

Wine List

White Wine

House Wine (Medium/Dry) 75cl	20.95
Glass (125ml)	7.95
Large Glass (250ml)	8.95
Sauvignon Blanc	29.95
Aphrodite (Dry)	25.95
St. Panteleimon (Medium/Sweet)	25.95
Pinot Grigio (Brisk and Dry)	27.90
Chardonnay (Fresh, Floral and Fruity)	26.90
Retsina (Dry and Oaky)	26.90

Red Wine

House Wine (Medium/Dry) 75cl	20.95
Glass (125ml)	7.95
Large Glass (250ml)	8.95
Othello (Dry)	25.95
Merlot (Rich and Medium Bodied, Italia)	27.95
Shiraz	27.95
Malbec	29.95

Rosé Wine

House Rosé (Medium/Dry) 75cl	20.95
Glass (125cl)	7.95
Large Glass (250cl)	8.95
Zindafel Rosé	28.95

Champagne

Möet and Chandon	79.95
Lanson	69.95
Prosecco	25.95
Prosecco (Glass)	6.95



Kopparberg	4.90	Uzo	4.50
Keo	4.40	Spirits	4.90
Mytos	4.40	Mix & Spirit	6.95
Peroni	4.40	Large Mix & Spirit	8.95
Bitter	4.40	Liqueur	4.20
Corona	4.40	J20	3.50
San Miguel <i>Pint</i>	5.90	Soft Drink	2.80
San Miguel <i>Half Pint</i>	3.50	Fruit Juice	3.80
Non-Alcoholic Beer	3.95	Appletiser	3.00
Smirnoff Ice	3.95	Pint Soft Drink	3.90

Cocktails

Pornstar Martini	11.95
Vanilla Vodka, passionfruit puree, passionfruit syrup with Prosecco in a shot on the side	
Strawberry Daiquiri (Frozen) Dark Rum, lime & strawberry syrup	11.95
Pina Colada (Frozen)	11.95
A tropical blend of rich coconut cream, white rum and tangy pineapple	
Sex on the Beach Vodka, Archers, orange and cranberry sauce	11.95
Mojito (Frozen) Sugar, mint, Bacardi and fresh lime and soda	11.95
Aperol Spritz Aperol, Prosecco, soda water & angostura bitters, orange	10.95

Available all night MONDAY & TUESDAY
WEDNESDAY, THURSDAY & FRIDAY 5pm - 6pm • SUNDAY 12 noon - 5pm
Not available during December and Bank Holiday Weekends

Early Evening Menu

All meals served with Rice, Salad and Chips

£21.95 per person for Starter and Main Course

STARTERS FOR TWO TO SHARE

Cold Mini Meze
Taramosalata, Tzatziti, Hummus, Tonosalata
Hot Mini Meze
Halloumi, Lountza, Keftedes, Aubergines and Corgettes
Vegetarian Mini Meze
Dolmades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes

Starters

Soup of the Day
Tuna Salad
Tahini
Garlic Bread
Garlic Bread with Cheese
Garlic Mushrooms
Greek Salad with Feta Cheese
Fried Aubergines
Sliced aubergines lightly battered and fried, served with tzatziki
Fried Courgettes
Plaki (Vegetarian) Greek bean butter in tomato sauce
Paté Homemade chicken, liver and duck and brandy
Kalamari Lightly battered fried squid
Goat Cheese and Spinach Fritter
Homemade fritters of spinach, pork and goat cheese

Main Course

Mousaka
Aubergines, courgettes, mince and potatoes topped with cheese sauce
Keftedes
Spiced meatballs cooked in a tomato and wine sauce
Chicken Spinach
Chicken breast fillet with feta cheese and spinach cooked in a creamy sauce
Chicken Skordates Chicken, mushroom and a garlic white wine creamy sauce
Sirloin of Steak (£8.95 extra) Pepper sauce or Diane sauce
Kleftiko (£8.95 extra)
Lamb roasted on the bone individually in a wine sauce
Paidakia (£3.50 extra) Chargrilled Lamb Chops
Mixed Kebab Chicken and pork kebab
Chicken Souvla Large pieces of chicken breast chargrilled
Salmon Chargrilled salmon
Falafel (Vegetarian)
Blended chick peas, mixed vegetables and herbs lightly fried
Spanakopita (Vegetarian)
Filo pastry filled with feta cheese and spinach
Chicken Feta Salad
Sliced chicken breast on a bed of fresh salad with feta cheese

