

# Lunch & Early Afternoon Menu

Enjoy a Souvlaki & Freshly Cut Twisters for Only £6.90

Enjoy Two Courses for £10.95

Add a Third Course for Only £4.00

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## LIGHT BITES (Choice of one)

### TZATZIKI (V)

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

### 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

### 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

### 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

### FAVA (V) (VE)

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

### HUMMUS (V)

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

## "SOUVLAKI" (Choice of one)

### CHICKEN SOUVLAKI

Chicken fillet skewer in traditional Greek pitta bread with tomatoes, lettuce and our own "Lemoni" mayonnaise sauce. Served with freshly cut Lemoni's Twisters

### CLASSIC BEEF & LAMB KEBAB SOUVLAKI

An authentic recipe of minced beef and lamb in traditional Greek pitta bread with tomato, onion, parsley, yogurt and our own "Giaourtlou" sauce. Served with freshly cut Lemoni's Twisters

### VEGAN VEGGIES SOUVLAKI (V) (VE)

Traditional Greek pitta bread, Romano lettuce, cucumber, onion, parsley, green & red peppers and citrus vinaigrette. Served with freshly cut Lemoni's Twisters

### PORK SOUVLAKI

Pork skewer in traditional Greek pitta bread with tomatoes, onion, parsley and homemade "Tzatziki" spread. Served with freshly cut Lemoni's Twisters

### FALAFEL SOUVLAKI (V) ask for (VE)

Falafel in traditional Greek pitta bread with falafel sauce. Enjoy the vegan version with citrus vinaigrette instead of falafel sauce. Served with freshly cut Lemoni's Twisters

### MEDITERRANEAN SOUVLAKI (V) ask for (VE)

Traditional Greek pitta bread with grilled vegetables, olive paste & Graviera flakes. Enjoy the vegan version with tahini sauce instead of Graviera flakes. Served with freshly cut Lemoni's Twisters

## 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)

House recipe of a delightful lemon mousse with crushed biscuit base

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

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

### ICE CREAM (V)

Choose from a variety of ice cream flavours