



Wine List

White Wine

House Wine (Medium/Dry)	175ml	6.95
	250ml	7.95
	Bottle	18.95
Retsina (Dry and oaky)		22.95
Aphrodite (Dry)		24.95
St. Panteleimon (Medium/Sweet)		22.95
Pinot Grigio (Medium/Dry)		23.95
Chardonnay (Fresh, Floral and Fruity)		23.95
Sauvignon Blanc (Dry)		25.95

Red Wine

House Wine (Medium/Dry)	175ml	6.95
	250ml	7.95
	Bottle	18.95
Othello (Dry)		23.95
Merlot (Rich and Medium Bodied, Italia)		23.95
Shiraz (Medium and easy to drink)		23.95
Rioja (Full Bodied and rich in flavour)		27.95

Rosé Wine

House Wine (Medium/Dry)	175ml	6.95
	250ml	7.95
	Bottle	18.95
Zindafel Rosé (Fruity and sweet)		24.95

Sparkling

Prosecco		26.95
	Glass	6.95

Champagne

Moët and Chandon	69.95
Lanson	69.95

Ciders

Kopparberg (Mixed Fruit)	4.95
Kopparberg (Strawberry Lime)	4.95

Bottled Beers

Keo	4.20
Mytos	4.20
Peroni	4.20
Corona	4.20
Bitter Organic	4.20

Draught Beers

San Miguel

Pint **5.95**

Half **3.50**

Madri

Pint **5.95**

Half **3.50**

Spirits

Spirits

Single **4.95**

Spirit and Mix

Single **6.95**

Liqueur

Single **4.95**

Spirit and Mix

Double **8.95**



Cocktails

Pornstar Martini Vanilla Vodka, passionfruit puree syrup with Prosecco in a shot on the side **10.95**

Long Island Tea **10.95**

Vodka, Tequila, Cointreau, Bacardi, Gin, lemon and coke

Cosmo **10.95**

Vodka, Cointreau, lime juice, cranberry and crushed ice

Margarita Tequila, Cointreau and crushed ice **10.95**

Mojito Havana Rum, mint leaves, sugar syrup and fresh lime served with crushed ice and soda **10.95**

Flavoured Mojito **10.95**

Strawberry, Raspberry or Orange & Passion Fruit

Pina Colada Monin Coconut, Bacardi, Malibu, cream, pineapple juice and crushed ice **10.95**

White Russian Kahlúa, Vodka and cream **10.95**

Sex on the Beach Vodka, Peach Schnapps, orange juice, cranberry juice topped with ice and a splash of Grenadine and a splash of orange garnish **10.95**

Dacquiri **10.95**

Havana Rum, lime juice with *Strawberry, Raspberry, Bubble Gum or Orange & Passionfruit* flavoured syrup

Soft Drinks

J20 (Orange and Passionfruit) **3.00**

Appletiser **3.00**

Small Soft Drink **2.95**

Large Soft Drink **3.75**

Fruit Juice (Small) **2.95**

Slimline Tonic **2.95**

Tonic **2.95**

Bottle Coke or Diet Coke **3.25**

OPENING TIMES

Weekdays: Monday - Thursday 12 noon - 10.00pm

Friday and Saturday 12 noon - 10.30pm

Sundays 12 noon - 10.00pm

www.greektavernaliverpool1.co.uk

FOOD ALLERGIES & INTOLERANCES - Some of our dishes may contain traces of Nuts or Gluten - please ask a member of staff for details. Gluten Free options available - ask the Manager for details.

GREEK Taverna

76 Bold Street, Liverpool L1 4HR

Tel. **0151 708 5954**

also at

45 South Road, Waterloo, Liverpool L22 5PE

Tel. **0151 293 3229**

Menu



Find us on Instagram:
greektavenaboldstreet



Find us on Facebook:
Greek Taverna Bold Street



Starters

Seasonal Soup of the Day	4.95
Garlic Bread	4.95
Garlic Bread with Cheese	5.25
Garlic Mushrooms Cooked in garlic cream sauce	7.95
Greek Salad Greek Salad with feta cheese, onion, tomato and olives	7.95
Tzatziki Greek yoghurt dip with cucumber, garlic, fresh mint and dill	4.95
Tahini  Blend of sesame seeds, garlic and lemon juice	4.95
Hummus  Creamy chick pea dip with tahini	4.95
Dolmades Vegetables savoury rice stuffed vine leaves, lemon, tomato	7.95
Falafel Blended chick pea, mixed herbs, bread crumbs and lightly fried	6.95
Plaki  Greek butter bean brazed in plum tomato sauce	6.95
Aubergines  Sliced aubergines lightly battered and deep fried	6.95
Courgettes  Sliced courgettes lightly battered and deep fried	6.95
Halloumi Chargrilled goats cheese	7.95
Spanakopita Filo pastry filled with feta cheese and spinach and fresh dills	7.95
Meat Dolmades Vine leaves stuffed with minced lamb and rice	7.95
Chicken Feta Salad Traditional Greek salad with chicken	9.95
Keftedes Spiced meatballs cooked in a tomato sauce	8.95
Goat Cheese & Spinach Fritters Goats cheese, spinach lightly breaded	7.95
Prawn Cocktail Baby prawns in a Marie Rose sauce and mixed leaf	8.95
Tonosalata Tuna salad with mayonnaise dip, onion and peppers	4.95
Taramosalata Creamy smoked cod roe dip	4.95
Kalamari Lightly breaded fried squid with garlic mayonnaise	8.95
King Prawns Cooked in a garlic and cream sauce	9.95
Saganaki Prawns Cooked in a garlic, tomato and feta	9.95
Queen Mussels Cooked in a garlic and cream sauce	9.95
Maridakia Lightly breaded fried whitebait	6.95
Bowl of Marinated Olives	4.95
Homemade Chips	3.95
Pitta Bread	2.00