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FOOD ALLERGIES & INTOLERANCES - Some of our dishes may contain traces of Nuts or Gluten - please ask a member of staff for details. Gluten Free options available - ask the Manager for details.

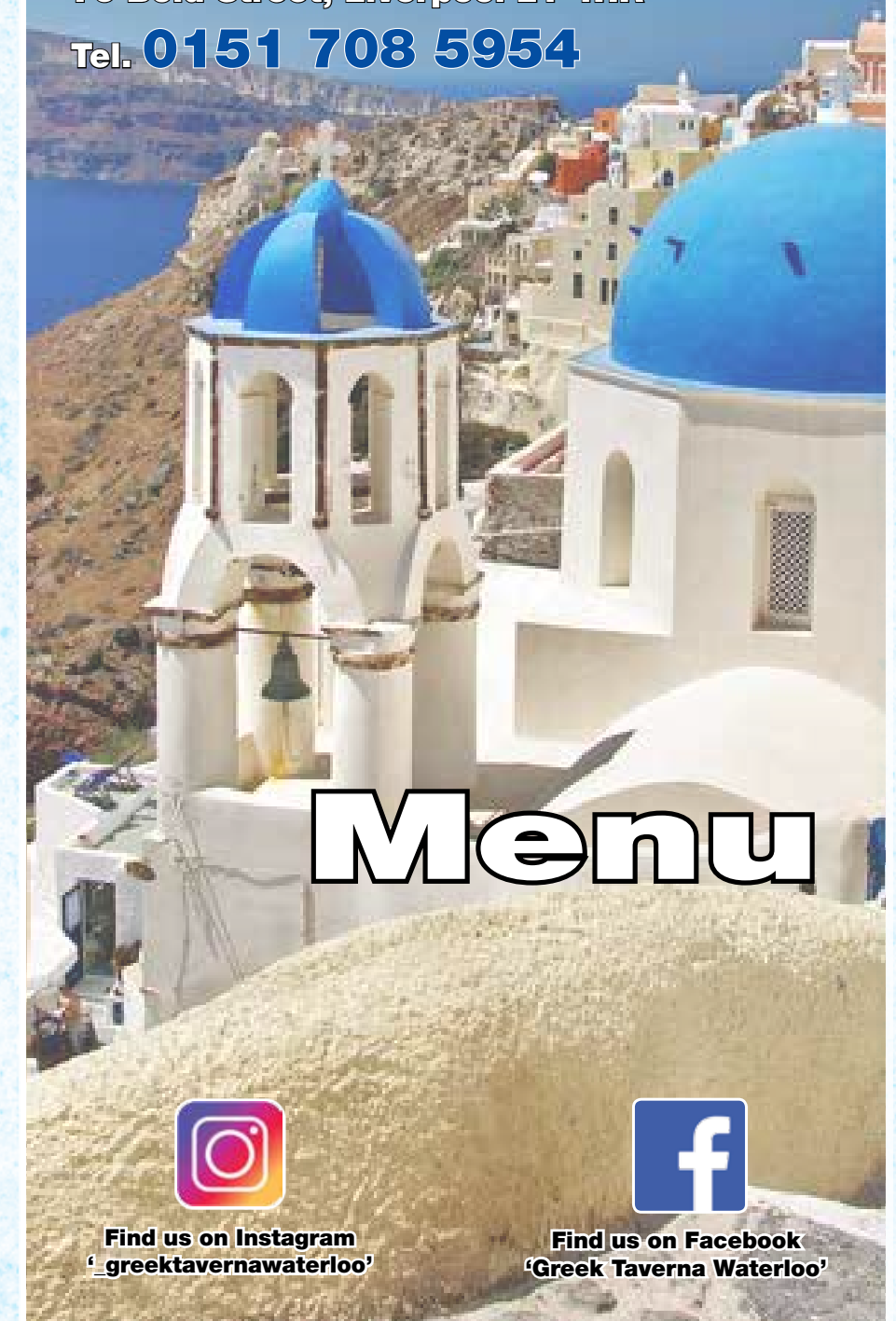
GREEK Taverna

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Tel. **0151 293 3229**

also at
76 Bold Street, Liverpool L1 4HR

Tel. **0151 708 5954**



Find us on Instagram
'greektavernawaterloo'



Find us on Facebook
'Greek Taverna Waterloo'

Starters

Vegetarian

Soup of the Day	5.95
Garlic Bread or Garlic Bread with Cheese	5.50
Garlic Mushrooms Cooked in garlic and creamy white wine sauce, topped with parsley	8.95
Greek Salad Traditional Greek Salad with feta cheese	8.95
Tzatziki A dip yoghurt, cucumber, garlic and mint sauce	5.50
Tahini A dip of blended sesame seeds, garlic and lemon juice	5.50
Hummus A dip of creamy chick peas with tahini	5.50
Dolmades Vegetarian stuffed vine leaves	7.95
Falafel Vegetable dish of blended chick pea, mixed vegetables and herb lightly fried	7.95
Plaki Greek butter bean in tomato sauce	7.95
Fried Aubergines Sliced aubergines lightly battered and fried, served with tzatziki	7.95
Fried Courgettes Sliced courgettes lightly battered and fried, served with tzatziki	7.95
Halloumi Chargrilled halloumi cheese	8.95
Spanakopita Fila pastry filled with feta cheese and spinach	8.95
Bowl of Marinated Olives	4.95

Meat

Chicken Feta Salad Charcoal grilled sliced chicken on a bed of freshly prepared salad	10.95
Lountza Smoked fillet of pork chargrilled	7.95
Keftedes Spiced meatballs cooked in a tomato and wine sauce	9.95
Seftalia Spiced homemade sausage	9.95
Paté Homemade chicken liver and duck paté and brandy	6.95
Goat Cheese & Spinach Fritter Pork and goat cheese	8.95

Fish

Prawn Cocktail	9.95
