

STAVROS

GREEK TAVERNA

We provide a casual dining experience in stylish surroundings and offers an extensive choice of small dishes (Meze) for guests who like to sample a bit of everything. Our food is prepared freshly on a daily basis from the finest ingredients.

Enjoy!

STARTERS

STARTERS

All starters are served with pitta bread

Taramasalata - Cod roe dip blended olive oil, lemon juice and a hint of garlic	£3.80
Houmous (v) - Chick pea dip with olive oil, garlic and lemon juice	£3.80
Tzatziki (v) - Greek yoghurt dip with cucumber, mint, garlic and olive oil	£3.80
Patatosalada (v) - Potato with olive oil, lemon, parsley and a hint of garlic	£3.80
Salada Punjari (v) - Beetroot with olive oil and garlic	£3.80
Halloumi Cheese (v) - Greek, soft goats cheese, charcoal grilled	£4.80
Lounza - Greek cured, smoked ham	£4.80
White Bait - Deep fried	£4.80
Loukanika - Greek village style sausages cooked on the grill	£4.80
Pastouma - Greek village spicy sausages cooked on the grill	£4.80
Goubes (Aphrodisia Greek Pastry Sausages)	£4.80
Fresh beef stuffed with onion and parsley in wheat pastry	
Prawn Cocktail - Served on a bed of lettuce and cocktail sauce	£4.95
Kioftethes - Greek meatballs made with herbs and mild spices	£4.95
Dolmades	£4.95
Vine leaves stuffed with minced lean pork, rice, herbs and spices to make this classic Cypriot dish, served with tomato sauce.	
Kalamari - Deep fried squid rings	£6.95
Prawn Saganaki	£6.95
Cleaned prawns cooked in tomato, fetta cheese, garlic and oregano	
Octapothi	£6.95
Baby Octopus in oil	
Soup of the day	£3.20

STAVROS SPECIAL MEZE

STAVROS SPECIAL MEZE - Large Four Course Meal £21.95
Meat Meze (minimum 2 persons - price per person)

A large selection of cold and hot starters followed by a selection of fish and meat from the grill, village Greek salad and pitta bread.

FROM THE GRILL

FROM THE GRILL

All our meat is cooked fresh on a traditional charcoal grill and served with rice and salad

Chicken Souvlaki	£12.45
Specially marinated small pieces of chicken on the skewer	
Pork Souvlaki	£12.45
Tender pieces of pork marinated in wine, olive oil and lemon juice on the skewer	
Kioftethes Souvlaki	£12.45
Mince meat mixed with herbs and mild spices on the skewer	
Lamb Souvlaki	£13.95
Tender pieces of lamb marinated in olive oil and herbs on the skewer	
Sheftalia	£13.95
A Cypriot special homemade sausages with minced pork, parsley, onions, herbs and spices	
STAVROS special mixed Souvlaki	£15.95
Chicken and pork souvlaki with sheftalia and lamb chop	

GREEK AND CYPRIOT SPECIALITIES

GREEK & CYPRIOT SPECIALITIES

All our dishes are cooked to authentic recipes just as our mothers and grandmothers used to make them

Kritharaki Me Pastouma served with grated Halloumy	£10.50
Rice shaped pasta cooked with spicy pastouma, fresh onions, tomato puree & parsley	
Vegetarian Pasta served with grated Halloumy (v)	£10.50
Vothino Me Macaronia served with grated Halloumy	£11.50
Beef and Macaroni cooked with carrots, onions, celery & tomatoes	
Macaronia Tou Fournou served with salad	£11.50
Oven baked macaroni and mince meat, topped with bechamel sauce and grated cheese	
Macaronia Tou Fournou served with salad (v)	£11.50
Moussaka served with salad	£11.50
Layers of potatoes, aubergines, courgettes and minced meat topped with bechamel sauce and grated cheese	
Moussaka served with salad (v)	£11.50
Fasolaki Me Kotopoulo	£11.95
Runner beans with chicken, cooked with onions, tomatoes & potatoes	
Arni Me Spanaki served with Yoghurt	£11.95
Lamb with spinach cooked with onions & tomatoes	
Stifado served with roasted potatoes and rice Pillaf	£12.95
Cubes of beef slowly cooked with onions until very tender in a vinegar and red wine sauce	
Tavva served with rice Pillaf	£12.95
Lamb dish with potatoes, tomatoes, onions, herbs and spices cooked in the oven	
Kleftiko served with roasted potatoes and rice Pillaf	£13.50
The bandits way of slowly cooking lamb in the oven until so tender that it comes off the bone using only mountain herbs	
Kotopoulo Yemisto	£13.50
Served with roasted potatoes and rice Pillaf	
Chicken breast stuffed with fetta cheese, spinach and pine nuts cooked in wine and fresh cream	
Fillete Hirino served with potatoes and rice Pillaf	£14.50
Strips of tender pork fillet, marinated with Stavros Sauce and honey.	

STEAKS

STEAKS

Cooked just the way you like it on our charcoal grill

All served with chips, grilled mushrooms and grilled tomatoes

Lamp Chops	£14.50	Sirloin	£16.50
-------------------	--------	----------------	--------

FISH

FISH

Fresh fish is delivered daily. All fish dishes are served with chips

Kalamari - Squid rings deep fried, served with Tartare sauce	£12.95
Salmon Steak	£12.95
Seabass	£14.50
All our fish is fresh and seasonal and therefore may not always be available	

SALAD

SALAD

Village Greek Style Salad

Freshly cut onions, tomatoes, lettuce and cucumber, tossed with olive oil and lemon with fetta cheese and olives

Small	£4.20
Large	£7.95

SIDE DISHES

SIDE DISHES

Chips	£2.00	Rice Pillaf	£2.50
Yoghurt	£2.50	Black & Green Olives	£3.00

SWEETS

SWEETS

Tiramisu and cream	£4.75
Roasted Pineapple with ice-cream	£4.75
Yoghurt, Honey and Nuts	£4.75
Paklava with ice-cream - Syrupy Fillo pastry with Almonds	£4.75
Kateifi with ice-cream - Syrupy shredded pastry with Almonds	£4.75
Selection of ice cream	£4.75
Mahalepi - Cornflower rose flavoured summer sweet	£4.75
Rum Baba - A small yeast cake saturated in liqueur with cream	£4.75
Selection of fresh fruit	per person £4.75