



## Wine List

### White Wine

<b>House Wine</b> (Medium/Dry)	175ml	<b>7.95</b>
	250ml	<b>8.95</b>
	Bottle	<b>22.95</b>
<b>Retsina</b> (Dry and oak)		<b>27.95</b>
<b>Aphrodite</b> (Dry)		<b>28.95</b>
<b>St. Panteleimon</b> (Medium/Sweet)		<b>28.95</b>
<b>Pinot Grigio</b> (Medium/Dry)		<b>28.95</b>
<b>Chardonnay</b> (Fresh, Floral and Fruity)		<b>28.95</b>
<b>Sauvignon Blanc</b> (Dry)		<b>30.95</b>
<b>Avarino</b> (Dry)		<b>27.95</b>
<b>Erida</b> (Dry)		<b>27.95</b>

### Red Wine

<b>House Wine</b> (Medium/Dry)	175ml	<b>7.95</b>
	250ml	<b>8.95</b>
	Bottle	<b>22.95</b>
<b>Avarino</b> (Dry)		<b>27.95</b>
<b>Avarino</b> (Medium/Sweet)		<b>27.95</b>
<b>Othello</b> (Dry)		<b>29.95</b>
<b>Merlot</b> (Rich and Medium Bodied, Italia)		<b>28.95</b>
<b>Shiraz</b> (Medium and easy to drink)		<b>27.95</b>
<b>Rioja</b> (Full Bodied and rich in flavour)		<b>35.95</b>
<b>Erida</b> (Dry)		<b>27.95</b>

### Rosé Wine

<b>House Wine</b> (Medium/Dry)	175ml	<b>7.95</b>
	250ml	<b>8.95</b>
	Bottle	<b>22.95</b>
<b>Zindafel Rosé</b> (Fruity and sweet)		<b>26.95</b>
<b>Erida</b> (Dry)		<b>27.95</b>
<b>Avarino</b> (Medium/Sweet)		<b>27.95</b>

### Sparkling

<b>Prosecco</b>	Glass	<b>7.95</b>
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### Champagne

<b>Moët and Chandon</b>		<b>89.95</b>
<b>Lanson</b>		<b>89.95</b>

### Ciders

<b>Kopparberg</b> (Mixed Fruit)	<b>4.95</b>
<b>Kopparberg</b> (Strawberry & Lime)	<b>4.95</b>

### Bottled Beers

<b>Keo</b>	<b>4.20</b>
<b>Mythos</b>	<b>4.20</b>
<b>Peroni</b>	<b>4.20</b>
<b>Corona</b>	<b>4.20</b>
<b>Bitter Organic</b>	<b>4.20</b>

### Draught Beers

<b>San Miguel</b>	Pint	<b>5.95</b>
	Half	<b>3.50</b>
<b>Madri</b>	Pint	<b>5.95</b>
	Half	<b>3.50</b>

### Spirits

<b>Spirits</b>	Single	<b>4.95</b>
<b>Spirit and Mix</b>	Single	<b>6.95</b>
<b>Liqueur</b>	Single	<b>4.95</b>
<b>Spirit and Mix</b>	Double	<b>8.95</b>



### Cocktails

<b>Pornstar Martini</b> Vanilla Vodka, passionfruit purée syrup with Prosecco in a shot on the side	<b>11.95</b>
<b>Long Island Tea</b> Vodka, Tequila, Cointreau, Bacardi, Gin, lemon and coke	<b>11.95</b>
<b>Cosmo</b> Vodka, Cointreau, lime juice, cranberry and crushed ice	<b>10.95</b>
<b>Margarita</b> Tequila, Cointreau and crushed ice	<b>11.95</b>
<b>Mojito</b> Havana Rum, mint leaves, sugar syrup and fresh lime served with crushed ice and soda	<b>11.95</b>
<b>Flavoured Mojito</b>	<b>11.95</b>
<b>Strawberry, Raspberry or Orange &amp; Passion Fruit</b>	
<b>Pina Colada</b> Monin Coconut, Bacardi, Malibu, cream, pineapple juice and crushed ice	<b>11.95</b>
<b>White Russian</b> Kahlúa, Vodka and cream	<b>11.95</b>
<b>Sex on the Beach</b> Vodka, Peach Schnapps, orange juice, cranberry juice topped with ice and a splash of Grenadine and a splash of orange garnish	<b>10.95</b>
<b>Dacquiri</b> Havana Rum, lime juice with <b>Strawberry, Raspberry, Bubble Gum or Orange &amp; Passion fruit</b> flavoured syrup	<b>11.95</b>
<b>Espresso Martini</b> Vodka, Tia Maria and a shot of Espresso	<b>11.95</b>
<b>Aperol Spritz</b> Aperol, Prosecco and soda water	<b>10.95</b>
<b>Limoncello Spritz</b> Limoncello, Prosecco and club soda	<b>10.95</b>
<b>Hugo Spritz</b> Prosecco, Elderflower liqueur, soda water and fresh mint	<b>10.95</b>
<b>Sarti Spritz</b> Sicilian blood orange, mango, passion fruit and soda water	<b>10.95</b>