Tonosalata A salad of tuna fish, mayonnaise and onions	5.50
Taramosalata A dip of creamy smoked cod roe	5.50
Garlic Mushrooms Topped with prawn and cheese	10.95
Kalamari Lightly battered fried squid	8.95
King Prawns Cooked in garlic and creamy white wine sauce	9.95
Queen Mussels Mussels cooked in garlic and white wine sauce topped with cream and parsley	8.95
Maridakia Lightly battered fried whitebait	7.95
Saganaki King Prawns Trio of King Prawns panfried and finished in a Saganaki cream	9.95

Vegetarian Dishes

Falafel Vegetable dish of blended chick pea, mixed vegetables and herb lightly fried	18.95
Spanakopita Fila pastry filled with feta cheese and spinach	18.95
Papoutsakia Layers of courgettes, aubergines, halloumi, feta and cheddar cheese oven baked	19.95
Fried Courgettes and Aubergines Sliced courgettes and aubergines lightly battered and fried, served with tzatziki	18.95
Dolmades Stuffed vine leaves with rice and vegetables	18.95

Main Course

ALL MEALS SERVED WITH RICE AND CHIPS

Moussakas Aubergine, courgettes, mince and potatoes topped with cheese sauce	19.95
Keftedes Spiced meatballs cooked in tomato and wine sauce and corgettes	19.95
Chicken Skordates Chicken, mushroom and a garlic white wine creamy sauce	19.95
Chicken Ouzo Chicken breast cooked in a creamy tomato sauce with ouzo and feta cheese	20.95
Chicken Spinach Chicken breast fillet with feta and spinach cooked in a creamy sauce	19.95
Kleftiko Lamb roasted on the bone individually in a wine sauce	26.95
Skordo Stombi Sliced lamb cooked slowly in tomato and red wine sauce with garlic and parsley	24.95
Stifado Tender beef cooked slowly in tomato and red wine sauce with shallots	22.95
Sweet Chilli BBQ Ribs Full rack of ribs in a sweet chilli and BBQ sauce	23.95
Chicken Feta Salad Sliced chicken breast on a bed of fresh salad with feta cheese	19.95

