.	£1.50
Gluten Free Pita Bread	£2.50

Ask for the Speciality of the Day

PAPA'S

Authentic Mediterranean Cuisine

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OLIVES & DIPS

Olives <i>vg, gf</i> Kalamata, green, marinated olives.	£4.50
Fava Beans <i>vg, gf</i> Our own recipe of yellow split peas, pure with fried onions and olive oil.	£4.00
Tzatziki <i>gf</i> Cool and tangy Greek yoghurt, dill, cucumber, olive oil, garlic and lemon.	£5.00
Melitzanosalata <i>vg, gf</i> Grilled aubergine, garlic, herbs, lemon juice and olive oil.	£5.00
Tirokafteri <i>gf</i> Feta cheese, Greek yoghurt, red peppers, chilli peppers and olive oil.	£5.00
Hummus <i>vg, gf</i> Blended chickpeas, rich tahini, coriander, garlic, olive oil and lemon juice.	£4.50
Taramosalata A salted & cured fish roe dip with olive oil and lemon juice.	£6.00
Mixed Dips Olives, tzatziki, fava, tirokafteri, hummus dips and pita bread.	£9.50

CHEESE MEZE

Tiropitakia Greek feta cheese triangles in filo pastry.	£7.00
Feta Filo Feta cheese wrapped in filo pastry with sesame seeds and Greek honey.	£8.00
Saganaki <i>gf</i> Melted in the pan Greek kasseri cheese with a squeeze of fresh lemon.	£7.00
Baked Feta <i>gf</i> Feta with tomato, chilli, red onion, smoked paprika, and oregano on the top.	£8.00
Halloumi <i>gf</i> Cypriot cheese grilled and served with sweet chilli dip.	£7.00

VEGETARIAN MEZE

Falafel <i>vg, gf</i>	£6.00
Our signature recipe, served with hummus.	
Courgette Fritters	£6.00
Served with tzatziki.	
Dolmadakia <i>vg, gf</i>	£7.50
Vine leaves stuffed with rice and mixed herbs.	
Gigandes <i>vg, gf</i>	£7.00
Hearty giant beans, soaked overnight and cooked in our tomato sauce with onions, carrots, celery and herbs.	
Patatas Bravas <i>gf</i>	£6.00
Our unique recipe, potatoes fried in butter, garlic, white wine, tomato sauce with fresh parsley sprinkled on top.	
Briam <i>vg, gf</i>	£7.00
A traditional Greek slow-cooked roast vegetable dish with aubergine, peppers, courgette, onions, tomato, mixed herbs and olive oil.	
Spanakopita	£7.00
Rosa's recipe, filo pastry wrapped in creamy leeks, spinach and feta filling.	
Kremidopita <i>vg</i>	£7.00
Filo pastry with onions, tomato, olive oil and mixed herbs.	
Grilled Layered Aubergine	£10.00
Tender layered aubergine, grilled with pepper sauce, garlic, pesto. Sprinkled with kefalotyri cheese.	
Papoutsakia <i>gf</i>	£11.00
Shoe shaped aubergine stuffed with vegetables, tomato sauce, baked in the oven with feta cheese and graviera.	

FISH MEZE

Calamari <i>vg, gf</i>	£10.45
Crispy calamari served with homemade tartare sauce.	
Gambas a la Plancha <i>gf</i>	£12.10
King prawns cooked with white wine, vine tomatoes, garlic and feta cheese.	
Seabass <i>gf</i>	£16.00
Grilled fillet with lemon, olive oil, roasted potatoes and homemade tartare sauce.	
Salmon <i>gf</i>	£16.00
Grilled fillet with lemon, olive oil, roasted potatoes and homemade tartare sauce.	
Octopus <i>gf</i>	£17.00
Cooked in a white wine sauce with garlic and bay leaves. Served on a bed of fava.	

MEAT MEZE

BBQ Chicken Wings	£8.50
Chicken wings marinated in spicy smoked paprika and served with a sweet chilli dip.	
Loukaniko Sausage	£8.50
Greek sausage, grilled and served with tzatziki, sweet chilli dip and salad.	
Keftedakia <i>gf</i>	£8.80
Our famous meatballs. Ronnie's recipe. Cooked in pepper and tomato sauce.	
Boneless Chicken <i>gf</i>	£12.00
Chicken thighs, marinated in olive oil, garlic and lemon. Served with tzatziki and rice.	
Pork Belly <i>gf</i>	£13.00
Chargrilled, sliced thin, pork belly, marinated in herbs. Served with tzatziki and rice.	
Souvlaki <i>gf</i>	
Chargrilled skewers marinated in herbs, grilled and served with tzatziki and rice.	
– Chicken or Pork	£12.00
– Lamb	£14.00
Lamb Paidakia <i>gf</i>	£17.00
Chargrilled lamb cutlets marinated in herbs. Served with a xexiki greek salad & tzatziki.	
Stifado <i>gf</i>	£14.00
Slow cooked lamb with sweet shallots, cinnamon in a rich tomato sauce.	
Moussaka	£13.50
Slow cooked mixed mince in tomato sauce, layered with potato and aubergine, topped with béchemel sauce.	
Gyro Plate <i>gf</i>	£16.00
Slices of chicken or pork gyros served with fresh salad, onion, tomato, homemade chips, greek pita and tzatziki.	

gf = gluten free option available. Please request when ordering with a member of staff.

Most items can be changed into vegan or gluten free variants.

All our food is prepared fresh on a daily basis, therefore some of the items are subject to availability.

We want to make your experience as authentic as possible. Your food will arrive fresh from the kitchen as soon as it is ready.

Please speak to our staff member for more details.

Please let our staff know if you have any allergens.