



# *Alexandros*

GREEK RESTAURANT

*Award Winning Restaurant*



**Pasalimani, Pireas**

**This is the place where the creator of Alexandros restaurant was born and raised before he came to England.**

# **FOOD ALLERGIES & INTOLERANCES**

**Please speak to our staff about the ingredients**

**In your meal, when making your order.**

**Thank you**

## **MEZES (Banquet)**

The Greek meze menu is a Banquet for sharing. Various Greek dishes to tantalise your taste buds and give you a real feeling of a Greek Taverna. The meze is served to a minimum of 2 people!!! Also, some of the dishes might have slight variations !!! but you will still get the same number of dishes or even more!!!!!!

### **Meat Meze**

Houmous, Tzatziki, Scordalia, Pitta bread

Gigades, Dolmades, Fasolakia (On a platter with feta)

Halloumi cheese, Greek sausages

Bifteikia, Paidakia, Hirino, Kotopoulo, Horiatiki Salad .....£22.50 per person

### **Vegetarian Meze**

Houmous, Tzatziki, Scordalia, Pitta bread

Horiatiki Salad, Gigades, Dolmades, Fasolakia

Haloumi cheese, Grilled Vegetables

Aubergine Imam, Feta Fournou, Tyropitakia..... £19.50 per person

**\*\*\*\* Mixed meze at £20.50 per person ask the staff \*\*\*\***

## MEZEDES

*(dips, starters, tapas.....a combination of these can make you a nice meal)*

<b>Elies</b>	v	£4.00
<i>Mixed olives</i>		
<b>Feta Cheese</b>	v	£4.00
<b>Tzatziki</b>	v	£4.00
<i>Yogurt, cucumber, garlic and oregano dip</i>		
<b>Houmous</b>	v	£4.00
<i>Chickpeas, tahini, garlic, olive oil dip</i>		
<b>Scordalia</b>	v	£4.00
<i>Potato, garlic, olive oil dip</i>		
<b>Feta Fournou</b>	v	£6.00
<i>Feta cheese cooked in the oven with peppers</i>		
<b>Imam</b>	v	£6.00
<i>Aubergines with tomatoes, onions, garlic, and herbs topped with cheese</i>		
<b>Dolmades horis kreas</b>	v	£5.00
<i>Stuffed vine leaves with rice and herbs</i>		
<b>Melitzanes Fournou</b>	v	£6.00
<i>Aubergines with feta and herbs and our special tomato sauce baked in the oven</i>		
<b>Halloumi cheese</b>	v	£5.75
<i>Fried and grilled Halloumi cheese</i>		
<b>Tyropitakia</b>	v	£6.00
<i>Cheese pies with feta cheese and filo pastry</i>		
<b>Fasolakia</b>		£5.00
<i>Green beans and potatoes cooked in fresh tomatoes</i>		
<b>Spanakopitakia</b>	v	£6.00
<i>Spinach and feta pies in filo pastry</i>		
<b>Loukaniko Horiatiko</b>		£6.00
<i>Greek pork sausage</i>		
<b>Loukaniko Mosharisio</b>		£6.00
<i>Greek beef sausage</i>		
<b>Gigades</b>	v	£5.00
<i>large butter beans cooked with tomatoes and herbs in the oven</i>		
<b>Keftedes me saltsa</b>		£6.00
<i>Beef meatballs with tomato sauce</i>		

<b>Spanakorizo</b>	v	£5.00
<i>Spinach, rice, tomato and herbs</i>		
<b>Garides Saganaki</b>		£7.50
<i>King prawns with feta and tomato</i>		
<b>Garides Ouzo</b>		£7.50
<i>King prawns with peppers herbs and Ouzo</i>		
<b>Garides Alexandros</b>	v	£7.50
<i>Fried King prawns coated with our special breadcrumbs served with salad garnish and tzatziki</i>		
<b>Kalamaraki Tiganito</b>		£6.50
<i>Fried squid</i>		
<b>Saganaki</b>	v	£6.50
<i>Authentic Greek salty cheese pan-fried in pure olive oil</i>		

## SALATES

<b>Apli Elliniki</b>	v	£6.00
<i>Tomatoes, onion, cucumber, olives, olive oil</i>		
<b>Horiatiki</b>	v	£7.50
<i>Tomatoes, onion, cucumber, feta, olives , olive oil</i>		
<b>Halloumi Salata</b>	v	£9.50
<i>Lettuce, tomatoes, onion, cucumber, olives and fried Halloumi cheese</i>		

## **PSITA Main Grilled Courses**

**Souvlaki Hirino** £13.00

*Pork pieces served on Greek pitta bread  
with Greek potatoes, tzatziki and garnish*

**Souvlaki Kotopoulo** £13.00

*Chicken pieces served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*

**Souvlaki Kotopoulo Picadico** £13.50

*Spicy chicken pieces served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*

**Souvlaki Bifteki** £13.00

*Prime minced beef mix served on Greek  
pitta bread, Greek potatoes, tzatziki and garnish*

**Souvlaki Arnisio** £16.00

*Lamb pieces served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*

**Souvlaki Arnisio Picadico** £16.50

*Spicy lamb pieces served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*

**Alexandros Special Souvlaki** £18.50

*Mixed grill, lamb chops, pork, chicken and Bifteki  
served on Greek pitta bread, Greek potatoes,  
Tzatziki and garnish*

**Lamb chops** £17.50

*400g of chops served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*

**Halloumi Souvlaki** £12.50

*Halloumi pieces served on Greek pitta bread  
Greek potatoes, tzatziki and garnish*



