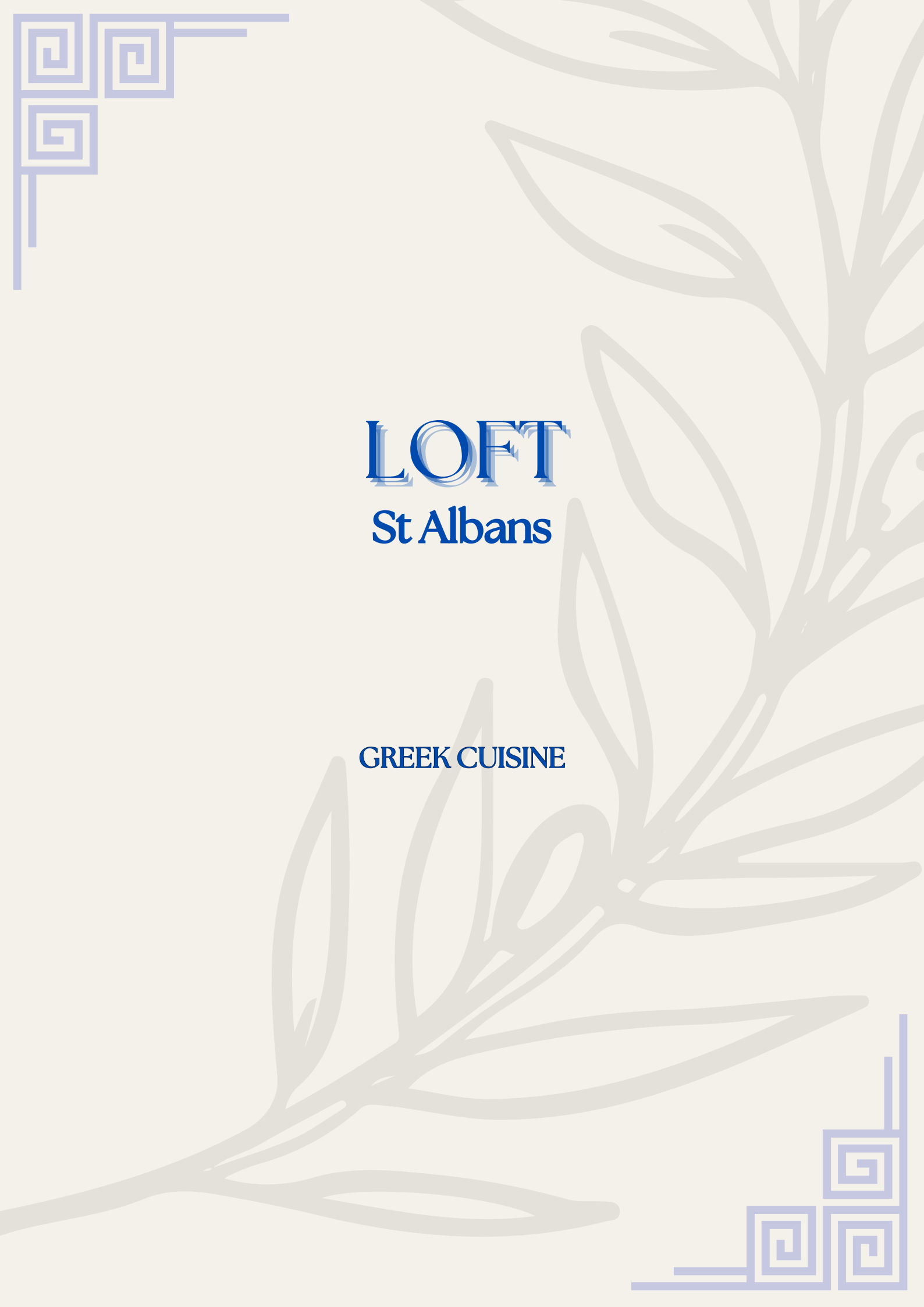
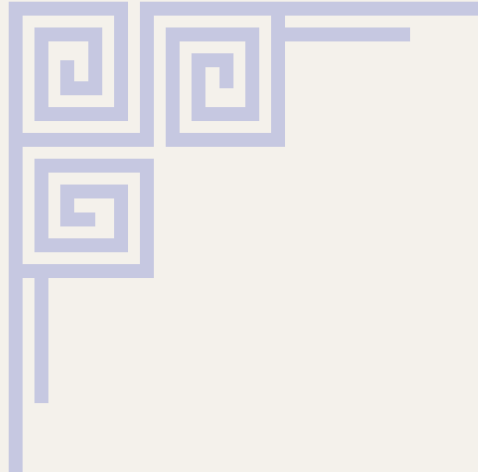




