

THE LIFE GODDESS

MAIN MENU

STARTERS

<i>Mixed marinated olives</i> * *	3.50
<i>Padron peppers, fresh tomato</i> * *	5.50
<i>Pita bread with EVO oregano</i> *	4.50
<i>Traditional Greek grilled sausages</i>	9.50
<i>Dolmadakia vineleaves with yogurt</i> * *	8.20
<i>Roasted feta cheese with honey and sesame</i>	7.90
<i>Greek zucchini fritters with yogurt spread</i> *	9.00
<i>Giants beans in light tomato sauce</i> * *	8.50
<i>Smoked aubergine, fresh tomato and feta cheese on top</i> * *	9.00
<i>Greek traditional meatballs</i>	9.80
<i>Greek meze platter</i>	13.80

SALADS

<i>The famous authentic Greek salad</i> * *	11.50
<i>Dackos original Greek Cretan salad</i> *	9.50
<i>Mix green salad with beetroot figs haloumi</i> * *	10.50
<i>Beetroot tower with apple, carrot, goat cheese, walnuts</i> * *	10.50

SPREADS

<i>Spicy feta</i> * *	6.50
<i>Mousse tarama</i> *	7.80
<i>Tzatziki</i> * *	6.50
<i>Mediterranean aubergine</i> * *	7.50
<i>Hummus</i> * *	6.50
<i>Yellow split peas, fava from Santorini island</i> * *	6.80

APPETISERS WITH TRADITIONAL CHEESES

<i>Saganaki cheese arseniko from Naxos</i> *	7.90
<i>Fondue with feta cheese, goat cheese, fresh tomato chilly flakes, olive oil, oregano</i>	8.50
<i>Mastelo cheese from Chios island with orange sauce</i> * *	8.50
<i>Grilled haloumi cheese</i> * *	8.90
<i>Graviera cheese from Crete served with honey</i>	

**FOR ANY ALLERGIES PLEASE INFORM OUR STAFF, THANK YOU!*

SHELLS

<i>Prawn saganaki with feta cheese *</i>	10.50
<i>Grilled octopus with fava from Santorini</i>	19.50
<i>Giouvetsi with orzo pasta king prawns in light tomato sauce and vegetables</i>	17.90
<i>Lobster pasta</i>	32.00

VEGAN AND VEGGIE MAINS

<i>Stuffed aubergine, caramelized onions in light tomato sauce and feta cheese * *</i>	13.50
<i>Vegetarian Moussaka *</i>	13.90
<i>Giant butter beans in light tomato sauce with organic spinach * *</i>	13.80

GREEK TRADITIONAL MAINS

<i>Greek traditional Moussaka</i>	14.50
<i>Half Chicken roasted, country potatoes and salad*</i>	17.50
<i>Pork belly, sweet potatoes puree with white truffle oil and asparagus</i>	17.00
<i>Beef feather blade with chips leek, potatoes puree with black truffle oil</i>	17.90
<i>Lamb shank slow cooked in light tomato sauce with orzo pasta</i>	19.90
<i>Lamb kleftiko, with baked potatoes, fresh tomato, cheese from Crete*</i>	17.90

TRADITIONAL GREEK SOUVLAKI

<i>Chicken skewer / pork skewer / beef skewer / lamb skewer / sausage platter (meats served individually with roasted country potatoes, salad, tzatziki and pita bread)</i>	14.90
<i>Mixed grill platter served with roasted country potatoes, salad, tzatziki and pita bread</i>	25.00

PUDDINGS

<i>Lemon mousse *</i>	7.90
<i>Chocolate mousse *</i>	7.90
<i>Millefeuille *</i>	8.20
<i>Dessert of the day</i>	8.00

***GLUTEN FREE**

*** VEGETARIAN**

*** VEGAN**

