



OPENING TIMES

Weekdays: Monday - Thursday

12 noon - 10.00pm

Friday and Saturday

12 noon - 10.30pm

Sundays

12 noon - 10.00pm

Early Bird

Monday & Tuesday - All Day & Night

Wednesday & Thursday 12 noon - 5.00pm

*Not available on Friday, Saturday, Sunday or Bank Holiday weekends
and during December*

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 L22 5PE
Tel. **0151 293 3229**

Tapas Menu

3 Tapas - £16.95
served all day - every day
12 noon till 4.00pm

*Not available Bank Holiday weekends,
during December and Mother's Day*

 Find us on Instagram:
greektavenaboldstreet

 Find us on Facebook:
Greek Taverna Bold Street



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Soup of the Day Served with bread

Garlic Bread

Garlic Bread with Cheese

Garlic Mushrooms Cooked in garlic cream sauce

Greek Salad Traditional Greek Salad with feta cheese and spinach and fresh herbs

Tzatziki A yoghurt dip with cucumber, garlic and fresh mint

Tahini A blend of sesame seeds, garlic and lemon juice

Hummus A creamy chick pea dip with tahini

Dolmades Vegetarian savoury rice stuffed vine leaves

Falafel Blended chick pea and mixed herbs lightly fried

Plaki Greek butter bean brazed in plum tomato sauce

Aubergines Sliced aubergines lightly battered and fried

Courgettes Sliced courgettes lightly battered and fried

Halloumi Chargrilled goats cheese

Spanakopita Fillo pastry filled with feta cheese, spinach and fresh herbs

Chicken Feta Salad Traditional Greek salad with chicken (£3 supplement)

Mini Chicken Kebab Charcoal grilled breast of chicken

Keftedes Spiced meatballs cooked in plum tomato sauce

Goat Cheese & Spinach Fritter Cakes

Prawn Cocktail Baby prawns in a Marie Rose sauce

Tonosalata A salad of tuna fish, mayonnaise and onions

Taramosalata Creamy smoked cod roe dip

Kalamari Lightly battered fried squid with garlic mayonnaise

King Prawns Cooked in garlic and cream sauce (£4 supplement)

Large Mussels Cooked in a garlic cream sauce (£3 supplement)

Maridakia Lightly battered fried whitebait

Bowl of Marinated Olives

Homemade Chips



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