

Daytime Menu



Hot Drinks

Americano	£2.75
Filter Coffee	£2.75
Espresso	£1.75
Double Espresso	£2.75
Cappuccino	£2.95
Flat White	£2.95
Café Latte	£2.95
Mocha <i>(Espresso mixed with hot chocolate)</i>	£2.95
Hot Chocolate	£2.75
Tea Selection <i>English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint</i>	£2.75
Flavoured Syrups <i>(Caramel, Hazelnut, Vanilla)</i>	£0.40

Cold Drinks

Soft Drinks <i>(Coke, Diet Coke, Orange Loux, Lemon Loux)</i>	£2.95
Juices <i>(Orange, Apple, Pineapple or Cranberry)</i>	£2.95
Frappe <i>(Traditional blended iced coffee)</i>	£2.95
Kafeneon's Freddo Espresso <i>(Iced espresso)</i>	£2.95
Ice Tea <i>(Please ask for selection)</i>	£2.95
Mineral Water <i>(Still or Sparkling)</i>	£2.50
Milkshakes <i>(Chocolate, Strawberry, Banana, Vanilla)</i>	£3.75
Smoothies <i>(Please ask for selection)</i>	£2.95
Beers <i>(Please ask for selection)</i>	£3.95

Wine List

House Red, White, or Rosé

By the Glass (175ml) £4.75
Large Bottle (750ml) £16.00

White Wines

	Bottle
1 Pinot Grigio Italy. <i>An intense straw colour, our Pinot Grigio has a delightfully fruity bouquet. The palate is dry, soft full bodied and well balanced.</i>	£16.00
2 Saint Panteleimon Cyprus. <i>Medium sweet white wine with a fruity taste and rich aroma.</i>	£20.00
3 Makedonikos White Greece. <i>Medium dry wine with vibrant aromas of white flower and lavender that gives freshness and a distinctive taste.</i>	£20.00
4 Aphrodite Greece. <i>Lively crisp dry white wine with a delicate aroma and smooth taste.</i>	£20.00
5 Sauvignon Blanc New Zealand. <i>Generous and lifted, showing powerful aromas. The palate bursts with fresh citrus, grapefruit and melon notes.</i>	£19.00
6 Retsina Greece. <i>Dry white Greek wine that has been flavoured with pine resin. *Retsina is an unusual & controversial wine which may not suit everybody's taste.</i>	£19.00

Prosecco

By the Glass (175ml) £5.95
Large Bottle (750ml) £23.00

Red Wines

	Bottle
7 Merlot Italy. <i>Deep ruby red, our Merlot has elegant aromas of violet plums and red fruits.</i>	£16.00
8 Othello Cyprus. <i>Full bodied, dry red wine. Bright ruby red colour with a rich aroma and notes of oak meet in the mouth to create a fruity taste.</i>	£22.00
9 Makedonikos Red Greece. <i>Medium dry wine, bright ruby red colour with a hint of violet and ripe red fruit and redcurrant aromas offer a distinctive, silky taste.</i>	£20.00
10 Malbec Argentina. <i>Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.</i>	£19.00
11 Domaine Hatzimichalis Greece. <i>The grape varieties Cabernet Sauvignon, Merlot and Cabernet Franc make this a well balanced wine with a complex bouquet and rich long lasting after taste.</i>	£23.00
12 Pinot Grigio Blush Italy. <i>A delicious aroma of strawberries and red berries, this is a well balanced rosé with clean, crisp fruitiness.</i>	£16.00
13 Makedonikos Rose Greece. <i>A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours. A round & full taste with a surprisingly clean finish.</i>	£20.00

Cocktail menu also available

Starters and Meze Dishes

Tomato and Feta Soup (V)	£4.95
Olives, Chillies and Feta (V)	£4.50
Side of Hand cut Chips (V)	£2.95
Chips Hellas (V) <i>Topped with crumbled Feta & Oregano.</i>	£3.50
Grilled Halloumi (V) <i>Served over a tomato and mixed lettuce leaf salad.</i>	£4.95
Deep Fried Feta Saganaki (V) <i>Coated with honey & roasted sesame seeds.</i>	£5.95
Hummus and Tzatziki Dips with Pita Bread (V)	£4.95
Gigantes & Loukaniko <i>Baked "giant" Butter Beans & traditional Greek sausage in a tomato and Feta sauce.</i>	£6.50

Keftedes Apo Pavlos <i>Greek style meatballs served in a rich tomato based salsa with toasted pita.</i>	£5.95
Halloumi Fries (V) <i>Lightly battered Halloumi strips, deep fried and served with a sweet chilli dip.</i>	£4.95
Spanokopita (V) <i>Filo pastry parcels with a classic spinach, Feta and onion filling.</i>	£5.95
Dolmades (V) <i>Famous Greek delicacy. Vine leaves stuffed with zesty rice and herbs.</i>	£5.95
Greek Salad Bruscetta (V) <i>Toasted artisan bread topped with our finely chopped Greek Salad Bruscetta mix.</i>	£5.95
King Prawn Saganaki <i>Pan fried in a tomato, onion, garlic and feta salsa.</i>	£7.50
Mini Meze Sharing Starter <i>(Minimum 2 people) Selection of Greek bites to share including olives, Halloumi, chillies, Feta Saganaki, Dolmades, Spanokopita, Hummus, Tzatziki & Pita.</i>	£6.50 per person

Souvlaki Pitas

All served with a side of hand cut chips & salad. **£9.50 each**

Pork Gyros
Toasted pita filled with smoky pulled pork, salad and Tzatziki.

