

BAR MEZE

There are no set starters or main courses. Order as few or as many dishes as you wish. Cold dishes will be served straight away; hot dishes from our charcoal grill will be served as each one is cooked. All our dishes are prepared fresh in our kitchen, please ask if you have any allergies or dietary requirements.

Houmous v, ve, gf, df £6.50
Chickpea and Tahini with olive oil and herbs – very popular.

Tzatziki v, gf, £6.50
Yoghurt, cucumber and mint – traditional cool dip.

Taramasalata df £6.75
Smoked cod roe, onion, olive oil and lemon dip – addictive.

Melinzanosalata v, ve, gf, df £6.50
Roasted aubergine, tomato, hint of garlic, olive oil and lemon dip, my favourite!

Biberia Kokkina v, ve, gf, df £6.50
Skinned, roasted red peppers in an olive oil and lemon marinade – unbelievable!

Koukia v, ve, gf, df £6.50
Broad beans, mint, olive oil dressing – you'll be surprised how good these taste.

Patatosalata v, ve, gf, df £6.50
Baby new potato salad with parsley, lemon and olive oil.

Baba Ghanoush v, gf, £6.95
Smoked aubergine with tahini, greek yoghurt, olive oil and seasoning from the middle east.

Mezetakia (Minimum 2 persons) £10.50 *per person*

Our selection of the first seven cold homemade dips all served with Hot Pitta Bread – Superb!



Bar Meze Greek Garlic Bread v, £6.50
Traditional Greek Bread, given the Bar Meze touch including Garlic & Rosemary



Feta Cheese v, gf, £4.95
Feta cheese with an olive oil and dried mint dressing, try with mixed olives.

Halloumi v, gf, £6.75
Traditional Greek cheese, charcoal grilled.
Compliments most other dishes – very popular.

Naughty Halloumi Chips v, gf, £6.95

Mixed Vegetables Souvlakia style v, ve, gf, df £8.95
Tomatoes, onions, peppers, aubergine, courgettes and mushrooms charcoal grilled Souvlakia style on a skewer.

Spanakopitta v, £9.50
Spinach and Feta cheese wrapped in filo pastry served hot.
These are home made to a new recipe and are absolutely delicious

Egyptian Pastry (The Pharaoh's Special) £9.50
Minced Chicken, Chopped Vegetables, Feta Cheese, Béchamel Sauce and herbs wrapped in filo pastry – beautiful.

Manataria v, ve, gf, df £7.50
Large mushrooms fresh from local supplier, charcoal grilled with lemon and olive oil dressing – these taste like mushrooms from a bygone era.

Bar Meze Stuffed Peppers £8.75
Freshly chopped Swordfish, vegetables and béchamel sauce topped with cheese.

Hawawshi Traditional Egyptian Dish NEW!! £9.95
Crispy Pitta Bread stuffed with spiced minced lamb.



Falafel v, ve, gf, df £7.50
Classic Middle Eastern chickpea, coriander and parsley parcels.

Dolmades (Vegetarian version available v, ve,) gf, df £8.95
Hand-rolled vine leaves stuffed with minced lamb (or vegetables) and rice – very traditional.

Kofta gf, df £9.50
Home made Kofta of minced lamb, herbs & spices, served with tahini – trust me, you'll want these again.

Pastourma gf, df £6.95
Spicy beef sausage, charcoal grilled.

Kalamari df £9.50
Deep fried hand-cut baby squid, suggest lots of lemon and pepper – wonderful.

Tuna Shashlik gf, df £17.50
Skewers of fresh tuna – charcoal grilled. "an experience not to miss".

Seafood Plato gf, df £17.50
Prawns and fresh fish charcoal grilled – very healthy and very tasty.

Mediterranean Prawns gf, df £17.95
Butterflied and charcoal grilled – these are delicious, very popular.



Sartheles gf, df £9.50
Sardines, charcoal grilled with lemon and olive oil dressing – very Mediterranean.

TURN OVER MORE ITEMS ON BACK

ALL PRICES INCLUDE VAT – ALL GRATUITIES GO TO YOUR WAITER OR WAITRESS – A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Swordfish Shashlik *gf, df* **£17.75**
Skewers of fresh swordfish charcoal grilled – so delicate, so healthy.



Lamb Cutlets *gf, df* **£19.95**
Four prime lamb cutlets, French trimmed, charcoal grilled – these are special.

Lamb Souvlakia *gf, df* **£16.25**
Skewers of marinated lamb, charcoal grilled – traditional Greek street food.

Chicken Shashlik *gf, df* **£14.50**
Tender pieces of chicken charcoal grilled on a skewer with peppers, mushroom and onion in a special marinade – Mmmm!

Chicken Tikka *gf* **£14.50**
Marinated with mixed spices, yoghurt and lemon juice – charcoal grilled.

Mixed Grill *gf, df* **£28.95**
Four pieces of Chicken Shashlik, Four pieces of Lamb Souvlakia, Two Prime Lamb Cutlets, Two pieces of our homemade Kofta. Served with our delicious Hand Cut Chips. Delicious, treat yourself or enough to share.



Kleftiko *df* **£21.50**
Lamb on the bone very slowly roasted to keep it moist and unbelievably tender, flavoured with special herbs & spices – this is wonderful. Served with “either” Reizi Rice, Hand Cut Chips “or” Salad.



Moussaka, Meat or Vegetarian (made with Quorn mince) **£15.50**
Classic Greek aubergine and potato dish. Freshly made in our kitchen with lamb or Quorn mince and béchamel sauce.

Mesa’ah NEW!! *v, ve, gf, df* **£14.95**
Egyptian fried eggplant in a garlic spicy tomato sauce, absolutely delicious.

Seabass *gf, df* **£22.50**
Fresh Seabass – chargrilled to perfection – very delicate, very healthy. Served with “either” Reizi Rice, Hand Cut Chips “or” Salad.



Reizi *v, ve, gf, df* Savoury rice with chopped onions and peppers **£4.95**

Patades Tiganites *v, ve, gf, df* Our famous “hand-cut” chips **£4.95**

Greek Salad with Feta Cheese *v, gf*, Optional dressing. **£4.95**

Tomato & Onion Salad with Feta Cheese *v, gf* Optional dressing. **£4.75**

Olives *v, ve, gf, df* **£3.95**
Marinated green olives – great with Feta cheese.

Extra Pitta Bread Portion *v, ve, df* **£1.75**

Gluten Free Bread Portion *v, gf* **£2.95**

Crudites Portion *v, ve, gf, df* **£2.50**

SPECIAL OF THE HOUSE

Special Meze (Minimum 2 persons) £25.50 per person

Our signature dish, very popular, never disappoints and excellent value.

1st Course: A selection of the first seven of our ever popular homemade dips and served with hot pitta bread.

2nd Course: Halloumi, Kofta & Greek Salad, Falafels.

3rd Course: Kalamari & Swordfish.

4th Course: Chicken & Lamb Souvlakia served with rice.

(There is of course a vegetarian option, please ask your waiter for details).



v – vegetarian, *ve* – vegan, *gf* – gluten free, *df* – dairy free

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