Steak Dishes

Sirloin Steak (12oz)	28.95
Fillet Steak (12oz)	32.95
Served with Pepper, Diane or Rossini Sauce (paté and brandy) or alternatively choose king prawn in a creamy wine sauce	3.95 extra 9.00 extra

Fish Dishes

Kalamari Tender lightly battered fried squid	18.95
Salmon Chargrilled salmon steak	20.95
Swordfish Chargrilled swordfish steak	19.95
Garides Skordates King prawn in garlic and creamy white wine and mushroom sauce	24.95
Seabass Chargrilled seabass	21.95
Salmon Chargrilled salmon steak in a creamy feta cheese and spinach sauce	22.95

Kebabs

ALL SERVED WITH RICE, SALAD AND CHIPS

Seftalia Spiced homemade sausage	19.95
Pork Kebab Tender cubed of pork marinated and charcoal grilled	19.95
Chicken Kebab Tender cubed of chicken marinated and charcoal grilled	19.95
Chicken Souvla Large pieces of chicken marinated and charcoal grilled	19.95
Mixed Kebab Chicken and pork kebab	19.95
Lamb Kebab Marinated lamb	22.95
Paidakia Lamb chops charcoal grilled	23.95
Special Mixed Kebab Pork, chicken and lamb chops	25.95
Mixed Grill Chicken Souvia, Paidakia, Pork Kebab and Lountza	25.95
Mixed Grill for 2 Chicken, Pork and Lamb, 2 Lamb Chops, 2 Seftalia and Lountza	49.95

STARTERS FOR TWO TO SHARE

Cold Mini Meze Taramosalata, Tzatziti, Hummus, Tonosalata	18.95
Hot Mini Meze Halloumi, Lountza, Keftedes, Aubergines and Corgettes	18.95
Fish Mini Meze King Prawn, Mussels, Kalamari, Maridakia	22.95
Vegetarian Mini Meze Dolmades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes	18.95

Special Meze Greek Banquet

36.95 per Person (for 2 people)

A SELECTION OF GREEK SPECIALITIES, SERVED SLOWLY IN THREE COURSES

1. Taramosalata, Hummus, Tzatziti, Tonosalata, King Prawns, Mussels, Whitebait, Kalamari
2. Keftedes, Lountza, Halloumi, Greek Salad
3. Tahini, Chicken Souvla, Paidakia

Sides

Rice	3.95	Salad	3.20
Chips	4.50	Bread	2.20

Desserts

Banoffee Cream Tarte Made with Fresh Bananas and Vanilla pods covered in Fresh Cream	7.95
Toffee Pudding Served with Ice Cream and Homemade Cream	7.95
Chocolate Fudge Cake Served with Ice Cream or Homemade Cream	7.95
Real Dairy Ice Cream Trio of Real Dairy Farm Ice Cream topped with Fruit Coulis	6.95
Baklava Traditional Greek Pudding of Honey and Nuts wrapped in Filo Pastry	6.95
Cheesecake Flavour of the day	6.95

Coffee

White/Black Coffee	3.50
Espresso Coffee	3.50
Capuccino Coffee	3.90
Latte Coffee	3.90
Greek Coffee	3.90
Liqueur Coffee	8.95
Tea	3.00

Children's Menu

for under 10 years

Chicken Nuggets Chicken Nuggets in breadcrumbs served with chips	10.95
Meatballs in Tomato Sauce Homemade lamb meatballs served in a creamy tomato sauce with chips	10.95
Mini Chicken Kebab Chicken Kebab served with chips	10.95
Fresh Fish Goujons with Homemade chips	10.95