Main Course Served with rice and chips

Moussakas Aubergine, courgettes, lamb mince and potatoes topped with cheese sauce	17.95
Keftedes Spiced lamb meatballs cooked in plum tomato sauce	17.95
Chicken Skordates Breast of chicken with a mixed mushroom and garlic cream sauce	18.95
Chicken Ouzo Breast of chicken cooked in a creamy plum tomato sauce with ouzo and feta cheese	18.95
Chicken Spinach Breast of chicken with feta and spinach cooked in a creamy sauce	18.95
Kleftiko Braised lamb shoulder on the bone in a tomato gravy sauce	24.95
Skordo Stombi Braised lamb in tomato, garlic and fresh herbs	20.95
Stifado Braised tender beef in tomato gravy sauce with shallots	20.95
Chicken Feta Salad Traditional Greek salad with grilled chicken and feta	17.95

Vegetarian Dishes Served with salad and chips

Falafel Blended chick pea and mixed herbs lightly fried	16.95
Spanakopita Filo pastry filled with feta cheese, spinach and salad and dill	16.95
Paoutsaki Baked aubergines and courgettes, halloumi, feta and cheddar cheese oven baked	17.95
Fried Courgettes and Aubergines  Sliced courgettes and aubergines lightly battered and fried	16.95
Dolmades  Vegetables savoury, rice stuffed vine leaves	16.95

Steak Dishes

Fillet Steak (12oz)	32.95
Choice of Pepper or Diane Sauce	3.50 extra

Kebabs Served with rice, chips and salad

Chicken Kebab Pieces of charcoal grilled chicken	18.95
Lamb Kebab Charcoal grilled lamb	19.95
Special Mixed Kebab Chicken, lamb, lamb chops and halloumi	23.95
Chicken Souvla Charcoal grilled breast of chicken	18.95
Paidakia Marinated chargrilled lamb chops	20.95

Fish Dishes Served with chips and salad

Kalamari Lightly breaded fried squid with garlic mayonnaise	17.95
Salmon Chargrilled salmon supreme, cherry tomato dressing	18.95
Garides Skordates Tiger King prawn in garlic and creamy mixed mushroom sauce	24.95
Seabass Seared seabass, cherry tomato dressing	20.95
Salmon Spinach Baked salmon supreme in a creamy sauce topped with feta cheese and spinach	20.95

Children’s Menu for under 10 years

Chicken Nuggets Chicken Nuggets in breadcrumbs served with chips	9.95
Meatballs in Tomato Sauce Lamb meatballs served in tomato sauce with chips	9.95
Mini Chicken Kebab Chicken Kebab served with chips	9.95
Fish Nuggets with Homemade chips	9.95

Desserts

Sticky Toffee Pudding Served with Vanilla Ice Cream	7.95
Chocolate Pudding Served with Vanilla Ice Cream	7.95
Mixed Ice Cream Trio of Ice Cream (vanilla, strawberry and chocolate)	6.95
Baklava Traditional Greek Pudding of Honey and Nuts wrapped in Filo Pastry	6.95
Cheesecake Flavour of the day	7.95

Coffee

Black Coffee	3.00
White Coffee	3.50
Espresso Coffee	3.00
Capuccino Coffee	3.50
Latte Coffee	3.50
Greek Coffee Regular, Medium or Sweet	3.00
Liqueur Coffee	7.95
Tea	3.00

Starters for two to share

Cold Mini Meze Taramosalata, Tzatziti, Hummus, Tonosalata and pitta bread	16.95
Hot Mini Meze Halloumi, Keftedes, Aubergines and Courgettes	16.95
Fish Mini Meze King Prawn, Mussels, Kalamari, and Maridaki	19.95
Mini Vegetarian Meze Dolmades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes	16.95



Special Meze Greek Banquet

31.95 per Person (minimum 2 people)

A SELECTION OF GREEK SPECIALITIES,
SERVED SLOWLY IN COURSES

1. Taramosolata, Hummus, Tzatziti, Tonosalata, King Prawns, Mussels, Whitebait, Kalamari Keftedes, Halloumi

2. Tahini, Chicken Kebab, Lamb Kebab, Lamb Chops, Greek Salad, Chips

