

LEMONI MENU

Authentic Greek Cuisine

Mezze Appetizers

Mezze is a selected variety of Greek food, served in individual plates ready to be shared among the table. It's a relaxed and comfortable way of enjoying real food. It brings people together by breaking bread and defines an informal lifestyle way of eating

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| TZATZIKI (V) Traditional Greek yogurt with herbs, extra virgin olive oil, a pinch of garlic and cucumber | £4.60 |
| SPICY FETA DIP - TIROKAFTERI (V) Shredded feta cheese with chilli peppers, extra virgin olive oil and olives | £4.95 |
| AUBERGINE SALAD DIP - MELITZANOSALATA (V) Our own homemade recipe based on charcoal grilled aubergines. Served with extra virgin olive oil and pomegranate seeds | £4.95 |
| TARAMASALATA Our own recipe of fish roe dip made with extra virgin olive oil and lemon | £4,95 |
| HUMMUS (V) Pureed chickpeas with tahini and spices. Served with extra virgin olive oil and pickled cucumber | £4.90 |
| STUFFED VINE LEAVES - DOLMADAKIA GIALETZI (V) ask for (VE) Stuffed grape vine leaves with rice & herbs. Served with Greek yogurt and a slice of lemon | £6.90 |
| 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 | £6.90 |
| POTATO CHIPS (V) (VE) Regular cut fried potatoes with oregano | £3.60 |
| FALAFEL (V) ask for (VE) Fried chickpea patties served with our own falafel salad, falafel sauce and slices of lemon | £5.60 |
| MARINATED OCTOPUS BITES Our own recipe of the perfect Ouzo mezze | £6.90 |
| SAUSAGE - LOUKANIKO Authentic Greek sausage. Served with slices of tomato, onions and a slice of lemon | £5.90 |
| SPINACH & CHEESE PIES - SPANAKOPITAKIA & TIROPITAKIA (V) Filo pastry filled with sautéed spinach, feta cheese, spring onions and herbs | £5.70 |
| FRIED CALAMARI Fried calamari served with our own sauce and a slice of lemon | £7.50 |
| GRILLED HALLOUMI CHEESE (V) Grilled Halloumi cheese served with homemade tomato jam and a slice of lemon | £5.90 |
| CHEESE SAGANAKI (V) Fried Greek cheese served with homemade tomato jam and a slice of lemon | £5.90 |
| PRAWN SAGANAKI Prawns served in our own sauce with traditional feta cheese and sliced vegetables | £7.70 |
| PITA BREAD (V) (VE) A side order of classic Greek pitta bread | £1.50 |

Salads

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| TRADITIONAL GREEK SALAD (V) ask for (VE) option Feta cheese, tomatoes, cucumbers, onions, green peppers, red peppers, Kalamata olives, capers, oregano, fresh basil, mini "Dakos" rusk, red radish and virgin olive oil | £9.50 |
| "DAKOS" SALAD FROM CRETE (V) Cretan "Dakos" rusk topped with chopped tomatoes, lettuce, capers, feta cheese, balsamic cream, oregano and extra virgin olive oil | £9.50 |
| "PANDAISIA" - SHRIMP & SALMON SALAD An assortment of Romano lettuce, green and red lolla lettuce, smoked salmon, shrimps, spinach, arugula and our own olive, dill and lemon sauce. Served with horseradish sauce and pitta bread | £13.50 |

Traditional Meat Mains

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| MOUSSAKA ask for (V) option | £13.90 |
| 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 Greek salad | |
| CLASSIC KEBAB OR ADANA KEBAB PLATTER | £13.90 |
| An authentic kebab recipe of minced beef and lamb on a bed of traditional Greek pitta bread. Served with slices of onions with parsley, slices of tomatoes, fried potatoes, “Giourtlou” sauce and Greek yogurt | |
| “GIAOURLLOU” | £14.90 |
| Freshly baked in our oven, classic or Adana kebab topped with slightly spicy “Giaourtlou” sauce and yogurt on a bed of traditional Greek pitta bread. | |
| PORK STEAK | £14.80 |
| Tender pork steak served with tzatziki dip, fried potatoes and slices of lemon | |
| GREEK LAMB CHOPS | £17.90 |
| Seasoned lamb chops served with fries, tzatziki dip, a slice of lemon and a side of Greek salad | |

Fish Mains

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| JUMBO SHRIMPS | £16.90 |
| Grilled jumbo shrimps with virgin olive oil and oregano, served with roasted vegetables, slices of lemons, tomato, Romano lettuce and our own “Lemoni” cocktail sauce | |
| BROILED SEABASS | £16.90 |
| Broiled seabass fillets served with sautéed spinach and capers and our own wine emulsion and sage sauce | |

Lemoni's Grand Skewers

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| MARINATED CHICKEN SKEWER | £13.90 |
| Chef's choice grand skewer of marinated chicken fillet on a bed of Romano lettuce. Served with couscous salad, roasted vegetables, “Lemoni” mayonnaise sauce and lemon/oregano oven baked potatoes | |
| MARINATED VEAL FILLET OF RUMP SKEWER | £15.90 |
| Chef's choice grand skewer of marinated prime cut veal on a bed of Romano lettuce. Served with couscous salad, roasted vegetables, tzatziki dip and lemon/oregano oven baked potatoes | |
| MARINATED LAMB SKEWER | £17.90 |
| Marinated leg of lamb on a bed of Romano lettuce. Served with couscous salad, roasted vegetables, tzatziki dip and fries | |

Desserts

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| “LEMONI” LOUKOUMADES (V) | £6.90 |
| Traditional Greek recipe of freshly made doughnuts. Served with honey, crushed walnuts and cinnamon or chocolate syrup. (Approximate 20 min) | |
| BOUGATSA (V) | £6.90 |
| Traditional Greek recipe of bougatsa custard cream in filo pastry. Served freshly baked with cinnamon and powdered sugar | |
| BAKLAVA (V) | £6.50 |
| Baklava sweet in filo pastry with walnuts based on an authentic recipe | |
| LEMON MOUSSE (V) | £4.90 |
| House recipe of a delightful lemon mousse with crushed biscuit base | |
| ICE CREAM (V) | £4.90 |
| Choose from a variety of ice cream flavors | |

Prices include 20% VAT. A cover charge of 12.5% will to your bill for 6 or more covers.
If you have any allergies or any dietary inquiries, please speak to our staff prior to ordering