## **MAGIREFTA** *(Cooked Greek Main Course Specialities)*

<b>Mousakas</b>		£13.50
<i>the famous Mousakas with our traditional recipe served with salad</i>		
<b>Vegetarian Mousakas</b>	v	£12.00
<i>Same as above but instead of minced meat, we use courgettes and peppers</i>		
<b>Pasticcio</b>		£13.00
<i>The traditional Greek pasta dish of a layer of pasta, a layer of prime minced beef topped with Béchamel sauce and Greek salty cheese. Served with salad</i>		
<b>Vegetarian Pasticcio</b>	v	£11.00
<i>Same as above but instead of minced meat, we use courgettes and peppers. Served with salad</i>		
<b>Stiffado</b>		£17.00
<i>Prime beef chunks cooked in tomato sauce, onion, vinegar and herbs, served with Greek potatoes or rice</i>		
<b>Kleftiko</b> (35Mins Cooking time)		£18.50
<i>Lamb shank cooked slowly in the oven with olive oil and herbs, served with your choice of added ingredients.</i>		
<b>Moshari Kokkinisto</b>		£16.00
<i>Prime beef chunks cooked in red wine tomato sauce and herbs. Served with Greek potatoes or rice</i>		
<b>Garides Saganaki</b>		£17.50
<i>King Prawns with feta, tomato sauce and herbs, served with boiled rice</i>		
<b>Keftedes</b>		£14.50
<i>Our speciality beef meatballs with tomato sauce served with boiled rice or Greek potatoes</i>		
<b>Spanakorizo</b>	v	£11.50
<i>Spinach and rice cooked with tomato sauce, dill and herbs, served with feta cheese</i>		
<b>Gigades and Feta cheese</b>	v	£11.50
<i>Large butter beans cooked with tomatoes and herbs, feta cheese and red onion.</i>		

## **EXTRAS**

<b>Chips</b>		£2.50
<b>Rice</b>	<i>Boiled Basmati rice</i>	£2.50
<b>Pitta</b>	each	£0.50
<b>Greek Authentic Pitta</b>	each	£1.00



## Desserts

<b>Greek Gateaux</b>	£4.50
<i>Various Greek Cakes</i>	
<b>Kadaifi</b>	£3.50
<i>Greek sweet made from shredded wheat-style pastry with nuts inside and syrup</i>	
<b>Baklavas</b>	£3.50
<i>Layers of filo pastry with nuts and syrup</i>	
<b>Yaourti Me Meli kai Karidia</b>	£4.00
<i>Greek strained Yogurt with walnuts and Greek Honey</i>	
<b>*** Add Ice cream for £1 per Scoop ***</b>	

## Kafedes (Coffees)

<b>Greek Coffee</b>	£2.50
<b>Freshly ground coffee</b>	£2.00
<b>Coffee Float</b>	£2.50
<i>Coffee with cream on top</i>	
<b>Frappe</b>	£2.50
<i>Iced coffee</i>	
<b>Liqueur Coffee</b>	£5.00
<b>Tea</b>	£2.00

## Drinks Menu

### Soft Drinks

- Orange juice £2.00
- Pineapple juice £2.00
- Coke £1.80
- Diet Coke £1.80
- Lemonade £1.80
- Soda £1.80
- Bottle Tonic £2.00
- Bottle Mineral water large £3.50

### Beers & Ciders

- Mythos (from Greece) £3.75
- Fix (from Greece) £3.75
- Keo (from Cyprus) £3.95
- Becks £3.00
- Budweiser £3.00
- Magners cider 568ml £4.50

### Spirits (25ml)

- |                                       |       |                |       |
|---------------------------------------|-------|----------------|-------|
| • Cointreau                           | £3.00 | • Amaretto     | £3.00 |
| • Baileys (35ml)                      | £3.00 | • Tia Maria    | £3.00 |
| • Dry Martini (35ml)                  | £3.00 | • Malibu       | £3.00 |
| • Gin                                 | £3.00 | • Vodka        | £3.00 |
| • Southern Comfort                    | £3.00 | • Whiskey      | £3.00 |
| • Bacardi                             | £3.00 | • Rum          | £3.00 |
| • Metaxa 5*                           | £3.00 | • Tequila      | £3.00 |
| • Ouzo                                | £3.00 | • Jack Daniels | £3.50 |
| • Sambuca                             | £3.00 |                |       |
| • A splash mix with the above spirits | £0.40 |                |       |

### Greek House Wines

#### Red/White/Rose

Our Greek house wines come from a family run winery in the north Peloponnese region, so we can offer it at a very good price for its quality. All three are medium dry.

**Small glass (175ml) £3.95      Large glass (250ml) £4.95**

**½ Carafe (500ml) £9.00      Full Carafe (1000ml) £18.00**

# Wine list

## White Wine

- **Pinot Grigio** £17.50  
Italian crisp and refreshing
- **Retsina** £15.50  
Traditional dry white wine characterised by its pine resin flavour
- **Saint Panteleimon** £16.50  
Medium Sweet wine from Cyprus
- **Thisbe** £16.50  
Fruity wine from Cyprus
- **Moschofilero** £23.00  
Quality Dry Greek wine

## Red Wine

- **Cabernet Sauvignon** £16.50  
Medium bodied wine, rich with dark berry flavours and a velvety finish
- **Othello** £16.50  
Well known traditional dry wine from Cyprus
- **Boutari Naousa** £21.50  
Dry Greek wine with rich flavours
- **Nemea** £23.50  
Ruby colour fruity wine from southern Greece

## Rose Wine

- **Makedonikos Rose** £16.50  
Rich aroma with a taste of fresh grapes

## Sparkling Wine

- **Prosecco** £22.00



**This is our Alexandros Patisserie/Café in the centre of Sale. Here you can have Greek sweets, coffees, sandwiches, and many specialities for breakfast and lunch or to take away for the day's dinner. It's an extension of our famous restaurant.**

**90, School Road, Sale M33 7XB**