

## Ορεκτικά: Starters & Dips

Humus topped with pesto, kalamata olives and pita bread £6.95

Humus £5.95 (gf)

Homemade chickpea dip topped with pesto, served with pita bread

Τζατζικι: Tzatziki £5.95 (gf)(v)

Traditional Greek dip made with yoghurt, cucumber, garlic, dill and olive oil

μελιτζανοσαλατα £6.50 (gf)(v)

Roast aubergine dip with roast bell peppers, mayo, Tahini, vinegar, and parsley

Καλαμαρι £8.50

Home battered calamari rings served with garlic mayo

Σαρδέλες £7.50(gf)

Sardines pan roasted sardines, Bruschetta, tomatoes, olive oil, lemon and oregano dressing (gfo)

Χταποδι: Octopus fava bean, butter beans and chorizo £14.95

Μυδια: Mussels Black Mussels Cooked in white wine, garlic and thyme, garlic bread £7.95(gf)

Mussels with king prawns

Mussels and prawns cooked in tomato and feta cheese sauce £10.95

Fish Cakes Haddock, mozzarella and cheddar fish cake, Ithaca style tartar sauce (gf)£6.80

Γαρίδες με σκορδο: King Prawns 7.95

Butter King prawns with garlic and chilli served with warm pita bread

Bruschetta £6.70 (v)

Bruschetta topped with tomatoes, feta cheese, oregano and olive oil

Goat cheese and figs parcels £8.50 (v)

juicy figs with goats cheese and herbs wrapped in crispy pastry drizzled with balsamic glaze

Pork belly Slow cooked pork belly, chorizo, chilli, bell peppers, crackling, pita bread £7.95 (gfo)spicy

Γιγαντες: Butter Beans £6.20 gf/v Oven baked Butter beans in tomato, celery and herb sauce

Μανιταρια: Mushrooms £6.80 (v)

Creamy wild garlic mushrooms served on grilled bread

Φετα φουρνου:Oven Feta £7.20 (gf)

Oven baked feta cheese with peppers, onions, paprika, olive oil and oregano, served with pita

Τυρι κεφαλοτυρι £7.20 (v)

Pan fried kefalotiri cheese saghanaki

Κεφτεδες: Keftedes £6.95

Hand rolled homemade meat balls cooked in tomato and herb sauce

Λουκανικο:Loukaniko £6.95 (gf)

Char grilled leek Greek sausage with mustard olive oil and lemon juice, served with pita

Κολοκοθακια £5.95 (v)

Courgettes chips served with garlic mayo

Σπνακοπιτακια £6.80(v)

Spinach and feta cheese Parcels

Ντολμαδες:Ntolmades £6.80 (gf)(v)

Stuffed vine leaves with rice and herbs served with tzatziki

# Ithaca

## Greek Restaurant

### From the grill

Φιλετο 8oz Grilled 28 day mature Beef tagliata, wild mushrooms sauté, potato puree, beef jus £28.00

Παιδακια: Lamb loin chops (gf)

Char grilled lamb chops served with, roast potatoes and tzatziki £20.50

Κοτοπουλο Σουβλακι: Chicken Souvlaki £17.95(gf)

Char grilled breast of chicken souvlaki served with fried chips, tzatziki and pita bread

Αναμικτο Σουβλακι: Mix Souvlaki (gfo)

Char grilled mix souvlaki, lamb kofta, pork and chicken souvlaki served with chips, tzatziki and pita bread £18.95

### FROM THE SEA

Λαβρακι: Pan Roasted Fillet of sea bass, Grilled Mediterranean vegetables, saute potatoes, olive tapenade crostini £18.95

Μπακαλαρος £18.95 (gf)

Pan Roasted Cod loin, garlic and spring onion mash potato, vegetables

Hake Pan Roasted Fillet of Hake, North Atlantic prawns, saute potatoes, vegetables and cauliflower puree £21.50gf

### SIDE ORDERS

Chips £4.00 (V)(gf)

Sweet potatoes fries £4.50 (V)(gf)

Halloumi chips £6.50 (v)

Roast Potatoes £4.00 (V)(gf)

Garlic mash or plain £3.90 (gf)

Green Beans £4.50 (gf)

Sautéed Greens £5.50 (gf)

Spinach £4.95 (gf)

### Steak Sauces (GF)

Pepper Sauce £3.50

Mushroom Sauce £3.50

Vegan and gluten free tolerance are available on request please ask a member of staff

All gratuities and service charge go to the team that prepare and serve your meals and drinks, excluding all management.

