

Orama

Menu

Option 1 – Orama Meze

Green and black olives with pitta

Cold Starters: Taramosalata, Houmous, Tzatziki, Beetroot Salad, Potato Salad, Seafood Salad

Hot Starters: Garlic Mushrooms, Lountza, Halloumi, Loukaniko, Keftedes, Dolmades

Fish: Kalamari

Meat Platter: Pork, Chicken, Sheftalia

Greek Salad with Homemade Chips or Rice

(minimum 2 persons)

Option 2 – Starters

Trio of Greek Dips

Taramosalata, Houmous and Tzatziki served with warm pitta bread

Kalamari

Deep fried squid rings coated in flour

Seafood Salad

A mixture of marinated seafood

Prawn Platter

Chilled prawns served on a bed of lettuce topped with marie rose sauce and served with brown bread

Garlic Mushrooms

Button mushrooms pan fried with olive oil, garlic, tomato and lemon **V**

Halloumi

Chargrilled goats cheese **V**

Lountza

Chargrilled smoked loin of pork

Dolmades

Stuffed vine leaves with seasoned minced beef and rice

Keftedes

Traditional fried pork meatballs

Spanakopitta

Fresh spinach with feta cheese wrapped in filo pastry **V**

Main courses

Kleftico

Young English lamb on the bone, seasoned and slowly cooked until tender and served with rice

Lamb Souvlaki

Marinated diced lamb, chargrilled and served with rice

Chicken Souvlaki

Marinated diced chicken, chargrilled and served with rice

Pork Souvlaki

Marinated diced pork, chargrilled and served with rice

Stifado

Tender diced beef cooked with shallots, onions, herbs, wine and vinegar, served with rice

Orama Chicken

Strips of sautéed chicken mixed into in a creamy mushroom and onion sauce, served with rice

Mousakka

Seasoned minced beef with layers of aubergines, courgettes and potatoes topped with a béchamel sauce, served with salad

Vegetarian Mousakka

Layers of aubergines, courgettes and potatoes topped with a béchamel sauce, served with salad **V**

Mixed Vegetable Kebab

Chunks of chargrilled vegetables, served with rice **V**

Salmon

Grilled Scottish salmon fillet drizzled with olive oil and lemon, served with homemade chips

Desserts

A selection of desserts are available

£26.95 per person

10% service charge will be added to the bill

All our dishes may contain traces of nuts, wheat and dairy. **V** = Vegetarian. All prices inclusive of VAT at the current rate.

Plate smashing will continue at Orama but in the interest of customer safety will be carried out by our trained staff.

The management of Orama cannot, in so far as the law permits, take responsibility for damage or injury incurred. Thank you for your understanding.

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Drinks

White Wines

	Glass 175ml	Bottle
House White	£3.99 /	£14.95
Pinot Grigio		£17.95
Makedonikos		£19.95
Sauvignon Blanc		£18.95
Chablis		£24.95
Imiglykos		£17.95
Retsina		£17.95

Champagne and Prosecco

Prosecco	£6.95 /	£22.95
Rose Prosecco	£6.95 /	£22.95
House Champagne		£39.95
Moët & Chandon		£59.95

Rose

House Rose	£4.95 /	£17.95
Makedonikos		£18.95

Beers and Cider

Keo		£4.00
Stella Artois		£4.00
Budweiser		£4.00
Corona		£4.00
Magners		£4.00

Spirits

	25ml	50ml
House Spirits	£4.00	£6.00
Premium Spirits	£5.00	£8.00

Red Wines

	Glass 175ml	Bottle
House Red	£3.99 /	£14.95
Cabernet Sauvignon		£19.95
Campo Viejo		£20.95
Syrah		£21.95
Makedonikos		£19.95
Chianti		£19.95
Chateauneuf du Pape		£34.95

Orama Cocktails

Orama Special	£7.50
Blue Lagoon	£7.50
Woo-Woo	£7.50
Pina Colada	£7.50
Cosmopolitan	£7.50
Mojito	£7.50

Please ask our Barman for more cocktails

Alco Pops

WKD	£4.00
Smirnoff Ice	£4.00

Soft Drinks and Juices

Bottled Soft Drinks	£2.50
(Coke, Diet Coke and Sprite)	
Juices	£2.50
(Orange, Apple, Pineapple and Cranberry)	
J2O	£3.00
(Orange & Passion fruit and Apple & Raspberry)	
Water	£3.50
(Still or Sparkling - Large)	