

STARTERS

delicious & freshly prepared

TZATZIKI (V)

Traditional Greek yogurt with herbs, extra virgin olive oil, a pinch of garlic and cucumber

TIROKAFTERI (V)

Shredded feta cheese with chilli peppers, extra virgin olive oil and olives

MELITZANOSALATA (V)

Our own homemade recipe based on charcoal grilled aubergines. Served with extra virgin olive oil and pomegranate seeds

TARAMASALATA

Our own recipe of fish roe dip made with extra virgin olive oil and lemon

HUMMUS (V) (VE)

Pureed chickpeas with tahini and spices. Served with extra virgin olive oil and pickled cucumber

FAVA (V) (VE)

Mashed yellow fava beans, served with onions, parsley, capers and extra virgin olive oil

FAVA WITH CALAMARI

Mashed yellow fava beans, served with onions, parsley, capers, extra virgin olive oil and tender fried calamari

FETA WITH OLIVES AND HERBS (V) ask for (VE)

Traditional Greek feta cheese, served with Kalamata olives, extra virgin olive oil, various herbs and spices, with a pinch of oregano

DOLMADAKIA GIALETZI (V) ask for (VE)

Stuffed grape vine leaves with rice & herbs, Served with Greek yogurt and a slice of lemon

BAKED FETA CHEESE IN FILO PASTRY WITH HONEY AND SESAME SEEDS (V)

Authentic Greek feta cheese in filo pastry, baked and served with honey and sesame seeds

PRAWN SAGANAKI

Prawns served in our own sauce with traditional feta cheese and sliced vegetables

FETA CHEESE & SUJUK SAGANAKI

Sujuk sausage with feta cheese, fried egg and herbs

LAHMACUN

Freshly baked pitta bread with minced meat and a variety of vegetables. Served with Romano lettuce, tomatoes, onions with parsley and a slice of lemon

MILFAY ROASTED VEGETABLES (V) ask for (VE)

Chef's choice oven roasted vegetables on a bed of couscous salad, topped with goats cheese and fig balsamic cream

FALAFEL (V) ask for (VE)

Fried chickpea patties served with our own falafel salad, falafel sauce and slices of lemon

Enjoy the vegan version with citrus vinaigrette instead of falafel sauce

MARINATED OCTOPUS BITES

Our own recipe of the perfect Ouzo mezze

LOUKANIKO

Authentic Greek sausage. Served with slices of tomatoes, onions and a slice of lemon

MUSHROOM PIE (V)

Freshly baked handmade dough filled with sautéed mushrooms, fresh double cream, gruyere cheese and herbs

SPANAKOPITAKIA (V)

Filo pastry filled with sautéed spinach, feta cheese, spring onions and herbs

FRIED CALAMARI

Fried calamari served with our own sauce and a slice of lemon

KARAVIDOPSIHA – CRAYFISH BITES

Breaded crayfish bites. Served with our own sauce and a slice of lemon

CHEESE SAGANAKI (V)

Served with tomato and a slice of lemon

PITTA KESSARIAS

A delicious traditional recipe of freshly baked filo pastry with pastourma, tomato, gruyere cheese and herbs



SALADS

light, refreshing and healthy salads prepared with the freshest vegetables

LEMONI SALAD (V) (VE)

The house salad of shredded white cabbage marinated with our own recipe of beetroot on a bed of arugula and baby spinach with "Lemoni" carrot vinaigrette sauce, walnuts and balsamic cream

TRADITIONAL GREEK SALAD (V)

Feta cheese, tomatoes, cucumbers, onions, green peppers, red peppers, Kalamata olives, capers, oregano, fresh basil, "Dakos" rusk, chives, red radish and extra virgin olive oil

"DAKOS" SALAD FROM CRETE (V)

Cretan rusk topped with chopped tomatoes, lettuce, capers, feta cheese, balsamic cream, oregano and extra virgin olive oil

"CAESAR" SALAD ask for (V)

An assortment of Romano and Iceberg lettuce, chicken gyros, parmesan cheese, herbed croutons, tomatoes, and our own Caesar dressing

"PANDAISIA" SALMON SALAD ask for (V)

An assortment of Romano lettuce, green and red Lolla lettuce, smoked salmon, baby spinach, arugula and our own olive, dill and lemon sauce. Served with horseradish sauce and a waffle

FRESH MUSHROOM SALAD (V)

Fresh mushrooms, baby spinach, arugula, tomatoes, grated mizithra cheese, citrus vinaigrette with lemon and balsamic cream

MEDITERRANEAN SALAD (V)

Feta cheese, Romano lettuce, Iceberg lettuce, arugula and spring onions with citrus vinaigrette and koulouri Thessalonikis

