

PHILOTIMOS

meze + grill

cold meze

TZATZIKI (V) 10

Strained fresh herb infused Greek yogurt dip with pickled cucumber, garlic and extra virgin olive oil.

MELITZANOSALATA (V) (N) 10

Chargrilled eggplant, tomatoes, red pepper herb dip with roasted walnuts.

TIROKAFTERI 10

Feta cheese puree infused with grilled leeks, chillies & red peppers.

TARAMOSALATA (S) 10

Lemon scented creamy fish roe dip.

salads

CLASSIC GREEK SALAD (V) 10

Tomatoes, cucumber, Kalamata olives, red onion, feta cheese.

THE CRETAN 10

Sweet plum tomatoes salsa served with crunchy dakos rusks, crumbled feta cheese, oregano basil oil.

BURGUL SALAD 10

Cooked spiced broken burgul, cucumbers, olives, tomatoes, chickpeas, onion & capsicum.

BABY OCTOPUS 10

Barbecued Baby Octopus, baby potatoes, spring onions, capers, rocket leaves, onions, and olive oil.

greek house speciality

LOBSTER PASTA 10

Fresh lobster shell cooked in a creamy lobster bisque, cherry tomatoes and capers, served with linguine pasta.

YOUVETSI 10

Baked baby lamb shank cooked with a tomato kritharaki pasta.

GEMISTA 10

Tomatoes stuffed on a herbed rice.

JUMBO PRAWN SAGANAKI 10

Tiger prawns cooked in a delicious tomato feta sauce, served with Trahana.

hot meze

CALAMARI 10

Crispy + crunchy fried calamari lemon.

SOUTZOUKAKIA 10

Spiced lamb meat keftedes served in a traditional tomato red pepper sauce.

OVEN BAKED FETA CHEESE 10

Herbed aged feta cheese baked with tomato chutney wrapped filo pastry along with a cherry tomato and avocado salad.

SAGANAKI CHEESE 10

Traditional fried Greek kefalotyri cheese served with honey and sesame.

SCALLOPS CAPERS & DILL 10

Panfried scallops served with capers & dill brown butter sauce.

SEA ASPARAGUS FRITTERS 10

Crispy fried small sea asparagus plants.

ZUCCHINI FRITTERS 10

Crunchy fried zucchini rounds.

CRISPY DOLMADES 10

Fried vine leaves stuffed with spinach and rice served with a citrus mayo.

SPANAKOPITA 10

Our home made pita crust pie stuffed with spinach and feta cream.

OYSTERS IN 10

GREEN BUTTER

BBQ garlic herbed butter Dibba bay local oysters.

MOUSSAKA 10

Layers of eggplant, zucchini + sweet potatoes, tomato pepper sauce, baked in a classic bechamel.

CHICKEN KEFTEDES 10

Chicken tender patties on garlic cream potatoes sauce.

HORTA 10

steamed mixed wild greens with lemon oil and scordalia.

CRUNCHY POTATO 10

Tempura potato scallops.

from the charcoal grill

gyros / wrap

CHICKEN GYROS PITA 10

Lemon and oregano marinated grilled chicken wrapped in pita bread with tzatziki, tomatoes, onion & chips.

TRUFFLE WAGYU BEEF PITA 10

Wagyu beef fresh truffle, truffle cream, tomatoes, onion & chips.

CRISPY AVOCADO 10 SAMPHIRE PITA

Crispy fried samphire and avocado, wrapped in a pita bread with tzatziki, tomatoes, onion & chips.

souvlaki / skewers

CHICKEN SOUVLAKI 10

Chargrilled lemon and oregano chicken skewers.

LAMB SOUVLAKI 10

Chargrilled scented lamb skewers.

from the land

BEEF KONTOSOUVLI 10

Chargrilled Petit Beef.

LAMB PAIDAKIA 10

Lamb chops grilled on a charcoal open fire and eggplant confit.

GRILLED WHOLE BABY CHICKEN 10

Oregano lemon marinated baby spatchcock grilled on a charcoal open fire.

MIXED GRILL 0

Marinated grilled beef, lamb chops, chicken and lamb skewers on the open fire.

from the sea

OCTOPODI 10

Locally caught grilled local Octopus tentacles.

GRILED WHOLE CALAMARI 10

Charcoal grilled calamari, garlic, chilli, lemon & onion.

BBQ FISH FILLET 10

Locally caught barbecued fish fillet

Ask your server for today's selection.

GREEK FOR BEGINNERS

kalimera - good morning
kalispera - good evening

All our prices are inclusive of 5% VAT

PHILOTIMOS

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kids menu

KRITHARAKI (ORZO PASTA) 10

Baby orzo pasta with tomato sauce and melted cheese.

CHICKEN CHEESE BURGER 10

Cheesy chicken patties with our house specialty bread.

PITA PIZZA 10

Greek style pita pizza with tomato red pepper sauce, cream cheese and feta.

greek sweet delights

KARIDOPITA 10

Soft walnut pudding served with vanilla ice cream and candied orange.

LOUKOUMADES 10

Classic fried Greek mini doughnuts served with Greek honey cinnamon or Nutella chocolate.

GREEK TOAST 10

Tsoureki toast soaked in greek yoghurt in mastika.

RIZOGALO 10

Classic Greek rice Pudding, caramel crust.

GREEK SUNDAE 10

Greek house special vanilla soft serve in waffle basket with crushed pistachios & baklava.

greek signature drinks

MASTIHA SPRITZ 10

NA Mastiha sparkling water, olive water, vanilla syrup, lemon juice, cucumber soda.

FREDDO MARTINI 10

Double espresso, vanilla syrup, Lyres dark sugar cane.

PHILOTIMOS 10

Pineapple juice, ginger syrup, lemon juice, ginger beer, olive oil, oregano.

AT T I C A 10

Watermelon pieces, peach syrup, lemon juice, topped with lemonade.

GREEK PALOMA 10

Grapefruit juice, honey, lemon, tonic water

APEROL SPRITZ 10

Lyres Aperol, orange bitter, Lyres sparkling wine, soda.

AEGEAN TONIC 10

Red bull coconut and berry, Lyres N/A gin, citric acid and tonic.

VIRGIN MOJITO 10

passion fruit, strawberry, classic mojito

Sugar syrup, fresh lime, mint, soda

soft drinks

MASTIQUA SPARKLING 10

COKE 10

COKE ZERO 10

SPRITE 10

MOUNTAIN DEW 10

RED BULL WATERMELON 10

RED BULL WHITE 10

water

ZAGORI STILL

1 Liter 10

500 ML 10

ZAGORI SPARKLING

750ML 0

330ML 10

As a destination we as a term are defined by a sense of honour, an appreciation of people, or simply a humble experience of life.

Here at Philotimos we bring you a cuisine full of Greek traditions and simple yet intense flavours that you would expect from a local village when passing through or just going to visit family and friends.

We respect the land that gave us our cuisine and are proud this land provides a sustainable approach as we strongly believe. Therefore from our philotimia, we hope you enjoy our experience again and again and be part of our journey. Kali Orexi



coffee

GREEK COFFEE

SINGLE 10 DOUBLE 10

ESPRESSO FREDDO 10

CAPPUCCINO FREDDO 10

CAPPUCCINO / LATTE 10

ESPRESSO 10

SINGLE 10 DOUBLE 10

AMERICANO 10

tea

MOUNTAIN TEA 10

CHAMOMILE 0

ENGLISH BREAKFAST 10

EARL GREY 10

GREEN TEA 10