



ACROPOLIS

GREEK TAVERNA



STARTERS



SOUP OF THE DAY Please ask the server	3.95
GARLIC BREAD	2.95
GARLIC BREAD CHEESE	3.95
PRAWN COCKTAIL	4.95
FETA WITH OLIVES Greek cheese topped with olives oil, oregano and olives.	4.85
FETA FILO Feta cheese in filo pastry drizzled with honey and topped with sesame seeds.	4.85
HALOUMI Cypriot goats cheese chargrilled.	4.20
SAGANAKI Cypriot goats cheese in breadcrumbs.	4.20
TZATZIKI Greek Yoghurt with cucumber, garlic, mint and dill.	3.85
TAHINI Creamed sesame seeds with garlic & lemon.	2.85
HOUMOUS Creamed chick peas with tahini, lemon & garlic.	3.85
TARAMASALATA Creamed smoked cod roe.	3.85
FELAFEL chick peas balls with vegetable and herbs.	4.75
POTATOSALATA Diced potatoes, red onion, dill, mint, oregano and lemon juice.	3.75
KEFTEDES Meatballs in a homemade tomato sauce.	4.95
DOLMADES Vine leaves stuffed with rice & minced meat.	4.85
MANITARIA GEMISTA Mushrooms stuffed with cheese in breadcrumbs.	4.75
SPANAKOPITAKIA Homemade spinach and feta pies in olive oil pastry.	4.75
LOUKANIKA Greek Village Sausage chargrilled.	4.85
MANITARIA SKORDO Mushrooms in a garlic cream sauce.	4.75
GIGANTES Giant white beans cooked with tomato, onions, olive oil & parsley.	4.65
LOUNTZA Smoked pork loin chargrilled.	4.95

(STARTERS ARE SERVED WITH HOT PITTA BREAD)



SEAFOOD STARTERS

MARIDAKI white bait lightly battered and deep fried.	4.95
KALAMARI Deep fried squid battered.	4.95
MYDIA Mussels steamed in garlic butter and white wine.	5.20
SARDELES Sardine fillet chargrilled.	5.60
GARIDES SKARAS Chargrilled king prawns.	6.45
GARIDES SKORDATES King prawns in wine & garlic sauce.	6.65
GARIDES SPECIAL King prawns wrapped in bacon, chargrilled.	6.96
GARIDES SAGANAKI Prawns oven baked in a tomato and ouzo.	6.95

SALADS

TRADITIONAL GREEK SALAD Fresh salad with feta and olives.	5.50
PRAWNS AVOCADO SALAD Fresh salad with baby prawns, avocado topped with Marie Rose sauce.	10.95
ACROPOLIS SALAD Fresh salad with ham haloumi and boiled eggs topped with Marie Rose sauce.	5.50
SALMON SALAD Fresh salad with chargrilled fillet of salmon.	10.95

MINI MEZE

COLD MINI MEZE Tzatziki, Houmous, Taramosalata and Potatosalata.	11.60
VEGETARIAN MINI MEZE Felafel, Manitaria Gamista, Veg-Dolmades and Spanakotiropitakia.	11.60
MEAT MINI MEZE Keftedes, Dolmades, Loukanika and Lountza.	12.95
FISH MINI MEZE Kalamari, King Prawns, White Bait and Scampi.	12.95





ACROPOLIS

GREEK TAVERNA

GREEK BANQUET

ACROPOLIS MEZE

(Greek banquet Athenian style) We use only high quality fresh ingredients A traditional Greek feast of 17 or more delicious especially selected dishes.

(Normally served in four course at your leisure)

FOR 2 OR MORE PERSONS ONLY 17.95 PER PERSON

1ST COURSE : Tzatziki, Houmous, Taramosalata, Potatosalata, Greek salad and hot pitta bread.

2ND COURSE : Kalamari, King Prawns, Scampi and tunasalad.

3RD COURSE : Dolmades, Keftedes, Manitaria Gamista and Spanakotiropitakia.

4TH COURSE : Pork souvlaki, chicken souvlaki, Lamb chops and Afelia.

**(ROAST POTATOES AND RICE)
DISHERS MAY VERY OCCASIONALLY**

FOOD ALLERGIES; BEFORE PLACING AN ORDER, PLEASE INFORM A MEMBER OF STAFF IF A PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.



ACROPOLIS MAIN MEALS

MOUSAKA Layers of potatoes, mincemeat, aubergines & courgettes topped with béchamel sauce.	11.75
STIFADO Cubes of lean beef cooked slowly with red wine, tomato & onions.	12.75
BRIAMI Oven roasted vegetables with herbs and spices.	9.75
ARNI ALA GREEK Slices of tender roast lamb in rosemary and garlic sauce.	12.95
SKORDO STUMBI Lean cubes of lamb cooked in rich garlic and red wine sauce.	12.95
KLEFTIKO Shoulder of lamb slowly roasted with tomato, wine, herbs and spices until tender.	13.95
AFELIA Lean cubes of pork cooked in red wine & coriander seeds.	11.95
KEFTEDES Meatballs in homemade tomato sauce.	11.95
PASTITSIO (baked pasta) Greek pasta delicately spiced, mincemeat.	10.95
KOTOPOULO SKORDATO Tender Fillet of chicken cooked in creamy garlic&wine sauce.	11.75
KOTOPOULO SPANAKI Tender fillet of chicken stuffed with spinach & feta cheese and cooked in creamy sauce.	11.95
KOTOPULO APHRODITE Tender fillets of chicken cooked in ouzo and creamy tomato sauce.	11.95
KOTOPULO MANITARIA Tender fillets of chicken cooked creamy mushroom sauce.	11.75

