

BAYSGARTH STABLES CAFE

Greek Takeover MENU

Breakfast

Strapatsada

Scrambled egg, tomatoes and seasoning on sourdough toast with feta. **£10**

Served Daily

1 Meze

Courgette fritters/Greek beef meatballs served with three dips (tirokafteri, tzatziki and hummus), pitta breads, olives and Greek salad. **£14**

2 Spanakopita

Spinach pie served with a Greek salad. **£10**

3 Kolokithokeftedes

Courgette fritters served with a Greek salad and yoghurt. **£10**

4 Keftedakia

Greek beef meatballs served with a Greek salad and tzatziki. **£12**

Specials

5 Moussaka **£14**

Minced meat in a tomato sauce layered with a bechamel, courgette, aubergine and potato. **£14**

6 Pastitsio

Minced meat in a tomato sauce layered with a bechamel and penne pasta. **£14**

7 Gemista

Roast peppers and tomatoes stuffed with rice, herbs and sultanas - served with roast potatoes.
(Can be vegan without feta) **£12**

8 Souvlaki

Pitta bread wrap containing meatballs, tzatziki, fresh tomatoes and sliced onion, served alongside a green salad.
(Can be vegetarian with courgette fritters) **£10**

9 Gigantes

Roasted butter beans and vegetables in a tomato sauce with pitta bread. (Can be vegan without feta) **£10**

10 Melitzanes

Roasted aubergine with onion, tomato and herbs.
(Can be vegan without feta) **£10**

Cakes

11 Portokalopita

A filo-based orange cake drenched in orange juice syrup (optional, add ice-cream) **£4**

12 Halva

a semolina-based cake topped with walnuts and ice-cream (vegan option available) **£5**

13 Ravani

Greek vanilla sponge cake drenched in syrup **£4**
(optional, add ice-cream £2.50)

14 Karidopita

Walnut cake **£4**
(optional, add ice-cream £2.50)



Our Chef: Sotiria Kouli

Sotiria was born in the Peloponnese and moved to Athens at a young age so knows all about the cuisine from both areas. At 18, after trying a few different jobs she decided to go into hospitality as she is very much a people person. She has spent almost 40 years in the business!

Food is very important to Greek people and so Soti loves seeing everyone trying and experiencing Greek food that is found in every Greek mother's kitchen.