KARAVIDOPSIHA SALAD (CRAYFISH SALAD)

An assortment of green salad, breaded crayfish and avocado with our own aromatic lemon, olive oil and ouzo sauce

SIDES

freshly & lightly prepared

POTATO CHIPS (V) (VE)

Regular cut fried potatoes with or without oregano

SWEET POTATO CHIPS (V) (VE)

Regular cut sweet potato fries

COURGETTE FRIES (V) (VE)

Regular cut courgette fries

GREEN LEAF SALAD (V) (VE)

Mix of green leaves

"LEMONI" CRISPIES (V) (VE)

Freshly fried sliced spiral potatoes

PITA BREAD (V) (VE)

A side order of classic Greek pitta bread

GREEK SLAW SALAD (V) (VE)

Our own Greek slaw salad



LEMONI MAINS

all of our plates are prepared daily, exclusively by us – for you!

MARINATED BEEF SKEWER

Chef's choice grand skewer of marinated prime cut beef. Served with layers of couscous and roasted vegetables with a choice of potatoes

TURKEY & CHICKEN GYROS PLATER

Our own recipe of marinated turkey & chicken gyros, served with French fries, Romano lettuce, tomatoes, traditional Greek pitta bread and lemon mayonnaise

CLASSIC KEBAB OR ADANA KEBAB PLATTER

An authentic kebab recipe of minced beef and lamb on a bed of traditional Greek pitta bread, served with sliced onions, parsley, tomatoes, sauce and Greek yogurt

PORK STEAK 4 x 4

Tender pork steak broiled to your liking served with a selection of potatoes

GRILLED OCTOPUS

Tender grilled octopus tentacle served with olive oil-lemon sauce and mixed salad with citrus vinaigrette

MARINATED CHICKEN SKEWER

Chef's choice grand skewer of marinated chicken fillet. Served with layers of couscous and roasted vegetables with a choice of potatoes

PORK GYROS PLATTER

Our own recipe of marinated pork gyros, served with French fries, sliced onions with parsley, tomatoes, traditional Greek pitta bread and traditional tzatziki

BEEF BURGER "BIFTEKIA"

Our own recipe of beef patties "biftekia" on a bed of traditional Greek pitta bread served with French fries and a side of our own Greek slaw salad

JUMBO SHRIMP

Charcoal grilled, served with a mixed green salad and our own "Lemoni" cocktail sauce

GRILLED CALAMARI (SQUID)

Whole calamari charcoal grilled, served with mixed green salad and our own "Lemoni" cocktail sauce

AMONGST FRIENDS PLATTER

A variety of mains served on a platter with a selection of potatoes, couscous, roasted vegetables, salads, pitta bread and a variety of sauces

LEMONI SIGNATURE MAINS

fresh ingredients, genuine flavours and lots of Greek know-how

MOUSSAKA

Traditional recipe of layers of sautéed eggplant and potatoes with ground beef cooked in a tomato and herb sauce, topped with Béchamel sauce

STIFADO

Our own recipe of this popular Greek casserole. Tender beef medallions with onions in tomato sauce and a variety of fine spices.

SHRIMP "KRITHAROTO"

Our own special recipe of "kritharaki" orzo pasta with shrimps and mixed vegetables

BROILED SEABASS

Broiled seabass fillets served with sautéed spinach and capers and our own wine emulsion and sage sauce

"GIAOURTLOU"

A classic spicy kebab with slightly spicy red "Giaourtlo" sauce and yogurt on a bed of traditional Greek pitta bread, baked in our oven

LEMONI CASSEROLE

Slow cooked popular Greek casserole dish of tender beef medallions cooked in an aromatic tomato sauce, served with homemade potato puree

GREEK LAMB CHOPS

Seasoned lamb chops served with homemade potato puree, buttered vegetables and red wine jus



DESSERTS

the fairytales of our kitchen

BAKLAVA SWEETS (V)

A variety of baklava sweets in filo pastry with caramelised pistachios and walnuts, based on an authentic recipe

CHOCOLATE SOUFFLE (V)

Served with ice cream and fresh cream

“LEMONI” MOUSSE (V)

The house special refreshing dessert

BOUGATSA (V)

A truly delicious bougatsa cream in filo pastry, based on an authentic recipe. Served freshly baked with cinnamon and powdered sugar

WAFFLE WITH ICE CREAM (V)

Choose from a variety of ice cream flavours and toppings

ICE CREAM (V)

Choose from a variety of ice cream flavours

“LEMONI” LOUKOUMADES (V) ask for (VE)

Superb traditional Greek dessert. Served with honey and crushed walnuts, chocolate spread and sugar with cinnamon

