

Greek Evening Menu

MEZE/STARTER (a choice of. . .)

Chicken Livers

Chicken Spicy livers grilled in olive oil and rosemary. Served with toasted village.

Kalamari

Kalamari tubes grilled & served with lemon butter.

Creamy Beef Strips

Beef strips grilled in olive oil, rosemary & Kalamata olives in a creamy sauce, with toasted Village bread.

Garlic Snails

Snails served in a garlic butter sauce.

Haloumi

A generous slice of this delicious cypriot delicacy! Either served grilled or fried.

Dolmades

Rice and herbs stuffed in vine leaves accompanied with tzatziki.

MAINS (a choice of...)

Mousaka

Layers of baked eggplant, potatoes, fresh herbs, lean seasoned ground beef and a creamy béchamel sauce.

Rump Steak

A Juicy 300g rump grilled to perfection!

Prawns & Calamari

8 succulent grilled prawns and calamari tubes, laced with lemon butter.

Spicy Taverna Chicken

A baby chicken marinated in our spicy sauce and then grilled to perfection.

Super Sized Pork Chop

450g Super cut pork chop, fire grilled to perfection. A cut found only at Platia!

Open Lamb souvlaki Plate

Marinated choice Lamb skewers served with a Greek Salad, chips, pita bread and tzatziki.

Grilled Hake

Tender fillet of hake, generously drizzled with lemon butter sauce.

GLIKASWEETS (your choice of...)

Ice cream with Bar One sauce

Vanilla ice-cream with bar one chocolate sauce.

Rice Pudding/Rizogalo

Traditional Greek rice pudding sprinkled with cinnamon, Served warm or cold.

Homemade Tiramisu

Heaven in your mouth! Our very own home made recipe.

Malva Pudding

An all time homemade favourite, served either with ice cream or fresh cream.