

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

Horiatiki - 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

Kirios Piata - 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

Psita sti Schara (Grills)

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

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

Special Biftekia: 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

