

# A la carte

## Entree

### **Mixed Greek Dips**

Homemade dips

Taramosalata (red caviar), Melitzanosalata (eggplant) **(V)** and Tzatziki (yogurt & cucumber) **(V, G)**

Served with warm bread

16.5

### **Florina Saganaki (V, G)**

Grilled feta cheese with tomato, capsicum, eggplant, zucchini and olives wrapped in a foil bowl

22.5

### **Barbeque Octopus (G)**

Char-Grilled octopus drizzled with lemon juice and a touch of Greek Olive Oil

19.5

### **Marinated Octopus (G)**

Tender pieces of octopus are marinated with herbs, lemon juice & Greek olive oil

19.5

### **Saganaki Cheese (V, G)**

Pan fried kefalograviera cheese served on a bed of lettuce with a wedge of lemon

Large 14.5 Small 7.5

### **Whitebait**

Lightly seasoned and fried whitebait, served with a wedge of lemon

Large 13.5 Small 7.0

### **Dolmades (V, G)**

Rice & Herbs wrapped in vine leaves drizzled with lemon juice & Greek Olive Oil

Large 12.5 Small 6.5

### **Marinated Capsicum (V, G)**

Char-Grilled capsicum with herbs, garlic & Greek Olive Oil

Large 13.5 Small 7.0

### **Enquire or book your table**

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## **Side Dishes**

### **Greek Salad (V, G)**

Florina's Greek style salad

9.5

### **Mixed Pickled Vegetables (V, G)**

Green beans, carrots and lima beans

9.5

### **Potatoes with Vegetables (V, G)**

Potatoes & vegetables slow cooked in a tomato sauce

Large 10.5 Small 7.5

### **Bowl of Florina's Potato Chips (V)**

8.5

### **Extra Bread per basket (V)**

3.5

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## **Meat Dishes**

### **Gyros-Lamb off the spit (G)**

Tender pieces of marinated lamb slow cooked on charcoal

Large 27.5 Small 18.5

### **Chicken off the spit (G)**

Marinated chicken cooked slowly on charcoal

Large 26.5 Small 17.5

### **Lamb on Skewer (G)**

Specially marinated lamb eye fillet cooked on charcoal

Large 28.5 Small 16.5

### **Chicken on Skewer (G)**

Marinated chicken fillet pieces cooked on charcoal

Large 24.5 Small 14.5

### **Meatballs**

Greek style meat patties cooked on charcoal

Large 25.5 Small 16.5

### **Lamb Chops (G)**

Seasoned grilled lamb cutlets

Large 29.5 Small 18.5

### **Meat Platter**

Florina's selection of meats cooked on charcoal

85.0

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## **Seafood Dishes**

### **Calamari (Fried)**

Lightly seasoned & deep fried served with lemon

Large 26.5 Small 18.5

### **Calamari (BBQ) (G)**

Grilled on charcoal seasoned with salt and pepper with Greek Olive Oil and lemon

Large 27.5 Small 19.5

### **Fresh Fish Fillet**

Seasoned and grilled served on a bed of lettuce & a wedge of lemon

Large 26.5 Small 17.5

### **Garlic Prawns (G)**

Grilled with Greek Olive oil & garlic

Large 28.5 Small 18.5

### **Whole Flounder**

Grilled on charcoal dressed with lemon

29.5

### **Seafood Platter**

Selection of seafood dressed with lemon and parsley

79.0

**REFER TO SPECIALS BOARD IN RESTAURANT FOR OTHER FISH AVAILABLE**

**Enquire or book your table**

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## **Kids Meals**

**Gyros & Florina's Chips**

14.5

**Calamari & Florina's Chips**

14.5

**Fish & Florina's Chips**

14.5

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## Sweets & Coffee

**Baklava**

Filo pastry layered with walnuts and honey-home made (with a scoop of ice-cream 2.0)

5.0

**Galaktobouriko**

Custard dessert with semolina and honey syrup- home made (with a scoop of ice-cream 2.0)

6.0

**Loukomi – Turkish Delight (G)**

4.5

**Chocolate Halva (G)**

4.0

**Ice Cream**

(Vanilla, Chocolate, Strawberry, Choc-Mint)

5.0

### **Greek Coffee, Tea and Herbal Tea**

(Chamomile, Green Tea, Rose Hip & Peppermint)

3.5

### **Cappuccino, Latte, Espresso, Hot Chocolate**

3.8

### **Sweets and Coffee Special**

Homemade Baklava & Galaktobouriko with your choice of Tea or Coffee

9.0