SIDES

CHIPS (HOMEMADE)	2.60
ROAST POTATOES	2.60
RICE	2.60
PITTA BREAD	0.60
PICKLED PEPPERS	2.50
OLIVES (BLACK, GREEN OR MIXED)	2.75





SEA FOOD DISHES

KALAMARI Deep fried in butter.	12.75
SEABASS whole or filleted chargrilled or sea bass fillet lightly battered if preferred.	14.75
SALMON Salmon fillet chargrilled.	12.95
ACROPOLIS SALMON Fillet of salmon with baby prawns cooked in fresh creamy and dill sauce.	14.75
SWORD FISH Chargrilled sword fish fillet.	12.95
SARDINES FILLET CHARGRILLED	10.95
GARIDAS SKARAS Chargrilled king prawns.	14.95
GARIDIES SKOWRDATES King prawns in white wine and garlic sauce.	14.95
GARIDES SPECIAL King prawns wrapped in bacon chargrilled.	15.75
SCAMPI Whole tail scampi served with homemade chips.	10.75

VEGETARIAN DISHES

VEGETARIAN DOLMADES Stuffed vine leaves with rice and vegetable.	10.95
BRIAM Baked vegetable in a rich tomato and wine sauce.	10.95
GEMISTA Stuffed peppers with blend of herbs, vegetable and rice.	10.95
SPANAKOTIROPITAKI traditional Greek spinach and cheese pie.	10.95
VEGETARIAN MOUSAKA layers of potatoes, aubergine, courgettes with vegetable and béchamel sauce.	11.75

(MEALS ARE SERVED WITH GREEK ROAST POTATOES AND RICE)





GRILLED DISHES

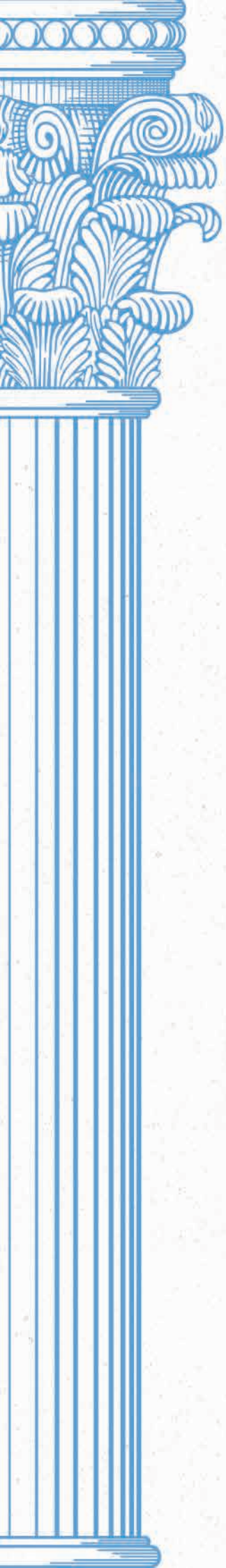
CHICKEN SOUVLAKI 2 skewers of chicken chargrilled.	11.75
PORK SOUVLAKI 2 skewers of pork chargrilled.	11.75
LAMB SOUVLAKI 2 skewers of lamb chargrilled.	12.95
COMBO CHICKEN AND PORK SOUVLAKI 2 skewers of chicken and pork.	11.75
COMBO SHEFTALIA OR CHICKEN OR PORK 1 skewer souvlaki and homemade Greek sausages.	11.75
COMBO AFELIA SHEFTALIA homemade Greek sausage & pork cooked in red wine and coriander seeds.	11.75
MIXED SOUVLAKI 3 skewers of chicken, lamb and pork grilled.	14.95
PAIDAKIA LAMB CHOPS GRILLED	14.75
SHEFTALIA Homemade Greek sausages delicately spiced.	11.95
MIXED GRILL Lamb chop, pork kebab, chicken fillet, lounza, haloumi and sheftalia.	14.95

STEAKS

SIRLOIN 10oz steak grilled to your way.	15.75
RIB EYE 10oz rib eye steak grilled to your way.	14.75
FILLET 10oz fillet grilled to your way.	17.75
(HAVE ONE OF OUR DELICIOUS SAUCE FOR ONLY 2.00 THEY ARE MADE TO COMPLEMENT OUR STEAKS AND GRILLS PERFECTLY)	
PEPPERCORN Classic creamy sauce made with brandy and mustard.	2.00
DIANE Classic creamy sauce made with mushroom, onion, brandy and mustard.	2.00
OUZO SAUCE Tomato ouzo sauce with a hint of cream.	2.00
BLUE CHEESE SAUCE Stilton cheese in white wine and creamy sauce.	2.00

ALL STEAKS ARE SERVED WITH ROASTED VEGETABLE AND FRESHLY
HOMEMADE CHUNKY CHIPS.





ACROPOLIS

GREEK TAVERNA

ACROPOLIES GRILLED PLATTER FOR 26.95

CONSISTING OF 2 SKEWERS OF CHICKEN & PORK KEBAB, 2 LAMB CHOPS, 2 SHEFTALIA, 2 LOUNZA, 2 LOUKANIKI & 2 HALOUMI. SERVED WITH (TZATZIKI, HOUMOUS, TAROMOSALATA, TAHINI, GREEK SALAD, HOT GREEK PITA AND RICE & ACROPOLIS ROAST POTATOES)

FOOD ALLERGIES; BEFORE PLACING AN ORDER, PLEASE INFORM A MEMBER OF STAFF IF A PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.