Chicken Gyros
Filled with traditionally seasoned shredded chicken, salad and Tzatziki.

Lamb Kofta Pita
Filled with minty lamb Kofta, salad and Tzatziki.

Halloumi Pita (V)
Filled with grilled Halloumi, aubergine, salad and Tzatziki.

Wrapatouille (Vegan Gyros)
Pita bread wrap filled with grilled aubergines, fried peppers & red onions, salad and hummus.

Main Dishes

Lamb Kleftiko <i>Slow cooked melt in the mouth lamb shank served with roasted lemon potatoes, Greek salad and Tzatziki.</i>	£13.95
Chicken Souvlaki <i>Chicken skewers coated with our traditional lemon, olive oil, salt and oregano dressing. Served with Greek salad, chips, pita bread and Tzatziki dip.</i>	£10.95
Pork Souvlaki <i>Lightly seasoned and marinated pork skewers. Grilled and served with Greek salad, chips, Pita bread & Tzatziki.</i>	£10.95
Beef Stifado <i>Slow cooked tender beef, tomato & shallots in a Greek style stew. Served with Greek salad, rice and bread.</i>	£10.95
Moussaka <i>Layers of potato, aubergine and minced beef topped with creamy Béchamel and oven baked to perfection. Served with Greek salad and bread.</i>	£10.50
Vegetarian Moussaka (V) <i>Layers of potato, aubergine, tomato and mixed grilled vegetables topped with Béchamel and oven baked. Served with Greek salad and bread.</i>	£10.50
Big Fat Greek Gyros <i>This Mixed Grill & Gyros Pita hybrid includes a chicken skewer, a Lamb Kofta skewer & Pork Gyros. Served with salad, Tzatziki, chips & Pita bread.</i>	£12.95
Yemista (V) <i>Roasted peppers stuffed with traditionally seasoned rice and vegetables. Served with a side of Greek salad.</i>	£10.50
Chicken Feta Sizzler <i>Pan fried chicken breast, peppers, onions and Feta cheese served in a tomato based salsa on a sizzling plate. Served with rice, Pita bread and dips.</i>	£10.95
Pasta Mediterranean (V) <i>Roasted Mediterranean vegetables, tomato and basil with pasta.</i>	£9.95
Greek Salad (V) <i>Tomato, lettuce, cucumber, red peppers, onion, Kalamata Olives, Feta cheese and chillies drizzled with Extra Virgin Olive Oil and seasoned with Oregano.</i>	£7.50 (Add chicken for £1.50)

Artisan Toasties

All served with a side of hand cut chips & salad. **£7.95 each**

Our posh toasties are made with freshly baked artisan sourdough from the Grainger Market's French Oven bakery. Filled with only the finest deli ingredients and melted to 100% perfection!

The Safe Bet
Mature cheddar cheese, fresh sliced tomato and cured ham.

The Mario Puzo
Prosciutto, mozzarella, tomato, basil and olive oil.

Toona Fish Sandwidge
Tuna, cheese, spring onion and mayo.

Toastiopoulos (V)
Grilled aubergine, feta, tomato, olives and melted cheese.

The Rubber Chicken
Succulent chicken breast, grilled halloumi, stir fried peppers & leek with melted cheese.

Club Sandwich
Try our famous triple decker sandwich with bacon, chicken, lettuce, tomato, cheese and mayo.

It Ain't Easy Being Cheesy (V)
Cheddar, halloumi, feta and mozzarella all melted to their optimum goo stage.

The Smoking Babe
Smoky pulled pork, melted cheese, fresh tomato and bbq sauce.

Meze Platters

Can't decide? Why not try a selection of our most popular Greek dishes with one of our Meze Platters. (Minimum 2 people)

The Original Meze Platter **£12.95 per person**
Including: Souvlaki, Stifado, Gyros, Yemista, Greek Salad, Moussaka and dips with pita.

Vegetarian Meze Platter (V) **£12.95 per person**
Including: Vegetarian Moussaka, Yemista, Greek Salad, Dolmades, Spanokopita, grilled Halloumi, Briam and dips with pita.

**(V) = Vegetarian*

**Contact details TEL: 0191 260 25 77 WEB: www.kafeneon.co.uk*

Vegan menu & Gluten free menu also available.

MC70920NR for the facts drinkaware.co.uk *Food Allergies & Intolerances* Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.