

*Kalos Irthate stin*

# Hellas Taverna

*We are happy to welcome you to our Hellenic Taverna, the real taste of Original Greece.*

*Our family run Taverna has 3 main aims: exceptional food, amazing service and an experience to remember, all provided by the 2 personalities behind the dream, the passionate one and the experienced one.*

*For us this is a dream that we have worked extremely hard to get to this stage and we hope that this will be shown in your journey through the evening.*

*May we wish you Kalí Orexi ke Stín Ygeía sas and if there is anything we can do for you throughout your journey please don't hesitate to ask*

*Rules:*

*No 1- We only allow people to enter if you like to enjoy yourself!*

*No 2- Please revert back to rule no 1!*

***Efharistoume!***

\* *Saturdays, to follow the meze option for your convenience.*

## *SPECIAL HELLAS MEZE "The Greek Banquet"*

*(Highly recommended)*

*(For 2 persons or more, price per person)*

*Vegetarian 19.00 pp/Meat 20.00pp*

*Vegetarian* : selection of four dips with pita bread, halloumi cheese, salad, spanakopites, garlic mushrooms, gigantes and vegetarian mousaka or briam.

*Meat*: selection of four dips with pita bread, mixed sausages, halloumi cheese, salad, soufflé, pork souvlaki & bifteki with homemade chips and chef's speciality of the day

### *APPETIZERS*

*All served with hot pita bread*

<i>Tzatziki:</i>	<i>3.90</i>
<i>The traditional Greek yoghurt dip with garlic, cucumber, mint and olive oil</i>	
<i>Houmous:</i>	<i>3.90</i>
<i>A favourite dip with chickpeas, garlic, lemon juice and sesame sauce</i>	
<i>Tirokafteri:</i>	<i>3.90</i>
<i>The Greek favourite dip of Feta cheese, red peppers, olive oil and spices</i>	
<i>Scorthalia:</i>	<i>3.90</i>
<i>A potato and garlic dip with olive oil, fresh parsley and wine vinegar</i>	
<i>Olives from Kalamata:</i>	<i>3.20</i>
<i>Served with olive oil and oregano</i>	
<i>Selection of four dips for two persons</i>	<i>9.00</i>

*Dishes in Green are Vegetarian*

## **STARTERS**

*Served with pita bread and/or salad garnish*

<i>Lountza and Haloumi: Smoked pork and haloumi cheese grilled</i>	4.90
<i>Pastourmas: Grilled spicy beef sausages served with tzatziki dip</i>	4.90
<i>Soutzoukakia: Homemade meatballs with cumin, spices and tomato sauce</i>	5.90
<i>Sofia's Secret: Chicken with cream, bacon, cheese and flambéed in whiskey</i>	6.90
<i>Gigantes: Giant beans in tomato sauce, served with feta cheese</i>	4.90
<i>Manitaria: Garlic mushrooms in white wine and cream sauce</i>	4.90
<i>Spanakopites: Filo pastry parcels stuffed with spinach and feta cheese</i>	5.20

## **CHEESE**

<i>Feta cheese: served drizzled with olive oil and oregano</i>	3.90
<i>Haloumi cheese: Grilled or fried served with salad</i>	4.90
<i>Feta "Helmos": Feta cheese oven baked with peppers and fresh tomatoes</i>	4.90

## **SEAFOOD**

<i>Kalamari: Fried baby squid or kalamari rings, served with tzatziki dip</i>	5.90
<i>Garithes Saganaki: King Prawns pan fried with a garlic and tomato sauce topped with feta cheese, aniseed and red wine</i>	6.90

## SALADS

**Horiaticí** - The original Greek Village Salad: Tossed tomatoes, cucumbers, onions, olives, fresh peppers, feta cheese, oregano, wine vinegar and Greek olive oil

- Small 4.50
- Large 7.90

## Kírios Píata - Main Courses

All main courses are served with either homemade chips or rice or salad.

### Traditional Dishes

**Soufle:** Linguine pasta, four different cheeses, ham, bacon and cream 11.90

**Kota Hellas:** Chicken fillet pan cooked in a creamy sauce with mushrooms, garlic and white wine 12.90

**Mousaka:** Layers of potatoes, aubergines and mincemeat topped with béchamel sauce and Greek Cheese 13.50

**Stifado:** Beef casserole cooked with plenty of onions, red wine, herbs and tomato sauce 13.90

**Messinian Lamb:** Pieces of lamb cooked with red wine and tomato sauce 13.90

**Kleftiko:** The classic Greek dish, a leg of lamb slow roasted with white wine and herbs 14.90

### Psíta stí Schara (Grills)

**Kota Souvlakí:** Chicken kebab skewers served with olive oil, lemon and oregano 11.90

**Hirino Souvlakí:** Pork kebab skewers served with olive oil, lemon and oregano 11.90

**Special Biftekiá:** Mixed pork, beef and lamb mince meat kebabs stuffed with cheese 11.90

**Mikta Souvlakia:** A mix of the above kebabs with olive oil, lemon and oregano 11.90

**Paidakia:** Tender lamb chops grilled with olive oil, lemon and oregano 14.90

Hellas Taverna is proud to support our community by sourcing all our quality meats from local Cheshire farms.

## *Seafood Dishes*

***Vakalao:*** Cod steaks pan fried in home-made batter the traditional Hellenic way served with skorthalia dip 11.90

***Kalamari:*** Flour dipped and deep fried squid served with tzatziki dip and lemon 12.90

***Garithes:*** Skewered king prawns grilled and served with olive oil, lemon and oregano 15.90

***Sea Bass:*** A whole sea bass cooked the traditional Hellenic way 15.90

## *Vegetarian*

***Yemista:*** Stuffed peppers and tomatoes with rice and herbs 10.90

***Gigantes:*** Giant butter beans served with a tomato sauce with feta cheese 10.90

***Briam:*** The chef's recipe with aubergines, courgettes, carrots, fresh peppers, sweet potatoes and pumpkin in tomato sauce 10.90

***Veg Mousaka:*** Combination of aubergines, courgettes, carrots, fresh peppers, sweet potatoes and pumpkin in ceramic pot topped with béchamel sauce 11.90

## *Spirits and drinks*

### ***Beers:***

*Large Mythos (Greece)* 4.20

*Small Mythos (Greece)* 3.00

*Large FIX (Greece)* 4.50

*Small FIX (Greece)* 3.20

*Spirits (25ml):* 3.00

*Spirits (50ml):* 5.00

*Special Spirits (Jameson, Jack Daniels, Metaxa 5\*):* 3.50

*Liqueurs:* 3.00

*Soft drinks (Coke, D. Coke, Lemonade, Orange juice, Apple juice, Soda water, Tonic water):* 1.80

*J2O:* 2.20

*Mineral water:* 1.50

