# N La Carte Menu 🔊



Meze



This is the traditional way in which Greeks & Cypriots eat, drink and enjoy themselves in tavernas and restaurants. Lots of small plates of food to graze on so that you can try a great selection of the menu without over-facing yourself. Mezes require a minimum of 2 people ordering and do not include sweets or coffee.

MARINATED OLIVES 🕬 🗇 SOUP OF THE DAY OO

CHAR GRILLED HALLOUMI O

STUFFED VINE LEAVES

Diced cucumber, tomatoes, peppers, onions, feta cheese & olive

Char grilled halloumi drizzled with olive oil, lemon juice and a sprinkling of oregano

Vine leaves stuffed with minced lamb, rice and a hint of mint

VEGETARIAN VINE LEAVES ♥ ♥ £5.50 Vine leaves, rice and a hint of mint

Greek Dips

All served with warm pitta bread

TARAMOSALATA

HUMMUS OO

A Selection Of Greek Salad, Taramosalata, Hummus, Tzatziki, Keftedes (Meatballs), Dolmades, Beef Stifado, Chicken Kebab And Rice

Greek Salad, Taramosalata, Hummus, Tzatziki, Sardines, Calamari, Prawns And Feta, Seabass, Salmon

VEGETARIAN 0

Greek Salad, Aubergine Dip, Tzatziki, Hummus, Potato Keftedes, Falafel, Feta Parcels, Spinach & Feta Pastry, Vegetarian Moussaka, Vegetarian Vine

Marinated Olives, Greek Bread, Mixed Salad, Aubergine Dip, Hummus, Mediterranean Falafel, Vegan Stuffed Vine Leaves, Sauté Potatoes And Chargrilled Vegetable Kebabs

£22.95 pp £23.50 pp £21.95 pp £21.95 pp

Main Course

# Starters

## Seafood Starters

Dusted in flour and smoked paprika. Deep fried and served separately with garlic

Deep fried squid served with garlic sauce

Peeled prawns cooked with onions, tomatoes, peppers, dill, parsley, white wine & glazed with feta cheese

### Filo Pasteries

Pastries stuffed with feta and mint

£4.85

Chickpeas, olive oil, lemon juice and tahini (sesame pulp)

Yoghurt and cucumber dip with olive oil, lemon juice, garlic and a hint of mint

Chargrilled aubergine flesh blended with extra virgin olive oil, lemon juice, tahini and garlic

MIXED DIPS (0) Your choice of 3 of the above dips

#### Keftedes

LAMB KEFTEDES

Meatballs prepared with minced lamb, potatoes, breadcrumbs, grated onions, mint and parsley – served with a fresh piquant tomato sauce

Spicy lamb patties served with a chilli salsa

POTATO KEFTEDES O

Shredded potato, parsleys & onion dipped in breadcrumbs, then deep-fried and served with a separate mild chilli sauce

FALATEL © 5.85 Grilled patties of chickpeas, parsley, breadcrumbs, onion, fresh coriander, ground cumin and cayenne pepper – a Middle Eastern delicacy. Please tell us if you want the vegan option.

Fillets of sardines, marinated with olive oil, lemon juice and oregano, dusted in flour

FETA CHEESE O

Cubes of chicken, peppers, garlic, white wine & oregano in filo pastry

Triangles of filo stuffed with small prawns onions, white wine & dill

## Side Dishes

MIXED SALAD OO

Lettuce, cucumber, tomatoes, onions and peppers

GREEK SALAD O

Diced cucumber, tomatoes, peppers, onions, feta cheese & olive

£2.95

£3.45

SAUTE POTATOES OO

MIXED VEGETABLES O O

BASMATI RICE WITH VERMICELLI @ £2.95

MARINATED OLIVES @ @

Reek

REFE STIFADO

Prime diced beef in red wine sauce with onions, cinnamon and cloves served with rice. A classic Greek dish

FILLET STEAK

Fillet chargrilled to your liking served with chips

FILLET WITH BRANDY CREAM

Fillet sautéed in butter then finished with a wine, cream & brandy sauce served with chips



£15.95

KLEFTIKO

A joint of lamb slowly cooked in the oven with oregano & garlic, a speciality of Cyprus served with sauté potatoes

£12.95 Layers of aubergines, courgettes, potatoes and minced lamb, topped with béchamel sauce, baked in the oven & served with mixed salad

Lamb kebab marinated in olive oil, lime juice and oregano and char-grilled, served with rice

LAMB CUTLETS

Succulent lamb cutlets served with a selection of saute potatoes and traditional herbs

LAMB WITH FETA

Lamb with spinach and feta cheese, slowly cooked in the oven with sauté potatoes

Lamb kebab, lamb kofta, lamb chop & chicken kebab, served with rice or sau potatoes

MIXED SOUVLAKI

1 skewer of lamb & 1 skewer of chicken, both chargrilled & marinated in clive oil, lime juice, oregano & served with rice

LAMB KEFTEDES Meatballs prepared with minced lamb, potatoes, breadcrumbs, grated onions, mint and parsley – served with a fresh piquant tomato sauce & rice

LAMB KOFTA

Spicy lamb patties served with a chilli salsa & rice

Phicken

Our chicken is locally sourced. All chicken dishes are served with rice

CHICKEN RIGNATI

Chicken fillet marinated in olive oil, lime juice & bay leaf then chargrilled with STUFFED CHICKEN

Chicken stuffed with feta and spinach – pan fried, served with white wine & fresh cream

Chicken fillet pan fried with white wine & fresh cream, a speciality from the Island of

CHICKEN SOUVLAKI

Traditional chicken kebab marinated in olive oil, lime juice & oregano then chargrilled

CHILLI CHICKEN

Pan fried chicken fillet with onion, chillies, tomato, garlic, oregano and black olives. All fish dishes served with sauté potatoes



All fish dishes served with sauté potatoes.

SALMUN £13.95 Fresh salmon either chargrilled or pan fried

SALMON WITH A CREAM SAUCE £14.95 Chargrilled Fresh salmon served with a cream sauce & sauté potatoes

Pan-fried Sea Bass fillet served with a squeeze of lemon juice and parsley

SEA BASS WITH FETA
Sea Bass fillets stuffed with feta & spinach
– pan fried

Deep fried squid, dusted with flour and then fried, served with garlic sauce

SWORDFISH

Fresh swordfish steak marinated in olive oil, lime juice and oregano – chargrilled (Not included in Olive Offer)

Vegetarian

Spinach, feta cheese, spring onion and dill sandwiched between pastry. Oven baked, served with a mixed salad

VEGETARIAN MOUSSAKA 🏻

Layers of aubergines, courgettes, potatoes and seasonal vegetables, topped with béchamel sauce, baked in the oven & served with a mixed salad

MEDITERRANEAN FALAFEL @@ £12.95

Grilled patties of chickpeas, parsley, breadcrumbs, onion, coriander, cumin & pepper served with mixed salad.
Please tell us if you want the vegan option

The Olive Sunday Roast Special Lamb Roast or Chicken Breast served with fresh mixed vegetables,

Yorkshire puddings & saute potatoes in a gravy sauce

Available All

Day Sunday

Please advise us if you have any nut allergies. | We can also cater for gluten free customers. | • Vegetarian Friendly Dishes | • Vegan Friendly Dishes | (5 People or More, 10% Service Charge) (10 People or More, FREE Bottle of House Red or White Wine on A La Carte Menu Only) | 0113 269 1007 | hello@theoliveleeds.co.uk | www.theoliveleeds.co.uk | 188-190 Harrogate Road, Chapel Allerton, Leeds LS7 4NZ