

Lunch & Early Afternoon Menu

Enjoy two courses for £10.95 or add a third course for only £4.00

STARTERS (Choice of one)

TZATZIKI (V)

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

HUMMUS (V)

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

FAVA (V) (VE)

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

DOLMADAKIA GIALETZI (V) (VE)

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

LEMONI SALAD (V)

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) ask for (VE)

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

FETA WITH OLIVES AND HERBS (V)

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

LIGHT BITES & "SOUVLAKI" (Choice of one)

TURKEY AND CHICKEN GYROS SOUVLAKI

Turkey and chicken gyros on traditional Greek pitta bread with tomatoes, lettuce, frites and our own "Lemoni" mayonnaise sauce

CLASSIC BEEF & LAMB KEBAB SOUVLAKI

An authentic recipe of minced beef and lamb on a bed of traditional Greek pitta bread with tomato, onion, parsley, yogurt and our own "Giaourtlou" sauce

SALMON BAGUETTE

Smoked salmon, arugula, tomatoes and horseradish mayonnaise with herbs on a freshly baked baguette

MYKONIAN BAGUETTE (V)

Greek with feta cheese, tomato, cucumber, capers and olive paste with oregano on a freshly baked baguette

CHEFS BAGUETTE

Mortadella salami, gruyere cheese, tomatoes, egg and mayonnaise on a freshly baked baguette

AEGEAN BAGUETTE

Freshly baked baguette with fried calamari, ouzo flavored fava spread, capers, onions and parsley

"LEMONI" CHICKEN ROTISSERIE BAGUETTE

Freshly baked baguette with rotisserie chicken, baby spinach & arugula leaves with blueberry mayo and lemon zest

PORK GYROS SOUVLAKI

Pork gyros on traditional Greek pitta bread, tomatoes, frites, onion, parsley and homemade "Tzatziki" spread

FALAFEL SOUVLAKI (V) ask for (VE)

The vegetarian version of souvlaki with falafel salad and falafel sauce.
Enjoy the vegan version with citrus vinaigrette instead of falafel sauce

LAHMACUN

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

MEDITERRANEAN BAGUETTE (V) ask for (VE)

Freshly baked baguette with grilled vegetables, olive paste & Graviera flakes
Enjoy the vegan version with tahini sauce instead of Graviera flakes

KOULOURI "THESSALONIKIS"

Freshly baked Koulouri "Thessalonikis" with salami, and cream feta cheese with herbed yogurt

VEGAN VEGGIES BAGUETTE (V) (VE)

Freshly baked baguette with tomato, Romano lettuce, cucumber, onion, parsley, green & red peppers and citrus vinaigrette

DESSERTS (Choice of one)

BAKLAVA SWEETS (V)

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

"LEMONI" MOUSSE (V)

The house special refreshing dessert

"LEMONI" LOUKOUMADES (V) ask for (VE)

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

ICE CREAM (V)

Choose from a variety of ice cream flavours

