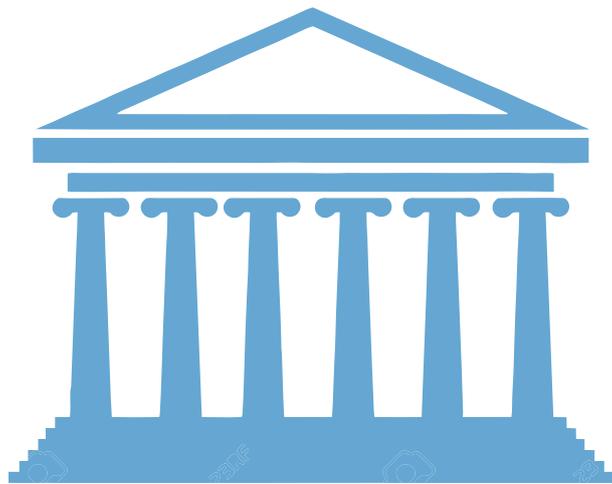




ACROPOLIS

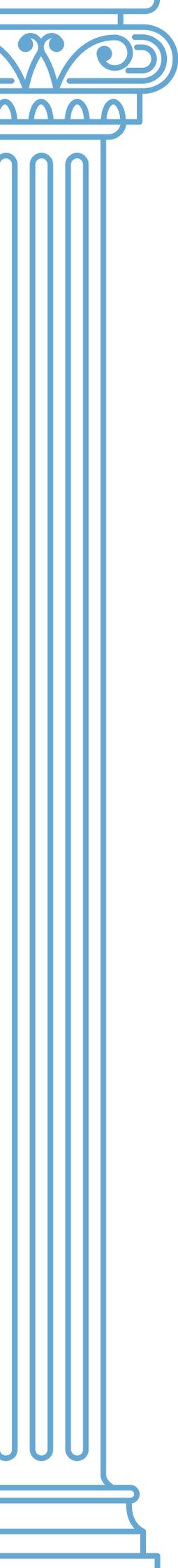
GREEK TAVERNA

MENU



ACROPOLIS GREEK TAVERNA
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WELCOME TO ACROPOLIS

Greek cuisine is Mediterranean cuisine. Traditional Greek cookery makes wide use of vegetables, olive oil, grains, fish, wine (white and red) and meat including lamb, poultry, veal, beef and pork. Other important ingredients include olives, cheese, lemon juice, herbs bread and yoghurt. Our dessert ingredients include nuts, honey, fruits and filo pastry.

Greek cuisine has a culinary tradition of some 4000 years and is a part of the history and the culture of Greece, it's flavours change with the season and it's geography. Greek cookery, historically a forerunner of western cuisine, spread it's culinary influence, via ancient Rome, throughout Europe and beyond. It has influences from the different people's cuisine the Greeks have interacted with over the centuries, as evidenced by several types of sweets and cooked foods.

STARTERS

SOUP OF THE DAY	Please ask the server for today's special!	3.95
GARLIC BREAD		2.95
CHEESE GARLIC BREAD		3.95
PRAWN COCKTAIL		4.95
BEETROOT	Marinated in garlic, vinegar and olive oil.	3.85
FETA WITH OLIVES	Greek cheese topped with olive oil, oregano and olives.	4.85
FETA FILO	Feta cheese in filo pastry, drizzled with honey and topped with sesame seeds.	5.45
HALOUMI	Cypriot goats cheese chargrilled.	4.45
SAGANAKI	Cypriot goats cheese in breadcrumbs.	4.45
TZATZIKI	Greek yoghurt with cucumber, garlic, mint and dill.	3.85
HOUMOUS	Creamed chick peas with tahini, lemon & garlic.	3.85
TARAMASALATA	Creamed smoked cod roe.	3.85
FELAFEL	Chick pea balls with vegetables and herbs.	4.75
POTATOSALATA	Diced potato, red onion, dill, mint, oregano and lemon juice.	3.75
KEFTEDES	Meat balls in a homemade tomato sauce.	4.95
DOLMADES	Vine leaves stuffed with rice and minced meat.	4.85
KUBBA	Homemade rice balls filled with minced lamb and deep fried.	4.95
MANITARIA GEMISTA	Mushrooms stuffed with cheese in breadcrumbs.	4.75
SPANAKOPITAKIA	Homemade spinach and feta pies in olive oil pastry.	4.75
LOUKANIKA	Greek village sausage chargrilled.	4.85
MANITARIA SKORDO	Mushrooms in a garlic cream sauce.	4.75
GIGANTES	Giant white beans cooked with tomato, onions, olive oil & parsley.	4.65
MELIZANES	Crete style aubergine lightly battered and deep fried.	4.75

