

# PAPA'S

*Authentic  
Mediterranean  
Cuisine*

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## OLIVES & DIPS

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<b>Olives</b> <i>vg, gf</i>	£4.50
Kalamata, green, marinated olives.	
<b>Fava Beans</b> <i>vg, gf</i>	£4.00
Our own recipe of yellow split peas, pure with fried onions and olive oil.	
<b>Tzatziki</b> <i>gf</i>	£5.00
Cool and tangy Greek yoghurt, red peppers, chilli peppers and olive oil.	
<b>Melitzanosalata</b> <i>vg, gf</i>	£5.00
Grilled aubergine, garlic, herbs, lemon juice and olive oil.	
<b>Tirokafteri</b> <i>gf</i>	£5.00
Feta cheese, Greek yoghurt, red peppers, chilli peppers and olive oil.	
<b>Hummus</b> <i>vg, gf</i>	£4.50
Blended chickpeas, rich tahini, coriander, garlic, olive oil and lemon juice.	
<b>Taramosalata</b>	£6.00
Delicious fish roe based dip.	
<b>Mixed Dips</b>	£9.00
Olives, tzatziki, fava, tirokafteri, hummus dips and pita bread.	

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## CHEESE MEZE

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<b>Tiropitakia</b>	£6.50
Greek feta cheese triangles in filo pastry.	
<b>Feta Filo</b>	£8.00
Feta cheese wrapped in filo pastry with sesame seeds and Greek honey.	
<b>Saganaki</b> <i>gf</i>	£6.50
Melted in the pan Greek kasseri cheese with a squeeze of fresh lemon.	
<b>Baked Feta</b> <i>gf</i>	£8.00
Feta with tomato, chilli, red onion, smoked paprika, and oregano on the top.	
<b>Halloumi</b> <i>gf</i>	£6.50
Cypriot cheese grilled and served with sweet chilli dip.	

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## VEGETARIAN MEZE

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<b>Falafel</b> <i>vg, gf</i>	£6.00
Our signature recipe, served with hummus.	
<b>Courgette Fritters</b>	£6.00
Served with tzatziki.	
<b>Dolmadakia</b> <i>vg, gf</i>	£7.00
Vine leaves stuffed with rice and mixed herbs.	
<b>Gigandes</b> <i>vg, gf</i>	£7.00
Hearty giant beans, soaked overnight and cooked in our tomato sauce with onions, carrots, celery and herbs.	
<b>Patatas Bravas</b> <i>gf</i>	£6.00
Our unique recipe, potatoes fried in butter, garlic, white wine, tomato sauce with fresh parsley sprinkled on top.	
<b>Briam</b> <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.	
<b>Spanakopita</b>	£7.00
Rosa's recipe, filo pastry wrapped in creamy leeks, spinach and feta filling.	
<b>Kremidopita</b> <i>vg</i>	£6.00
Filo pastry with onions, tomato, chillies, olive oil and mixed herbs.	
<b>Grilled Layered Aubergine</b>	£9.00
Tender layered aubergine, grilled with pepper sauce, garlic, pesto. Sprinkled with kefalotyri cheese.	
<b>Papoutsakia</b> <i>gf</i>	£10.00
Shoe shaped aubergine stuffed with vegetables, tomato sauce, baked in the oven with feta cheese and graviera.	

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## FISH MEZE

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<b>Calamari</b> <i>vg, gf</i>	£9.50
Fried squid served with our own garlic mayo dip.	
<b>Gambas a la Plancha</b> <i>gf</i>	£11.00
King prawns cooked with white wine, vine tomatoes, garlic and feta cheese.	
<b>Seabass</b> <i>gf</i>	£14.00
Grilled fillet with lemon, olive oil and roasted potatoes.	
<b>Salmon</b> <i>gf</i>	£14.00
Grilled fillet with lemon, olive oil and roasted potatoes.	
<b>Octopus</b> <i>gf</i>	£14.00
Cooked in a white wine sauce with garlic, bay leaves and grilled. Served on a bed of fava.	

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## MEAT MEZE

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<b>BBQ Chicken Wings</b>	£7.50
Chicken wings marinated in smoked paprika and served with a sweet chilli dip.	
<b>Loukaniko Sausage</b>	£7.50
Greek sausage, grilled and served with tzatziki.	
<b>Keftedakia <i>gf</i></b>	£8.00
Our famous meatballs. Ronnie's recipe. Cooked in pepper and tomato sauce.	
<b>Boneless Chicken <i>gf</i></b>	£10.00
Chicken, marinated in olive oil, garlic and lemon. Served with tzatziki.	
<b>Pork Belly <i>gf</i></b>	£10.00
Chargrilled, sliced thin, pork belly, marinated in herbs. Served with tzatziki.	
<b>Souvlaki <i>gf</i></b>	
Grilled meat marinated in herbs, grilled and served with tzatziki and rice.	
– Chicken or Pork	£10.00
– Lamb	£12.00
<b>Lamb Paidakia <i>gf</i></b>	£15.00
Chargrilled lamb cutlets marinated in herbs and served with a greek salad.	
<b>Stifado <i>gf</i></b>	£12.00
Slow cooked lamb with sweet shallots, cinnamon in a rich tomato sauce.	
<b>Moussaka</b>	£12.00
Aubergine casserole topped with bechamel sauce done in our unique famous recipe.	
<b>Gyros <i>gf</i></b>	£14.00
Greek style with pita, chips, tomato, onion and your choice of meat: Chicken or Pork	



*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.*

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

*Please speak to our staff member for more details.  
Please let our staff know if you have any allergens.*



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## CHEF SPECIALS

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<b>Vegetarian Platter For 2</b>	£38.00
A selection of vegetarian dishes.	
<b>Mixed Fish Platter For 2</b>	£44.00
A selection of fresh fish.	
<b>Mixed Meat Platter For 2</b>	£45.00
A selection of meat all marinated and grilled Papa's style.	
<b>Chef's Choice Platter For 2</b>	£60.00
Let Ronnie decide on a selection of our house favourites.	

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## SALADS

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

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## SIDES

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<b>Papa's Rice</b> <i>vg, gf</i>	£3.50
<b>Chips</b> <i>vg, gf</i>	£4.00
<b>Roasted Potatoes</b>	£4.00
<b>Roasted Vegetables</b>	£4.00
<b>Pita Bread</b>	£1.50
Warm, fresh pita bread.	
<b>Gluten Free Pita Bread</b>	£2.00

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