



WELCOME TO ULYSSES



NEW YEAR'S EVE



STARTERS

GREEK DIPS: A selection of the most traditional Greek dips.

HALOUMI (SAGANAKI): Traditional Cypriot white cheese deep fried crispy golden brown .

SPANAKOPITA: Spinach mixed with herbs and feta cheese wrapped in filo pastry cooked in the oven.

STUFFED MUSHROOMS
Filled with homemade chicken pate and coated with bread crumbs served with garlic mayonnaise.

PRAWN COCKTAIL: Mediterranean prawn cocktail with marie rose sauce.

SOUP AVGOLEMONO: Traditional Greek Cypriot soup of rice , chicken and fresh egg lemon sauce.

***All Starters served with Salad Garnish and Warm Pitta Bread.**

MAIN COURSES

KLEFTIKO: Fresh leg of lamb on the bone cooked slowly in the oven with vegetables, herbs & red wine until tender.

ULYSSES CHICKEN: Chicken lightly pan fried with fresh peppers onions tomatoes and herbs, simmered in a white wine sauce.

STIFADO: Lean cubes of beef cooked in casserole very slowly in a red wine, vinegar, onions and herbs until tender.

FISH GRILL

ULYSSES XIFIAS: Fillet of swordfish grilled and cooked with tomato, onion, garlic, herbs, red sauce.

VEGETERIAN DISHES

VEGETARIAN LASAGNE: Traditional pasta dish with mixed vegetables and topped with a vegetarian cheesy sauce.

ULYSSES VEG PLATTER: Seasonal vegetables, onion rings and potatoes, deep fried haloumi cheese baked with herbs and virgin olive oil.

GRILLED – CHARCOAL

SIRLOIN STEAK:
Char-grilled English/Scottish sirloin 8oz steak Served with mushrooms and onion ring

PEPPER SAUCE SIRLOIN STEAK:
Char-grilled English/Scottish steak simmered in a rich peppercorn sauce, served with mushrooms and onion ring.

PORK SOUVLAKI: Chunks of char-grilled pork on skewers marinated with olive oil and lemon juice.

***All Mains are served with Salad Garnish and Homemade Fries**

DESERTS

COFFEE

LIVE ENTERTAINMENT

FREE CAR PARKING

42A BRISTOL ST, B5 7AA
BIRMINGHAM.
TEL: 0121-622-3159

