

# NEOS

CONTEMPORARY GREEK CYPRIOT DINING

## SMALLS

Marinated Kalamata Olives <small>VE GF</small>	2.5
Greek Salad <small>V GF</small>	3
Baked Gigantes Beans in Tomato Sauce <small>VE GF</small>	2.5
Baby Potato Salad <small>VE GF</small>	3
Freshly Baked Pitta <small>VE</small>	2
Hummus with Tahini and a hint of Cumin <small>VE GF</small>	3
Greek Yogurt Tzatziki <small>V GF</small>	3
Taramasalata	3
Courgette and Feta Croquettes <small>V</small>	4
Hand-Rolled Stuffed Vine Leaves <small>VE GF</small>	4
Traditional Spinach Pie with Greek Yogurt <small>V</small>	3.5
Grilled Cypriot Halloumi <small>V GF</small>	4
Homemade Falafel <small>VE GF</small>	3.5
Crispy Calamari with Paprika Aioli	6
Chargrilled Greek Sausage with Mustard <small>GF</small>	6
Chargrilled Chicken Souvlaki <small>GF</small>	3
Chargrilled Lamb Souvlaki <small>(Can be made GF)</small>	3.5

## MEZE

Meze of all the small plates above as a complete meal for £22 per person. Minimum of 2 people.

## BRUNCH

<b>PEINIRLI</b> <small>V</small>	12.5
Peinirli was brought to Greece by the immigrants who lived by the black sea almost 100 years ago. Boat shaped bread topped with Gouda and Feta cheese, tomato and fried eggs.	
Add bacon	1.5

<b>SOUVLAKI</b>	12
Open kebab with a choice of falafel, chicken or lamb, served on pitta bread with hummus, coleslaw, pickled chillies and cherry tomatoes	

<b>CHICKEN &amp; WAFFLE</b>	14
Fried buttermilk chicken thigh served on a fresh waffle with maple and coriander syrup and a fried egg.	
Add bacon	1.5

<b>GREEK SHAKSHUKA</b> <small>V (Can be made vegan)</small>	11.5
Poached eggs on koulouri sesame bagel in a spiced tomato and pepper sauce, garlic yoghurt and chilli oil.	
Add bacon	1.5

<b>FULL GREEKLISH</b>	14.5
Eggs your way, smoked streaky bacon, Greek sausage, pitta bread, gigantes beans, grilled halloumi and a baked tomato.	

<b>AVOCADO CAPONATA</b> <small>VE</small>	10.5
Served with koulouri sesame bagel, fresh avocado, aubergine and basil.	

## SIDES

Smokey Streaky Bacon <small>GF</small>	3
Smashed Avocado <small>VE GF</small>	3.5
Baked Tomato <small>VE GF</small>	2.5
French Fries <small>VE GF</small>	3
Sweet Potato Fries <small>VE GF</small>	4
Mac and Greek Cheese <small>V</small>	5

## SUNDAY ROAST

<b>POUSSIN</b>	14
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<b>BEEF SIRLOIN</b>	17
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<b>LAMB RUMP</b>	17
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Served with Yorkshire pudding, roast potatoes, carrots, green beans, stuffing and gravy.

<b>YEMISTA</b> <small>VE GF</small>	13
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A baked tomato and pepper stuffed with rice, herb and Cretan extra virgin olive oil, served with baked potatoes and vegetables.

## BOTTOMLESS

**PROSECCO or PORN STAR MARTINI**

£19 PER PERSON. 1½ hour limit.

## DESSERTS

<b>CHOCOLATE FONDANT</b> <small>V GF</small>	5.5
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With a salted caramel sauce and homemade vanilla ice cream.

<b>BACLAVA, KATAIFI &amp; GALATBOUREKO</b> <small>V</small>	5.5
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Selection of classic Greek desserts.

<b>HOMEMADE PRALINE ICE CREAM</b> <small>V</small>	4
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With freshly baked cookies.

<b>SEASONAL SORBET</b> <small>VE GF</small>	4
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With fresh fruit

A discretionary service charge of 12.5% will be added to your bill. Full allergen info menu available on request. V items are suitable for vegetarians. VE items are suitable for vegans. GF items are suitable for coeliacs. All our dishes may contain traces of nuts. If you suffer from a food allergy or intolerance, please let us know upon placing your order.

<b>GREEK NEGRONI</b>	10
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Bombay Sapphire Gin, Roots Mastica Liqueur, Sweet Vermouth and Campari. Complex, herbal and goes great with food.

<b>White Wine</b>	175ml 250ml Bottle
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<b>RETSINA Tsantali</b>	7 8.5 23
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Attica, Greece  
Fresh and rich on the palate, this wine develops the characteristics of the Savatiano grape, with the development of a piney flavour at the back of the throat.

<b>SIGALAS Assyrtiko Athiri</b>	41
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Santorini, Greece  
With refreshing acidity and a delightful after taste. Has a nose of ripe citrus fruit grown traditionally on vines of more than 50 years of age.

## Rosé Wine

<b>MAKEDONIKOS Rosé Tsantalis</b>	8 9 24.5
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Macedonia, Greece  
A vibrant rose colour with ripe strawberries on the nose and raspberry jam like flavours. Round and full taste with a clean finish.

## Red Wine

<b>TSANTALIS Red</b>	8 9 24.5
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Macedonia, Greece  
This deep red wine features inviting ripe berry fruit aromas. A versatile drinking wine especially with our charcoal grilled meats.

<b>NEMEA Tsantali</b>	9 11 29.5
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Nemea, Greece  
A ruby red wine with a rich body, soft tannins and the red fruit aromas of cherry, plum and fruits of the forest, as well as cloves.

<b>KEO</b> Cypriot beer	4.5% 330ml 4.5
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