

## STARTERS

### **TZATZIKI (V) £5.00**

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

### **TIROKAFTERI (V) £5.50**

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

### **MELITZANOSALATA (V) £5.50**

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

### **TARAMASALATA £5.50**

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

### **HUMMUS (V) £5.00**

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

### **FAVA (V) (VE) £5.00**

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

### **FAVA WITH CALAMARI £7.00**

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) £5.00**

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

### **DOLMADAKIA GIALETZI (V) ask for (VE) £6.00**

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) £6.90**

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

### **POTATO CHIPS (V) (VE) £4.00**

Regular cut fried potatoes with oregano

### **COURGETTE FRIES (V) (VE) £5.50**

Regular cut courgette fries

### **MILFAY ROASTED VEGETABLES (V) ask for (VE) £6.50**

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

### **FALAFEL (V) ask for (VE) £6.00**

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

### **MARINATED OCTOPUS BITES £6.00**

Our own recipe of the perfect Ouzo mezze

### **LOUKANIKO £6.50**

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

### **SPANAKOPITAKIA & TIROPITAKIA (V) £6.00**

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

### **FRIED CALAMARI £7.50**

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

### **KARAVIDOPSIHA £7.50**

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

### **CHEESE SAGANAKI (V) £6.00**

Fried Greek cheese served with homemade tomato jam and a slice of lemon

### **PITTA KESSARIAS £7.00**

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

### **PRAWN SAGANAKI £7.50**

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

### **GREEK SLAW SALAD (V) (VE) £4.00**

Our own Greek slaw salad

### **"LEMONI" CHRISPIES (V) (VE) £6.50**

Fried sliced spiral of freshly cut potatoes

### **PITA BREAD (V) (VE) £1.50**

A side order of classic Greek pitta bread

## LEMONI MAINS

### **MARINATED BEEF FILLET OF RAMP SKEWER £18.50**

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

### **MARINATED CHICKEN SKEWER £16.50**

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

### **PORK STEAK £17.50**

Tender pork steak broiled to your liking served with Greek slaw, fried potatoes and slices of lemon

### **CLASSIC KEBAB OR ADANA KEBAB PLATTER £16.50**

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

### **JUMBO SHRIMPS £18.50**

Grilled jumbo shrimps, served with roasted vegetables and our own "Lemoni" cocktail sauce

### **GRILLED CALAMARI (SQUID) £18.50**

Grilled whole calamari, served with mixed green salad and our own "Lemoni" cocktail sauce

## LEMONI SIGNATURE MAINS

### **MOUSSAKA ask for (V) £16.50**

Traditional recipe of layers of sautéed eggplant, potatoes, ground beef cooked in our own tomato herb sauce and topped with Béchamel sauce. Freshly baked in our own oven and served with a side of green salad

### **SHRIMP "KRITHAROTO" ask for (V) £18.50**

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

### **BROILED SEABASS £21.50**

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

### **"GIAOURTLOU" £17.50**

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

### **LEMONI CASSEROLE £19.50**

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

### **GREEK LAMB CHOPS £21.50**

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

### **AMONGST FRIENDS PLATTER £42.00**

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

# SALADS

## **LEMONI SALAD (V) (VE) £9.50**

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) £9.50**

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) £9.50**

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

## **"CAESAR" SALAD ask for (V) £12.50**

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

## **"PANDAISIA" SALMON SALAD ask for (V) £13.50**

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) £9.50**

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

## **MEDITERRANEAN SALAD (V) £10.50**

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

## **KARAVIDOPSIHA SALAD (CRAYFISH SALAD) £13.50**

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

## **AMONGST FRIENDS SALADS PLATTER £28.00**

A selection of any three salads served on a platter

## DESSERTS

### **“LEMONI” LOUKOUMADES (V) ask for (VE) £7.00**

Traditional Greek recipe of freshly made doughnuts. Served in one of three ways: with honey and crushed walnuts, chocolate spread or sugar with cinnamon

### **BOUGATSA (V) £7.00**

Traditional Greek recipe of bougatsa custard cream in filo pastry. Served freshly baked with cinnamon and powdered sugar

### **BAKLAVA SWEETS (V) £6.50**

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

### **CHOCOLATE SOUFFLE (V) £7.50**

Served with ice cream and fresh cream

### **“LEMONI” MOUSSE (V) £5.50**

House recipe of a delightful lemon mousse with crushed biscuit base

### **WAFFLE WITH ICE CREAM (V) £6.50**

Choose from a variety of ice cream flavors and toppings

### **ICE CREAM (V) £5.00**

Choose from a variety of ice cream flavors