### Soft Drinks

<b>J20</b> (Orange and Passionfruit)	<b>3.00</b>
<b>Appletiser</b>	<b>3.00</b>
<b>Small Soft Drink</b>	<b>2.95</b>
<b>Large Soft Drink</b>	<b>3.75</b>
<b>Fruit Juice</b> (Small)	<b>2.95</b>
<b>Slimline Tonic</b>	<b>2.95</b>
<b>Tonic</b>	<b>2.95</b>
<b>Bottle Coke or Coke Zero</b>	<b>3.25</b>

### 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](http://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

<b>Seasonal Soup of the Day</b>	<b>4.95</b>
<b>Garlic Bread</b>	<b>4.95</b>
<b>Garlic Bread with Cheese</b>	<b>5.25</b>
<b>Garlic Mushrooms</b> Cooked in garlic cream sauce	<b>8.95</b>
<b>Greek Salad</b> Greek Salad with feta cheese, onion, tomato and olives	<b>8.95</b>
<b>Tzatziki</b> Greek yoghurt dip with cucumber, garlic, fresh mint and dill	<b>5.95</b>
<b>Tahini</b> Blend of sesame seeds, garlic and lemon juice	<b>4.95</b>
<b>Hummus</b> Creamy chick pea dip with tahini	<b>5.95</b>
<b>Dolmades</b> Vegetables savoury rice stuffed vine leaves, lemon, tomato	<b>8.95</b>
<b>Falafel</b> Blended chick pea, mixed herbs, bread crumbs and lightly fried	<b>8.95</b>
<b>Plaki</b> Greek butter bean braised in plum tomato sauce	<b>8.95</b>
<b>Aubergines</b> Sliced aubergines lightly battered and deep fried	<b>6.95</b>
<b>Courgettes</b> Sliced courgettes lightly battered and deep fried	<b>6.95</b>
<b>Halloumi</b> Chargrilled goats cheese	<b>8.95</b>
<b>Spanakopita</b> Filo pastry filled with feta cheese and spinach and fresh dills	<b>8.95</b>
<b>Meat Dolmades</b> Vine leaves stuffed with minced lamb and rice	<b>8.95</b>
<b>Chicken Feta Salad</b> Traditional Greek salad with chicken	<b>9.95</b>
<b>Keftedes</b> Spiced meatballs cooked in a tomato sauce	<b>8.95</b>
<b>Goat Cheese &amp; Spinach Fritters</b> Goats cheese, spinach lightly breaded	<b>9.95</b>
<b>Prawn Cocktail</b> Baby prawns in a Marie Rose sauce and mixed leaf	<b>8.95</b>
<b>Tonosalata</b> Tuna salad with mayonnaise dip, onion and peppers	<b>5.95</b>
<b>Taramosalata</b> Creamy smoked cod roe dip	<b>4.95</b>
<b>Kalamari</b> Lightly breaded fried squid with garlic mayonnaise	<b>8.95</b>
<b>King Prawns</b> Cooked in a garlic and cream sauce	<b>10.95</b>
<b>Saganaki Prawns</b> Cooked in tomato, feta and garlic butter	<b>10.95</b>
<b>Queen Mussels</b> Cooked in a garlic and cream sauce	<b>9.95</b>
<b>Maridakia</b> Lightly breaded fried whitebait	<b>7.95</b>
<b>Bowl of Marinated Olives</b>	<b>5.95</b>
<b>Homemade Chips</b>	<b>4.50</b>
<b>Pitta Bread</b>	<b>2.00</b>

## Main Course Served with rice and chips

<b>Moussakas</b> Aubergine, courgettes, lamb mince and potatoes topped with cheese sauce	<b>19.95</b>
<b>Keftedes</b> Spiced lamb meatballs cooked in plum tomato sauce	<b>18.95</b>
<b>Chicken Skordates</b> Breast of chicken with a mixed mushroom and garlic cream sauce	<b>21.95</b>
<b>Chicken Ouzo</b> Breast of chicken cooked in a creamy plum tomato sauce with ouzo and feta cheese	<b>21.95</b>
<b>Chicken Spinach</b> Breast of chicken with feta and spinach cooked in a creamy sauce	<b>21.95</b>
<b>Kleftiko</b> Braised lamb shoulder on the bone in a tomato gravy sauce	<b>28.95</b>
<b>Skordo Stombi</b> Braised lamb in tomato, garlic and fresh herbs	<b>23.95</b>
<b>Stifado</b> Braised tender beef in tomato gravy sauce with shallots	<b>23.95</b>
<b>Chicken Feta Salad</b> Traditional Greek salad with grilled chicken and feta (no rice)	<b>19.95</b>