LOFT

St Albans

GREEK CUISINE





Cold Meze

Tirokafteri

Creamy and spicy whipped feta with roasted red peppers, olive oil, and a hint of chili.
£ 5.95

Beetroot Salad

beetroot with garlic, olive oil, and vinegar, topped with fresh herbs.
£ 5.00

Mixed Olives

Marinated Greek olives with herbs and extra virgin olive oil.
£ 6.00

Melitzanosalata (Aubergine Salad)

Smoky roasted aubergine dip with garlic, parsley and olive oil.
£ 5.95

Hummus

Smooth chickpea dip with tahini, lemon, and garlic, topped with olive oil.
£ 5.95

Tzaziki

Greek yogurt with cucumber, garlic, and fresh dill
£ 5.95

Dolmases

Vine leaves stuffed with herbed rice and drizzled with lemon olive oil.
£ 5.95





Hot Meze

Ellados Board for 2 People

A generous Greek sharing platter with courgette fritters, grilled loukaniko sausage, halloumi fries, smoky aubergine salad, spicy tirokafteri, keftedakia (Greek meatballs), and warm pita bread

£ 30.00

Halloumi Fries

Crispy golden strips of halloumi cheese with dip

£ 9.95

Grilled Halloumi

Chargrilled Cypriot halloumi with olive oil and oregano.

£ 9.95

Feta Saganaki with Honey & Sesame

Pan-fried feta with sesame, Greek honey, and fig marmalade

£ 9.95

Feta Bougiourdi

Oven-baked feta with tomatoes, peppers, oregano, and chili flakes

£ 13.50

Spanakotiropita

Filo pastry parcels with spinach, feta, and herbs.

£ 8,99

Kolokithokeftedes (Courgette Fritters)

Crispy courgette fritters with herbs and feta, served with tzaziki

£ 8.50

Keftedakia (Greek Meatballs)

Juicy herbed meatballs with garlic and a hint of cinnamon.

£ 9.95

Calamari

Lightly battered squid rings with lemon

£ 13.00

Grilled Octopus

Chargrilled octopus with olive oil, oregano, and lemon

£ 13.50

Hot Meze

Garides Skordates (garlic butter prawns)

Prawns sautéed with garlic butter, olive oil, and white wine
£ 10.95

Loukaniko

Greek pork sausage with herbs and orange zest, grilled
£ 9.00

Mussels with Garlic, White wine and mustard

Steamed mussels in a garlic, wine, and mustard sauce.
£ 9.50

Grilled Stuffed Sardines

Herb-stuffed sardines grilled over charcoal
£ 13.95

Pitta Bread

Soft, warm Greek pita bread, perfect for dipping and sharing
£ 2.50

Greek Style - Pasta

Seafood Orzo

Tender orzo pasta with prawns, calamari, and mussels
in a light tomato and herb sauce
£ 19.95

Mushroom Orzo

Orzo pasta with sautéed mushrooms, herbs
and a light cream sauce
£ 12.95

Creamy Chicken Orzo

Creamy orzo pasta with chicken, herbs, and parmesan.
£ 15.95

Prawn Saganaki Linguine

Linguine with prawns in a rich tomato, feta, and ouzo infused saganaki sauce
£ 17.95

ELLADOS MAIN SHARING PLATTERS

Ellados Mains Sharing Platter – Meaty

Tirokafteri, hummus, tzatziki, aubergine salad, mixed
salad, chips, chicken, pork, lamb souvlaki, bifteki, and
lamb chops.

Price per person.
£ 35.00

Ellados Mains Sharing Platter – Fishy

Hummus, calamari, tirokafteri, mussels, mixed salad,
chips, sea bass fillet, prawn saganaki, and octopus.

Price per person
£ 40.00



MAINS

Souvlaki Chicken

Chargrilled chicken skewer served with chips, salad, warm pita bread, and your choice of mustard sauce, tzatziki, or spicy dip

£ 18.95

Souvlaki Pork

Chargrilled pork skewer served with chips, salad, warm pita bread, and your choice of mustard sauce, tzatziki, or spicy dip

£ 20.95

Souvlaki Lamb

Chargrilled lamb skewer served with chips, salad, warm pita bread, and your choice of mustard sauce, tzatziki, or spicy dip

£ 21.95

Souvlaki Vegan

Chargrilled vegan skewer served with chips, salad, warm pita bread, and your choice of mustard sauce, tzatziki, or spicy dip

£ 16.95

Psaronefri (Stuffed Pork Fillet)

Pork fillet stuffed with herbs and cheese, grilled and served with seasonal vegetables.

£ 22.00

Grilled Pork Fillet

With white wine, baby potatoes, salad, and pomegranate balsamic dressing.