All prices are inclusive of VAT at the current rate

### Mezze

Mezze to share £10.00 pp

only Available when mains ordered

No vegan, no vegetarian Available

### Casserole

Kleftiko: Αρνι κλεφτικο (gf)

Traditional slow braised Lamb Shank served with its own sauce, Roast potatoes, vegetables £20.50

Στιφαδο: Stifado Slow braised beef, silver skin onions, red wine, spices and herbs served with mash potato, and vegetables (gf) £18.95

Κοτοπουλο Αρτεμισια (gf)

Chicken breast with tarragon and creamy brandy wild mushroom sauce served with Roast potatoes, and vegetables £18.95

### OVEN BAKED

Μουσακας

Traditional home made oven Baked Mousaka with potatoes aubergines beef mince topped with béchamel sauce, garlic bread £17.95

Γεμιστα v/gf/

Traditional Stuffed Peppers with Aubergines and Courgette Risotto Tomato sauce and Feta cheese £15.95

### SALADS

Χωριατικη Σαλατα v/gf

Traditional Greek salad with olives, Cucumber, Tomato, Onion, Feta cheese Olive oil and Oregano £7.95

Mixed leaf salad v/gf

Mix leaf salad with house dressing £5.50

### Risotto & Pasta

Ithaca's Pasta Black mussels, king prawns linguine, with garlic, chilli and ouzo £16.95

Sea food Risotto Arborio rice, mix cocktail sea food, Mussels and King prawns £16.95(gf)

Mushroom Risotto Arborio rice, mixed wild mushrooms, parsley and parmesan (gf) £14.95 (Add chicken £3.50)

### Allergen

Eating at your own risk

All our sauces are free from gluten. All dishes that contain normal bread or pita bread can be changed to gluten free bread please ask your server for more details

All meat weights Denoted are uncooked. (v) Denotes vegetarian dishes, (n) Denotes dishes containing nuts or traces of nuts.

Due to the presence of nuts in our restaurant, there is a small possibility that nut traces may be found in any of our items.

## GREEK WHITE WINES

### **Kourtaki Retsina**

1. Traditional Greek white wine from selected grape varieties grown in the finest vineyards of Attica

£20.95

By glass 6.25/£6.75/7.50

### **2. Five Senses**

Lantides Peloponnese Region

Light white-yellow colour. Aromas of white flowers, notes of rose petal. Pleasant refreshing acidity leads on a rich, round feel with a lemony aftertaste.

£25.95 / £6.95/7.95/8.95

### **3. Ergo Sauvignon Blanc**

Lantides Peloponnese Region

Fresh, intense aromas and flavours of exotic fruits such as pear, pineapple and lemon blossom

£35.00

## ROUND THE GLOBE WHITE WINES

Selection of quality wines from around the Globe

### **4. Afrikan Ridge chenin blanc**

Fresh tropical fruit on the nose with a good balance on the palate

125ml 175ml 250ml

£20.95 /6.50/ 7.25/7.95

### **5. El Costillar Sauvignon blanc (Spain)**

Young and fresh with floral scents and notes of soft citrus fruits, herbal notes

125ml 175ml 250ml

£20.95 /6.50/ 7.25/7.95

### **6. Pinot Grigio Villa de lago**

£20.95 6.50/7.25/7.95 (Vg)

Italy: Crisp & refreshing with citrus & green apple muted with subtle notes. Superb flavour & length.

### **7. Chardonnay - Water Stop Station**

Bottle 125ml 175ml 250ml

£21.95 6.50/ 7.25 / 7.95

Australia: Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish.

### **8. Sauvignon Blanc/Grenache, Les Terrasses**

£22.95 6.95/7.50/8.00 (Vg)

Ardeche - France: This Grenache Blanc is perfectly balanced with Sauvignon Blanc, citrus aromas and flavours with a minty finish.

### **9. Chardonnay/ Viognier - Octerra**

Languedoc - France: Displaying the fine characteristics of Chardonnay and Viognier the wine has a fine, fruity bouquet and delicious notes of tropical fruits. £26.95

### **10. Pecorino Archivio- Terre di Chienti**

The Little-known Pecorino grape (not the cheese) is indigenous to the central wine regions of Italy, Archivio comes from Chieti in the Marches, vibrant yellow colour, intense aromas with well structured palate of exotic fruit (Superb with fish) £30.00

### **11. Verdejo - Castelo de Medina**

Rueda - Spain: A bouquet of fresh-cut grass, anise, fennel, and hints of apple. In the mouth it is ample, robust, fresh and very well-balanced with a persistent finish £29.95 (Vg)

## **Wine List**

### **12. Gavi - Poderi D. Collinetta**

Piedmont, Italy: bouquet of floral overtones and captivating hints of pineapple, apricot and peach; the palate is pleasingly fresh with marked apple characteristics. £31.95 (Vg)

### **13. Ha ha Sauvignon Blanc £33.95**

Brilliant pale straw-yellow colour with slight green hues. This is a tightly bound, elegant and fresh Sauvignon Blanc with a fine, dry and thirst-quenching mouthfeel.

## ROSE WINES

### **14. Pinot Grigio Rose Villa de lago**

Bottle 125ml 175ml 250ml

£21.95 6.75/ 7.50/ 8.20 (Vg)

Italy: From grapes grown in the North East of Italy, it has delicate aromas of summer fruits and bursts with flavours of strawberry and raspberry.

