

DARTFORD GREEK TAVERNA

Inclusive Menu

Pick a starter and a main



Starters

All starters served with pitta bread

TARAMASALATA

A light dip of smoked cod roe, oil and Lemon

TZATZIKI

Refreshing yoghurt dip with cucumber, garlic and olive oil

HUMOUS

A dip made with chickpeas blended with tahini, lemon, garlic and olive oil

HALOUMI

Cyprus cheese served hot, topped with a drizzle of Olive oil and Lemon.

DOLMADAKIA

Vine leaves stuffed with rice, minced pork and herbs

KEFTEDES (MEATBALLS)

Minced pork seasoned with herbs and spices, deep fried and served with our Tzatziki dip

LOUKANIKA

Smoked Cyprus sausages, heavily spiced and marinated in wine

PRAWN COCKTAIL

A bed of salad covered with fresh prawns, topped with a tangy seafood sauce.

KING PRAWNS

Grilled and served with a seafood sauce (not peeled)

WHITEBAIT

Deep fried and served with tartar sauce

FRIED SCAMPI

Breaded Scampi, fried and served with lemon and tartar sauce

KALAMARI

Fried squid rings in a crispy batter served with sweet chilli sauce

PICKLED OCTOPUS

Cut into pieces, cooked and then marinated for a few days to pickle

SOUP OF THE DAY

Please ask for todays flavour

MELON

SMALL GREEK SALAD

Lettuce, tomatoes, red onion, and cucumber dressed with olive oil and vinegar, topped with black olives and feta cheese.

SHARERS

Minimum of two persons

THE DIP SELECTION

Can't choose between the dips? Have a try of all three. Taramasalata, Tzatziki and Humous served with warm pitta bread.

FISH PLATTER

Platter of Kalamari, Whitebait and Scampi served with a tartar and sweet chilli sauce.

THE MEZE

Minimum of two persons

Instead of choosing an individual starter and a main, let us do the work and try our Meze.

A three course of mixed platters