£ 23.50

Imam Bayildi

Baked aubergine with onions, garlic, and feta in a tomato sauce

£ 17.95

Grilled Baby Chicken

Greek-style grilled baby chicken with potatoes and your choice of sauce.

£ 22.00

Grilled Lamb Chops

With salad, chips, and your choice of sauce

£ 25.95

Lamb Kleftiko

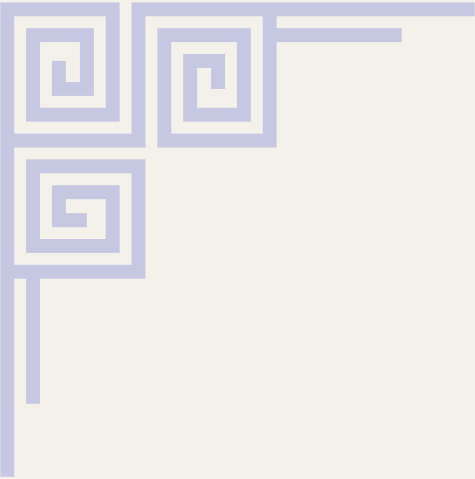
Slow-cooked lamb with herbs, baby potatoes, and salad.

£ 24.95

Bifteki

Greek-style beef patty filled with feta, goat's cheese, and cheddar, served with chips, salad, and your choice of sauce

£ 24.50



MAINS

Grilled Octopus
Chargrilled octopus with salad
£ 24.95

Stuffed Bifteki
Greek-style beef patty filled with feta, goat's cheese, and cheddar, served with chips, salad, and your choice of sauce.
£ 23.50

Sea Bass Fillet
Olive oil-lemon sauce, sautéed spinach, spring onions, and cherry tomatoes.
£ 22.95

Prawn Saganaki
Prawns in tomato and feta saganaki sauce, served with pita bread and salad.
£ 23.95

MOUSSAKA

Moussaka - Vegetarian
Classic Greek baked layers of aubergine, potatoes, and béchamel sauce. Served with salad.
£ 17.50

Moussaka - Beef
Greek baked layers of aubergine, potatoes, seasoned beef, and béchamel sauce. Served with salad.
£ 20.50

SALADS

Greek salad
Traditional Greek salad with tomatoes, cucumber, red onion, olives, and feta
Small £ 7.50 Large £ 15.00

Dakos Salad
Cretan barley rusks topped with tomatoes, feta, and olive oil
Small £ 8.00 Large £ 16.00

Mixed Leaf Salad
Rocket, cherry tomatoes, parmesan, and pomegranate balsamic.
Small £ 9.00 Large £ 18.00

KIDS MENU

Chicken Skewer with Chip
Includes fruit juice and a scoop of ice cream
£ 9.00

Bifteki with Pita and Chips
Includes fruit juice and a scoop of ice cream
£ 9.00

DESSERT & DRINKS

Baklava

Rich layers of filo pastry filled with walnuts and almonds, soaked in sweet honey syrup. Served with vanilla ice cream

£ 8.50

Kadaifi

Shredded filo pastry rolls filled with nuts and cinnamon, drizzled with honey syrup. Served with vanilla ice cream

£ 8.50

Galaktoboureko

Custard-filled filo pastry, baked to golden perfection and finished with citrus syrup. Served with vanilla ice cream.

£ 8.50

Portokalopita

Moist Greek orange cake made with filo pastry, yogurt, and fresh orange zest. Served with vanilla ice cream

£ 8.50

3 Scoops of Ice Cream

Your choice of classic flavours, served with a drizzle of sauce.

£ 8.50

Coffee & Tea

Espresso – Single

Freshly brewed strong black coffee shot.

£2.80

Espresso – Double

Double shot of rich espresso.

£2.80

Cappuccino

Espresso topped with steamed milk and foam.

£3.50

Americano

Espresso diluted with hot water for a smooth coffee

£3.20

Latte

Espresso with steamed milk and a thin layer of foam.

£3.50

Irish Coffee

Hot coffee blended with Irish whiskey, sugar, and cream.

£8.50

English Tea

Classic black tea served with milk or lemon.

£3.00

Herbal Teas

A selection of caffeine-free herbal infusions.

£3.20

After-Dinner Drinks

Limoncello

Classic Italian lemon liqueur, served chilled.

£6.00

Amaretto Disaronno

Sweet almond-flavoured Italian liqueur.

£6.00

Baileys

Irish cream liqueur with a smooth chocolate finish.

£6.20

Tia Maria

Coffee liqueur with Jamaican rum and vanilla.

£6.00

Whiskeys

Selection of premium whiskeys.

£8.00

Cognac

Fine French brandy.

£8.00



LOFT

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