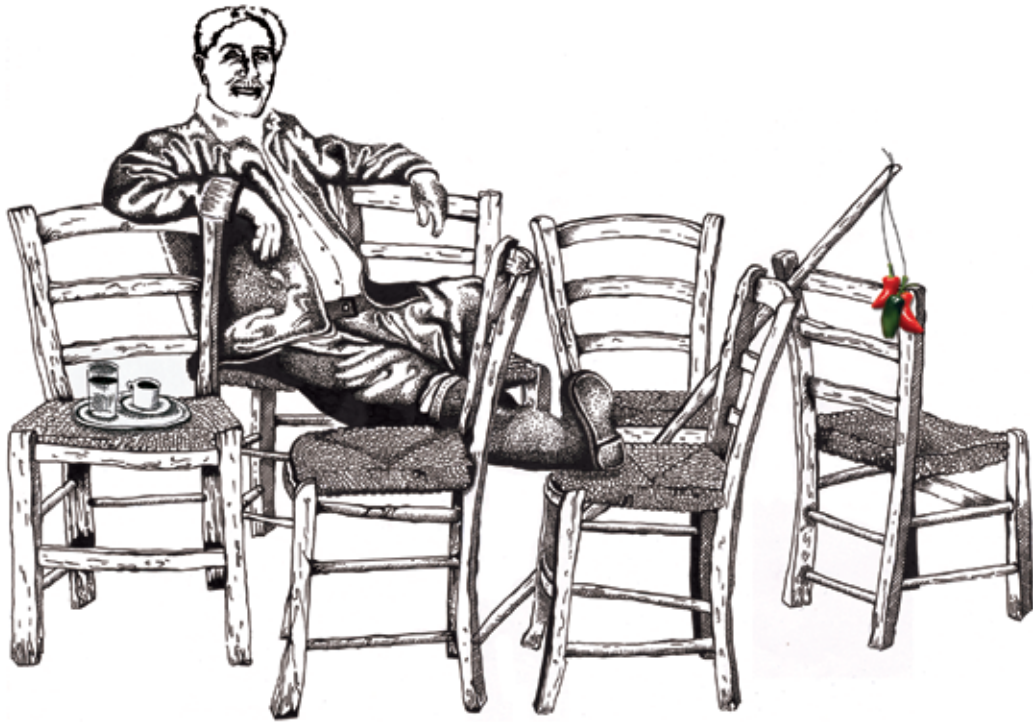




Tsindos

greek restaurant



Cold Appetisers

Melinzanosalata – Eggplant Dip – ‘our specialty’	7.50
<i>“Even if you don’t like eggplant you will love this!”</i>	
<i>B.B.Q Eggplant, Onions, Tomato, Parsley and Olive Oil</i>	
Tzatziki – Yoghurt Dip	7.50
<i>A blend of Yoghurt, Cucumber, Garlic, Mint and a touch of Olive Oil</i>	
Tarama – Fish Roe Dip	7.50
<i>Red Caviar blended with Bread, Lemon and Olive Oil</i>	
Octapodi Marinato – Marinated Octopus	15.00
<i>Delicious Octopus boiled and marinated in Olive Oil and Vinegar</i>	
Fetta kai Elies – Fetta Cheese and Olives	10.00
Artichokes Hearts	10.00
<i>In Oil and Lemon</i>	
Ntolmades	10.00
<i>Stuffed Vine Leaves</i>	
Mixed Platter	22.00
<i>All of the above</i>	
Mixed Dips	10.00
<i>Melinzanosalata, Tzatziki, Tarama</i>	
<i>- No Alterations</i>	
Pitta Bread	2.00
<i>(recommend 1 per person) Served hot</i>	

Vegetarian Platter

Hot Mixed Platter	28.50
<i>Spanakopita, Zucchini Keftedes, Grilled Artichokes, Fried Eggplant, Grilled Haloumi Cheese, Chips and Okras (Lady’s Fingers)</i>	

Hot Appetisers

Psaro Soup – Fish Soup	10.00
Saganaki (Melts in your mouth)	12.00
<i>Greek Kefalograviera Cheese pan fried and served with a Lemon wedge</i>	
Haloumi	10.00
<i>Grilled Cypriot Cheese served with a Lemon wedge</i>	
Ohtapodi sta Kavourna – Chargrilled Octopus	15.50
<i>Tender Octopus Tentacles chargrilled with Olive Oil, Lemon and Oregano</i>	
Kalamari sta Kavourna – Char Grilled Calamari	14.00
<i>Tender Calamari drizzled with Olive Oil, Lemon and Oregano</i>	
Marida – White Bait	10.00
<i>Lightly floured, fried and served with a Lemon wedge</i>	
Kaftero Loukaniko – Hot Sausage	10.00
<i>Sliced and Chargrilled, served with a Lemon wedge</i>	
Just Gyro	12.00
Garides – Grilled King Prawns	17.00
<i>Lightly Garlic</i>	
Patates Tiganitess	8.00
<i>Chips served with Tzatziki</i>	
Koupes (3 in a Serve)	10.50
<i>Traditionally Fried Bulger Wheat Pockets filled with a Cinnamon and Cummin Spice</i>	
<i>Diced Miced Meat served with Lemon</i>	
Vegetarian Koupes (3 in a Serve)	11.50
<i>Traditionally Fried Bulger Wheat Pockets filled with Mushrooms, Onion and Parsley served with Lemon</i>	
Fried Eggplant	9.00
<i>Eggplant lightly flowered and fried served with Scorthalia Sauce</i>	
Zucchini Keftedes	10.00
<i>Vegetarian (With Fetta Cheese and Herbs)</i>	

