



## Club Café Bistro

### GREEK MENU | 14TH MARCH – 5TH APRIL

#### STARTERS

**Greek style flatbread (vg) £6.50**

Hummus, Greek salad, extra virgin olive oil, oregano (G, Se, M, Sul)

**Greek Manouri PDO (vg) £6.50**

Char-grilled artichokes, tzatziki, garden herbs (M)

**Prawn saganaki £7.50**

Tomato, feta, ouzo, lemon, parsley (Cru, M, Sul)

**Avgolemono soup £7.50**

Greek lemon chicken soup with orzo pasta and dill (M, E, G)

#### MAIN COURSE

**Grilled bream £15.50**

Gigandes, smoked mussels, horta greens, lemon oil (F, Sh, M)

**Slow cooked lamb kleftiko £19.50**

Greek style lemon-cashew pilaf rice, sauteed green beans, braising liquor (Sul, M, N)

**Chicken Souvlaki £18.50**

Warm pita bread, Greek salad, patatosalata, tzatziki, pickled chilli peppers (M, G, Sul)

**Spanakopita £15.50**

Spinach, leeks, feta cheese, filo pastry, lemon sauce (M, E, G, Sul)

Side of fried courgettes

#### DESSERTS

All desserts **£6.95**

**Greek yoghurt-honey parfait**

Vanilla, cinnamon, pecan nuts, honey tuile (M, N)

**Ekmek kataifi**

Custard, pistachio, whipped vanilla crème (M, E, G, N)

**Greek style olive oil fudge brownie**

Vanilla ice-cream (M, E, G)

Some dishes can be adjusted for intolerances or allergies. Please inform your server if required.

# Cocktail special

in the Club Café Bistro  
to accompany the Greek menu ...

## ROEHAMPTON CLUB OUZITO

Roehampton Club Spiced Rum, ouzo, fresh lime juice, simple syrup, club soda and fresh mint  
Garnished with fresh mint

## GREEK SALAD BLOODY MARY

Skyy vodka (single or double), tomato juice, Worcestershire sauce, olive juice, horseradish, salt and pepper, fresh lime juice, Tabasco (upon request)  
Garnished with feta-stuffed olives, celery, cucumber and cherry tomato

## GREEK COFFEE COCKTAIL

Kahlua, ouzo, chilled espresso (decaf available), fennel syrup, optional milk on the side  
Garnished with fresh orange



£5.75 each



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# Wine special

in the Club Café Bistro  
to accompany the Greek menu ...



## LITTLE ARK MALAGOUSIA AND ASSYRTIKO, GREECE 2022

Expressive notes of exotic fruit and notes of melon, lemon, green pepper and jasmine with orange. The mouth is delightfully rich with flavours of peach and green apple and a lemony fresh finish that lingers and evolves. This wine is made from a blend of Malagouzia and Assyrtiko.

## NEMEA AGIORGITIKO, GREECE 2021

Aromas of blackberries and ripe strawberries with just a touch of anise and black pepper. The smooth texture is accompanied by ripe soft tannins and fresh acidity to give structure and elegance. Notes of sweet vanilla and spices such as clove and cinnamon to accompany the long-lasting and powerful red fruits.



£4.50 per glass  
£19.95 per bottle



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