STARTERS ARE SERVED WITH HOT PITTA BREAD

FOOD ALLERGIES: BEFORE PLACING AN ORDER, PLEASE INFORM A MEMBER OF STAFF IF A PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.

SEAFOOD STARTERS

MARIDAKI Deep fried lightly battered white bait.	5.45
KALAMARI Deep fried battered squid.	5.45
MYDIA Mussels steamed in garlic butter and white wine.	5.45
GARIDES SKARAS Chargrilled king prawns.	6.45
GARIDES SKORDATES King prawns in a wine and garlic sauce.	6.65
GARIDES SPECIAL King prawns wrapped in bacon, chargrilled.	6.95
GARIDES SAGANAKI Prawns oven baked in a tomato and ouzo sauce.	6.95
OCTOPUS Lightly battered and deep fried.	7.95

SALADS

TRADITIONAL GREEK SALAD Fresh salad with feta and olives.	5.50
SALMON SALAD Fresh salad with a chargrilled fillet of salmon.	10.95
PRAWN & AVOCADO SALAD Fresh salad with prawns and avocado.	10.95

MINI MEZE

COLD MINI MEZE Tzatziki, houmous, taramosalata and potatosalata.	11.60
VEGETARIAN MINI MEZE Falafel, manitaria gamista, vegetable dolmades and spanakotiropitakia.	11.60
MEAT MINI MEZE Keftedes, dolmades, loukanika and lountza.	12.95
FISH MINI MEZE Kalamari, king prawns, white bait and scampi.	13.95

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MAIN MEALS

MOUSAKA Layers of potato, minced meat, aubergines and courgettes topped with bechamel sauce.	11.95
STIFADO Cubes of lean beef cooked slowly with red wine, tomato and onions.	12.75
KLEFTIKO Tender slow roasted lamb with tomato, wine, herbs and spices.	13.95
AFELIA Lean cubes of pork cooked in red wine and coriander seeds.	11.95
KEFTEDES Meatballs in a homemade tomato sauce.	11.95
KOTOPOULO SKORDATO Tender fillet of chicken cooked in a creamy garlic and wine sauce.	11.75
KOTOPOULO SPANAKI Tender fillet of chicken stuffed with spinach & feta cheese and cooked in a creamy sauce.	12.45
KOTOPOULO APHRODITE Tender fillet of chicken cooked in ouzo and a creamy tomato sauce.	11.95
KOTOPOULO MANITARIA Tender fillet of chicken cooked in a creamy mushroom sauce.	11.75
SPAGHETTI & MEATBALLS Served in a homemade tomato sauce.	11.45

ALL OF THE ABOVE MEALS ARE SERVED WITH RICE

SIDES

CHIPS (HOMEMADE)	£2.95	PITA BREAD	£1.00
ROAST POTATOES	£2.95	PICKLED PEPPERS	£2.50
RICE	£2.60	OLIVES (BLACK, GREEN OR MIXED)	£2.95
BOILED VEGETABLES	£3.20		