Salads

Beetroot Salad with Fetta	12.00
<i>Fresh Beetroot, Fetta, Onion tossed in Walnuts, dressed with Olive Oil and Greek Balsamic</i>	
Cretan Salad	12.00
<i>Diced Tomatoes, Onion, Fetta Cheese, Croutons and Olives</i>	
Greek Salad	Small 8.00
<i>Mixed Garden Fresh with Fetta Cheese, Olives and Oregano</i>	
	Large 12.00

Seafood - Psarika

Fish of the Day <i>(See specials board)</i>	--
King George Whiting Fillets <i>(Grilled and served with a Dill and Caper Dressing)</i>	30.00
Whole N.Z. Flounder <i>(Grilled and served with a Dill and Caper Dressing)</i>	30.00
Garides – Grilled King Prawns <i>(Drizzled with Garlic)</i>	32.00
Fried Fresh Calamari <i>(Lightly floured and fried)</i>	29.00
Grilled Fresh Calamari <i>(Lightly floured and B.B.Q'd)</i>	30.00
Seafood Platter <i>Fillet of Fish, Grilled King Prawns, Calamari, White Bait and Octopus</i>	34.00

*All dishes served with Chips and Salads

Meats - Kreatika

Black Angus Steak <i>Grass Fed</i>	30.00
Arni Souvlaki – Lamb Souvlaki <i>4 Marinated Lamb Skewers served on a bed of Rice</i>	29.00
Kotopoulo Souvlaki – Chicken Souvlaki <i>4 Marinated Chicken Skewers served on a bed of Rice</i>	28.00
Mixed Souvlaki <i>4 Marinated Skewers of Lamb, Chicken served on a bed of Rice</i>	29.00
Pidakia – Lamb Cutlets <i>(house special)</i> <i>Tender Marinated Lamb Cutlets</i>	30.00
Gyro <i>Shaved Spiced Meat on the Spit</i>	28.50
Quail <i>2 in a serve</i>	30.00
Piatela Kreatika – Mixed Grill <i>Gyro, Chicken Souvlaki, Lamb Cutlet and Sausage</i>	30.00

*All dishes served with Chips and Salad

Chef's Specials

Kleftiko

The origin of Kleftiko dates back to early 19th Century. It is a traditional cooking method, that has been modified into modern day cooking and stems from a method used during the Ottoman Empire's occupancy of Greece.

The Greek freedom fighters who dwelled in the mountains were forced to prepare the stolen meat secretly so that no one could either see or smell it. They devised an ingenious way of baking the Kleftiko in specially designed earthen-ware pottery buried underground and sealed airtight so that no aromas escaped.

Lamb Kleftiko	29.00
(Wednesdays, Fridays and Saturdays)	
<i>Lamb slowly baked in the oven served with Potatoes and Salad.</i>	

Moussaka <i>Layers of Potato, Eggplant, Minced Beef, baked with a creamy Bechamel Sauce, served with Vegetables, Rice and Potatoes.</i>	25.50
Chicken Athenia with Okra <i>Fillet of Chicken with Fetta Cheese and comcasse sauce with Okras (Ladies Fingers).</i>	31.00
Tsindos Special <i>Two skewers of Lamb and Chicken Souvlaki and King Prawns, all served on a bed of Rice, with Potatoes, Vegetables and Tzatziki.</i>	34.00
Beef Stifado <i>Beef Casserole with Baby Onion.</i>	25.50
Cabbage Rolls <i>Pork Minced with Rice and Herbs and Wrapped in Cabbage Leaves with Avgolemono Sauce.</i>	25.50
King Geroqe Whitting Fillet ala Spesiota <i>With White Wine - Garlic and Parley, Tomato Paste and Olive Oil.</i>	32.00
Combination of the Day <i>A combination of Moussake, Beef Stifado and Cabbage Rolls.</i>	27.00

*All dishes served with Baked Potatoes and Vegetables

Banquet 1

Minimum of FOUR persons

Set Menu \$48.00 per person

Mixed Dips & Pitta Bread
Saganaki
Zucchini Keftedes
Spinach and Cheese Pie
Grilled Prawns
Grilled Octopus
Kalamari
Lamb Cutlets
Greek Salad
Chips
Baklava and Ice-cream
Coffee

Vegetarian Banquet 2

Minimum of THREE persons

Set Menu \$42.00 per person

Mixed Dips & Pitta Bread
Saganaki
Zucchini Keftedes
Spinach and Cheese Pie
Okras
Fried Eggplant
Koupes
Stuffed Vine Leaves
Greek Salad
Chips
Baklava and Ice-cream
Coffee

Desserts

Home-made Cream Caramel	10.00
Home-made Rizzogalo	8.50
<i>Home-made Rice Pudding</i>	
Home-made Baklava	8.00
<i>Rolled Pastry, Almonds, Walnuts and Syrup</i>	
with Ice-Cream	10.00
Greek Style Yoghurt	9.00
<i>served with Honey and Walnuts</i>	
Vanilla Ice-Cream with Carob Syrup	8.00
Cassata Ice-Cream	8.50

