



STARTERS



1. **TARAMOSALATA:**
A traditional Greek dip. A puree smoked cod roe with olive and lemon juice.
2. **TZATZIKI:**
A famous Greek dip. Made with yogurt, shredded cucumber, garlic and mint.
3. **HOUMOS:**
Made with chick peas, olive oil, garlic and lemon juice.
4. **VEGETARIAN DOLMADES:**
Vine leaves stuffed with, rice herbs, vegetable oil and onions.
5. **KEFTEDES:**
Beef mince meatballs in a red tomato herb sauce. Very well known Greek dish.
6. **GREEK SALAD-HORIATIKI:**
The famous village style salad. With tomatoes, cucumber, peppers, olives, feta cheese oregano and virgin olive oil.
7. **KALAMARI:**
Rings of fresh squid coated in seasonal flour and deep fried.
8. **MELON:**
Fresh honey melon chilled and decorated.
9. **PRAWN COCKTAIL:**
Peeled prawns on a bed of iceberg lettuce with Marie-rose sauce.
10. **STUFFED MUSHROOMS:**
Stuffed with homemade chicken pate and coated with bread crumbs and served with a garlic mayonnaise.
11. **ULYSSES SOUP OF THE DAY:**
Home made soup, with mixed vegetables.
12. **PATE:**
Pork pate served with garnish salad.
14. **ICARUS WINGS:**
Roasted chicken wings in a hot tangy barbecue sauce.

ALL DISHES SERVED WITH GARNISH SALAD
AND WARM PITA BREAD

- Children under 12 years old £12.00, selected items only.
- Minimum charge policy of the business £10.00 per person.

• NO SERVICE CHARGE!

NOTE

You can book your late Christmas Parties during January or February with our ordinary A la carte or Party Menu
Table decorations **FREE.**



MAIN COURSES



1. **ULYSSES CHICKEN:**
Chicken lightly pan fried with fresh peppers, onions, tomatoes and herbs simmered in a white wine then finished with a dash of cream.
2. **APHRODITE CHICKEN:**
A fillet breast of chicken sautéed in butter, with onions, mushrooms and white wine finished with fresh cream.
3. **MOUSAKA:**
One from the most famous Greek dishes, with layers of, mince beef, courgettes, potatoes, aubergines topped with a béchame (cream cheese) sauce.
4. **STIFADO:**
Lean cubes of beef cooked in a casserole very slowly, in a red wine vinegar, onions and herbs until tender.
5. **KLEFTIKO:**
Fresh leg lamb on the bone cooked slowly in the oven with, fresh vegetables, herbs, red wine until tender.

VEGETARIAN DISHES

6. **VEGETARIAN MOUSAKA:**
Sliced aubergines, courgettes, spinach and potatoes topped with vegetarian cheese sauce.
7. **VEGETARIAN LASAGNE:**
Traditional pasta dish with, mixed vegetables and topped with a vegetarian cheese sauce.

GRILLS CHARCOAL DISHES

8. **SIRLOIN STEAK (£4.00 extra):**
Char-grilled English/Scottish tender steak.
9. **SIRLOIN STEAK. PEPPER SAUCE (£4.00 extra):**
Tender English/Scottish steak simmered in a rich pepper corn sauce of brandy, fresh cream and red wine sauce.
10. **PORK SOUVLAKI:**
Chunks of fresh char-grilled pork on skewers marinated with olive oil and lemon juice.
11. **CHICKEN SOUVLAKI:**
Chunks of fresh chicken fillet breast on skewers marinated with olive oil and lemon juice.

FISH GRILLS

12. **ULYSSES XIFIAS (£4.00 extra):**
Fillet of sword fish grilled and cooked with fresh tomato, onion, garlic herbs Ulysses red sauce.
14. **SCAMPI:**
Jumbo scampi coated in bread crumbs deep fried, with garlic mayonnaise.

All Meals served with mixed garnish salad
and homemade french fries

Complete with a selection of Desserts