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SEAFOOD DISHES

KALAMARI Deep fried battered squid.	12.75
SEABASS Whole or filleted chargrilled seabass, lightly battered if preferred.	14.95
SALMON Chargrilled salmon fillet.	13.95
ACROPOLIS SALMON Fillet of salmon with baby prawns, cooked in a fresh cream and dill sauce.	14.95
SWORD FISH Chargrilled sword fish fillet.	13.95
GARIDIES SKARAS Chargrilled king prawns.	14.95
GARIDIES SKOWRDATES King prawns in a white wine and garlic sauce.	15.95
GARIDIES SPECIAL King prawns wrapped in bacon chargrilled.	16.95
SCAMPI Whole tail scampi served with homemade chips.	10.95

ALL SEAFOOD DISHES ARE SERVED WITH SALAD

VEGETARIAN DISHES

VEGETARIAN DOLMADES Stuffed vine leaves with rice and vegetables.	11.95
BRIAM Baked vegetables in a rich tomato and wine sauce.	10.95
GEMISTA Stuffed peppers with a blend of vegetables, rice and herbs.	11.95
SPANAKOYIROPITAKI Traditional Greek spinach and cheese pie.	11.95
VEGETARIAN MOUSAKA Layers of potato, aubergine, courgettes with vegetables and a bechamel sauce.	11.75

ALL VEGETARIAN DISHES ARE SERVED WITH SALAD

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GRILLED DISHES

CHICKEN SOUVLAKI 2 Skewers of chicken chargrilled.	11.95
PORK SOUVLAKI 2 Skewers of pork chargrilled.	11.95
LAMB SOUVLAKI 2 Skewers of lamb chargrilled.	12.95
COMBO CHICKEN AND PORK SOUVLAKI 2 Skewers of chicken and pork chargrilled.	11.95
COMBO SHEFTALIA OR CHICKEN OR PORK 1 Skewer souvlaki and homemade Greek sausages.	11.95
COMBO AFELIA SHEFTALIA Homemade Greek sausage and pork cooked in red wine and coriander seeds.	11.95
MIXED SOUVLAKI 3 Skewers of chicken, lamb and pork chargrilled.	14.95
GRILLED PAIDAKIA LAMB CHOPS	14.95
SHEFTALIA Homemade Greek sausages delicately spiced.	11.95
MIXED GRILL Lamb chop, pork kebab, chicken fillet, lounza, haloumi and sheftalia.	14.95

ALL GRILLED DISHES ARE SERVED WITH SALAD

STEAKS

SIRLOIN 10oz Steak grilled to your liking.	18.95
Add 2 x king prawns for	3.95
HAVE ONE OF OUR DELICIOUS SAUCES, MADE TO COMPLEMENT OUR STEAK AND GRILLS PERFECTLY	
PEPPERCORN Classic creamy sauce made with brandy and mustard.	2.55
BLUE CHEESE Creamy sauce made with stilton cheese and white wine.	2.55

STEAKS ARE SERVED WITH GRILLED TOMATO, MUSHROOM AND FRESH HOMEMADE CHUNKY CHIPS

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ACROPOLIS GRILLED PLATTER

CONSISTING OF 2 SKEWERS OF CHICKEN & PORK KEBAB,
2 LAMB CHOPS, 2 SHEFTALIA, 2 LOUNZA, 2 LOUKANIKI
AND 2 HALOUMI.

SERVED WITH TZATZIKI, HOUMOUS, TARAMOSALATA,
GREEK SALAD, BEETROOT AND HOT GREEK PITA BREAD.

29.95

GREEK BANQUET

ACROPOLIS BANQUET

A Greek banquet Athenian style, using only high quality fresh ingredients.

A traditional Greek feast, delicious especially selected dishes.

Normally served in three courses at your leisure.

FOR 2 OR MORE PERSONS ONLY

1ST COURSE

Tzatziki, Houmous, Taramosalata, Potatosalata, Greek Salad and hot Pitta Bread.

2ND COURSE

Kalamari, King Prawns and Scampi.

3RD COURSE

Pork Souvlaki, Chicken Souvlaki, Lamb Chops and Afelia.

18.95 PER PERSON

DISHES MAY VARY OCCASIONALLY

YOUR FOOD IS MADE
FRESH EVERY ORDER.

PLEASE BE PATIENT, THANK YOU.

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OF STAFF IF A PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.