

THE M A D P L A T T E R

- MICROBAR & KITCHEN -

GREEK SUNDAY LUNCH

MAINS

Kleftiko Style Lamb  £29.00pp

Lamb Approx 500g (Serves 1) Greek style marinated lamb shoulder, cooked slowly. Served with pitta, Politiki & Greek salad, lemon oven roasted potatoes, carrot pilaf rice, tzatziki & pitta.

Pork Tomahawk  £30.00

A pork tomahawk grilled and served with lemon oven roasted potatoes, carrot pilaf rice, honey mustard sauce, grilled tomato

CHICKEN OPTIONS

All chicken served with lemon oven roasted potatoes, carrot pilaf rice, Politiki & Greek salad, tzatziki & pitta

Poussin 500-600g  £28.00pp

Half Chicken (serves 2) Approx 1.2k  £35.00

Whole Chicken (serves 4) Approx 2.5k  £17.50pp

A whole chicken, the perfect family sharer.

Vegetarian Moussaka  £22.50pp

The veggie version of a classic Greek dish of layered thinly sliced potatoes, aubergines & courgettes. Topped with rich bechamel cheese cause

Vegetarian Stuffed Peppers  £22.50pp

2 Stuffed Peppers & 1 Tomato stuffed with rice and herbs such as dill, fresh onion, mint, garlic, parsley & spring onion. Served with Greek Salad & Tzatziki. *Can be vegan, with Politiki salad instead of Greek salad.*

The Greek Family Table Platter  £250.00

Serves 8/10. A large and welcoming platter of Lamb shoulder, Pork Tomahawk & Whole Chicken, served with all the trimmings! Perfect for sharing between 8/10 people! Make sure you hungry

Please advise a member of our team if you have any specific dietary needs

ALLERGENS

 Wheat
 Peanuts
 Nuts

 Sesame
 Eggs
 Milk

 Soya
 Celery
 Lupin

 Mustard
 Sulphites
 Fish

 Crustaceans
 Molluscs

 Vegetarian
 Vegan
 Gluten-free



THE
MAD PLATTER
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GREEK DRINKS

Greek Wines

Greek Red Wine (Cabernet/Sauvignon/Syrah ATRIOS, FOURKAS)	£25.00
Greek Biodynamic White Wine (Asyrtiko and Sauvignon Blanc EARINO, FOURKAS).....	£27.00
Greek Traditional Retsina 500ml 100% Roditis & Resin	£18.00

Greek Beers

Alpha Lager	£5.00
Mythos Lager	£5.00
Keo Lager (Cyprus)	£5.00

Greek Cocktails

Ouzo Basil Smash	£9.00
<i>Ouzo, fresh lemon, sugar syrup, basil & mint leaves. Short over ice</i>	
Hellenic Martini	£9.00
<i>White Hare Hellenic Gin stirred with Dry Vermouth, served straight up with an olive</i>	
Brandy Sour (The Cypriot Way)	£9.00
<i>Metaxa 5* shaken with lemon juice, angostura bitters, sugar and topped with soda.</i>	
Mastiha Collins	£9.00
<i>Skinos Mastiha liqueur shaken with lemon juice, vanilla syrup, topped with Soda</i>	

Greek Spirits 25ml

Ouzo	£5.00
Tsipouro No Anise	£5.00
Metaxa 5* Greek Brandy	£5.00

DESSERTS

Baklava

£6.00pp

Triangle shaped traditional Greek desserts, layered with sheet of filo pastry stuffed with finely chopped walnuts and doused in spiced sugar syrup. Served with ice cream

Portokalopita

£6.00pp

Traditional orange cake served with ice cream

Sokolatopita

£6.00pp

Greek moist chocolate cake served with ice cream

