

# 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

£28.95 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

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