### **15. White Zinfandel - Waters Edge**

£19.95 6.00/ 6.50/ 7.20

California - USA: New World Rose, blush pink in colour, delicate & refreshing with delicious soft fruit flavours of strawberries & peaches.

### **16. Solas Reserve Rose Pays d'Oc Laurent-Miquel**

A fantastic pale Rosé from the Languedoc region of France. This wine is fragrant on the nose with red berries and hints of floral notes

£31.95

## GREEK RED WINES

### **17. Cabernet/Merlot/Agiorgitiko Peloponnese Region**

Aged red wine with a beautiful complex nose and palate whilst ripe aromas leads to an enjoyable and long aftertaste

£40.00

### **18. Five Senses Lantides Peloponnese Region**

Give at least 10 minutes glass time to allow the aromas to settle and the fruit appear. Heavy notes of ash, smoke, transporting you to the Nemea volcanoes. Underneath the mineral, we find warm cherries and grilled red plum.

£25.95 /6.20/6.70/8.50

### **19. Nemea (Recommended)**

100% varietal that has been aged in barrels for 14 months giving gentle tannins, rich body and a balance between oak and fruit

£38.00

## ROUND THE GLOBE RED WINES

### **20. Aromar Tempranillo - Spain**

Bottle 125ml 175ml 250ml

£20.95 6.50/ 7.25/ 7.95 (Vg)

A deep purple colour and rich scent of dark cherry and blackberry, soft in the mouth with ample and elegant dark fruit, smooth, structured taste with sweet tannins and a good after taste

### **21. Merlot/Syrah - Les Terrasses**

£22.95 6.95/7.50/8.00

Ardeche - France: A beautiful ruby red colour, it offers fruity aromas such as strawberry and raspberry; very round in mouth and fruit-forward palate.

### **22. Montepulciano Ca Brigiano- d'Abruzzo**

Aromas of red fruit, vanilla and spices, generous fruit on the palate, medium bodied with deep red colour and softness that creates a very appealing style £25.95

### **23. Malbec - Incienso**

£24.95 6.50/7.50/8.50

San Juan - Argentina: With an intense colour, the nose reveals red fruit notes, blueberries and plumb with delicate vanilla and chocolate flavours.

### **24. Ardeche Pinot Noir**

A beautiful Pinot Noir, Aromas of ripe fruit, black cherry, hints of spices, an elegant wine of great character with silky tannins £25.95

### **Domaines Rothschild Cabernet Sauvignon**

Round and highly expressive fruits, strawberry and blackberry with suggestions of redcurrant blackcurrant leading to long fresh fruit finish £26.95

### **25. Castelao/Tinta Roriz - Azulejo**

Lisbon - Portugal: A youthful red wine from Lisboa, Portugal with 4 months in oak barrels for aromas of ripe red fruits with vanilla overtones; long, pleasant finish. £27.95 (Vg)

### **26. Rioja Crianza - Tondeluna (Vg)**

Rioja - Spain: Very approachable oak aged Rioja, soft and sweet with an upfront bouquet of red fruits, liquorice and vanilla. £28.95

### **27. Sangiovese - BIO Chianti**

Tuscany - Italy: Well structured and full bodied, lively and intense with lots of juicy, mouth filling crushed berry fruit and finishing with silky tannins. £26.95

### **28. Côtes du Rhône, Château de Domazan - Rhone (France) £29.95**

Fruit driven nose accompanied by some floral aromas and a touch of spice.

Well rounded and balanced on the palate with exciting complex flavours.

### **29. Malbec, Reserve Tucumen**

Mendoza - Argentina: A well balanced wine between oak and fruit; a bouquet of cherry, plum and blackberry with spice notes of cinnamon and vanilla. £36.50 (Vg)

### **30. Chateau La Hourcade-Medoc £33.50**

Expressive black fruits and spices offers good aromatic persistence on the palate, with rich tannins on the finish. Great with red meats, poultry and cheese

## SPARKLING WINES &

## CHAMPAGNE

### **31. Prosecco Spumante Brut**

20cl (single serve)

Veneto - Italy: Intense and characteristic floral fragrance; pleasantly lively on the palate. £9.00

### **32. Prosecco Spumante Brut**

Veneto - Italy: Off-dry, light and well balanced with plenty of fruit and floral aspects. £23.95

### **33. Campo del passo Prosecco Rose Dry, with**

notes of strawberry, raspberry and a touch of citrus on both the nose and the palate. Great served on its own but works perfectly as an aperitif. £25.95

## British Wine

### **From the Halfpenny Green Wine Estate (South Staffordshire)**

### **34. Halfpenny Penny Black - Madeleine/Huxelrebe**

Pale gold in colour, inviting lemon & pear aromas, easy going, soft & well rounded with delicious citrus and peach flavours £33.50

### **35. Halfpenny Vintage Rosé Sparkling - Pinot Noir/ Seyval Blanc**

Pale golden pink colour with aromas of rose petal and redcurrant, Light crisp and delicate with complex flavours of raspberry and strawberry and brioche developed from its ageing. Refreshing soft finish of English summer fruits £65.00