## Vegetarian Dishes Served with salad and chips

<b>Falafel</b> Blended chick pea and mixed herbs lightly fried	<b>18.95</b>
<b>Spanakopita</b> Filo pastry filled with feta cheese, spinach and salad and dill	<b>18.95</b>
<b>Papoutsaki</b> Baked aubergines and courgettes, tomato, halloumi, feta and cheddar cheese oven baked	<b>19.95</b>
<b>Fried Courgettes and Aubergines</b> Sliced courgettes and aubergines lightly battered and fried	<b>17.95</b>
<b>Dolmades</b> Vegetables savoury, rice stuffed vine leaves	<b>18.95</b>

## Steak Dishes

<b>Fillet Steak (12oz)</b>	<b>36.95</b>
Choice of Pepper or Diane Sauce	3.50 extra

## Kebabs Served with rice, chips and salad

<b>Chicken Kebab</b> Pieces of grilled chicken	<b>20.95</b>
<b>Lamb Kebab</b> Grilled lamb	<b>23.95</b>
<b>Special Mixed Kebab</b> Chicken, lamb, lamb chops and halloumi	<b>28.95</b>
<b>Chicken Souvla</b> Grilled breast of chicken	<b>20.95</b>
<b>Pidakia</b> Marinated chargrilled lamb chops	<b>25.95</b>
<b>Halloumi Kebab</b> Chargrilled halloumi with sweet chilli sauce	<b>19.95</b>

## Fish Dishes Served with chips and rice

<b>Kalamari</b> Lightly breaded fried squid with garlic mayonnaise (no rice)	<b>19.95</b>
<b>Salmon</b> Baked salmon supreme, cherry tomato dressing with mixed vegetables	<b>22.95</b>
<b>Garides Skordates</b> Tiger King prawn in garlic and creamy mixed mushroom sauce	<b>28.95</b>
<b>Seabass</b> Seared seabass served with mixed vegetables	<b>24.95</b>
<b>Salmon Spinach</b> Baked salmon supreme in a creamy sauce topped with feta cheese and spinach	<b>24.95</b>

## Children's Menu for under 10 years

<b>Chicken Nuggets</b> Chicken Nuggets in breadcrumbs served with chips	<b>10.95</b>
<b>Meatballs in Tomato Sauce</b> Lamb meatballs served in tomato sauce with chips	<b>10.95</b>
<b>Mini Chicken Kebab</b> Chicken Kebab served with chips	<b>10.95</b>
<b>Fish Nuggets</b> with Homemade chips	<b>10.95</b>

## Desserts

<b>Sticky Toffee Pudding</b> Served with Vanilla ice cream & squirty cream	<b>7.95</b>
<b>Chocolate Pudding</b> Served with Vanilla ice cream & squirty cream	<b>7.95</b>
<b>Mixed Ice Cream</b> Trio of Ice Cream (vanilla, strawberry & chocolate)	<b>6.95</b>
<b>Baklava</b> Traditional Greek Pudding of Honey & Nuts wrapped in Filo Pastry served with ice cream & squirty cream	<b>6.95</b>
<b>Cheesecake</b> Flavour of the day	<b>7.95</b>

## Coffee

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

## Starters for two to share

<b>Cold Mini Meze</b> Taramosalata, Tzatziti, Hummus, Tonosalata and pitta bread	<b>18.95</b>
<b>Hot Mini Meze</b> Halloumi, Keftedes, Aubergines and Courgettes	<b>18.95</b>
<b>Fish Mini Meze</b> King Prawn, Mussels, Kalamari, and Maridakia	<b>23.95</b>
<b>Mini Vegetarian Meze</b> Dolmades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes	<b>18.95</b>



## Special Meze Greek Banquet

**36.95 per Person (minimum 2 people)**

**A SELECTION OF GREEK SPECIALITIES,  
SERVED SLOWLY IN COURSES**

1. Taramosalata, Hummus, Tzatziti, Tonosalata, King Prawns, Mussels, Whitebait, Kalamari Keftedes, Halloumi
2. Tahini, Chicken Kebab, Lamb Kebab, Lamb Chops, Greek Salad, Chips

