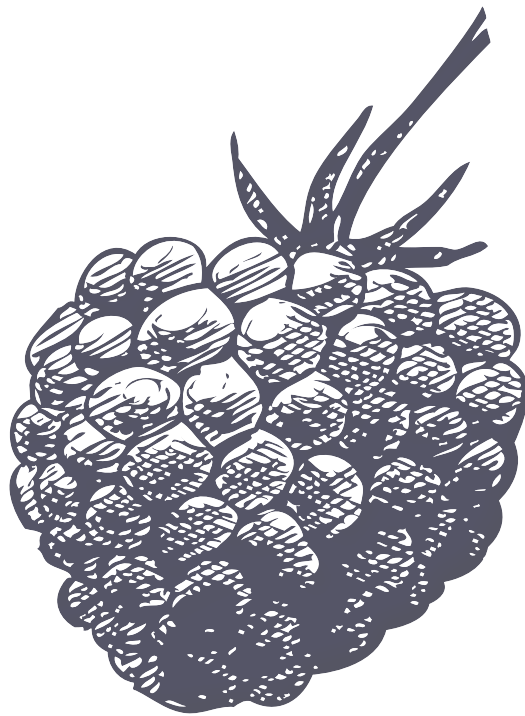


Amor
AMORA

EPICUREAN CAFE

MEZEDES

MENU



COCKTAILS

all at 8

Espresso Martini
Vodka, Espresso Coffee, Coffee
liqueur, and sugar syrup

Bloody Mary
Vodka, Tomato juice and a mix
of our spices

Aperol Spritz
The traditional Italian Aperitif

Cosmopolitan
Fresh lime, Cranberry juice,
Cointreau and Vodka Citron

Caipirinha
Brazilian Cachaça, with Lemons
or Strawberries

Southern Lemonade
Southern Comfort with
lemonade and lime

Pimms
The classic cocktail with
lemonade and fruits

Mojito
Rum, soda, lime
and fresh mint

Old Fashioned
Whiskey, Angostura bitters
and a dash of soda

DRINKS

Gin
Bombay Sapphire
Tanqueray No. 10
Spencerfield Elderflower
at 5.2 single, 6.2 double

Hendrick's
Gin Mare
The Botanist
Silent Pool
at 5.8 single, 6.9 double

Greek Ouzo
A double shot bottle
at 5

Baileys
at 5.5

Fever Tree Mixers
add 1.5

Indian Tonic Soda
Slimline Coke
Lemonade Diet Coke

Whiskey
at 5.5 single, 7.2 double

Chivas 12yr
Jameson

Courvoisier
at 6.2 double

Vodka
at 6 single, 8 double
Belvedere Vodka
on ice or add coke,
lemonade or cranberry.

SPARKLING

Prosecco
Extra Dry
glass 7 - bottle 28

Moët & Chandon 45
Veuve Clicquot 59

WINES

glass 175ml - carafe 500ml - bottle 750ml

House
glass 5.5 - carafe 15 - bottle 20
white: Pinot Grigio, Italy
rose: White Zinfandel, California
red: Cabernet Sauvignon, Chile

Suggestion
glass 7 - carafe 18 - bottle 26
white: Chenin Blanc, South Africa
rose: Pinot Grigio Blush, Italy
red: Merlot, France

Select
glass 9 - carafe 23 - bottle 32
white: Strofilia, Greece
rose: Côtes de Provence, France
red: Malbe, Argentina

DRAFT BEER

2/3 pint - 3.75
pint - 4.5
jug 3 pints - 10.75
please ask for the Beer of the month

BOTTLED BEERS

all at 4.75
Peroni 5.1%
Peroni Gold 6.6%
Peroni Gluten Free 5.1%
Birra Moretti 4.8%
Becks Blue 0% at 3.75
Hiver - Honey Beer 5%
Aspall Cyder 7%

JUICES & SOFT DRINKS

Freshly Squeezed Orange Juice 5
Devon Apple Juice 3
Wild Elderflower Bubbly 3
Sicilian Lemonade 3

Raspberry Crush 3
Coca-Cola / Diet Coke 3
Brazilian Guarana 3
Still or Sparkling Water (small 2.75, big 3.25)

MEZEDES

Small Variety of Greek Dishes

Meat pikilia platter
a collection of our hot mezedes
served with warm pitta bread
at 31.75

PIKILIAS
for 2 people

The original pikilia platter
a selection of 11 mezedes*
served with warm pitta bread
(Vegetarian Option Available)
at 29.75

COLD MEZEDES

all at 4.75

served served with pitta bread

Fava* (V)
our recipe of mashed peas fresh lemon
juice, olive oil, and chopped onions

Tzatziki* (V)
the classic, made from Greek Yoghurt,
sliced cucumbers and garlic

Melitzanosalata* (V)
a traditional Greek dish made from fresh
aubergines, onions, garlic and olive oil

Feta Cheese*
with olive oil and oregano 2.5

Houmous* (V)
made from slow cooked mashed
chickpeas blended with tahini, olive oil,
lemon juice, and garlic

Cherry Tomatoes* (V)
with fine first harvest extra virgin olive
oil, parsley and Greek sea salt

Halloumi
the Cypriot cheese
grilled to perfection 4.95

Marinated Anchovy Fillets*
anchovies marinated in lemon, salt,
pepper and Greek olive oil

Dolmadakia*
hand made from tender vine leaves
wrapped into little rolls stuffed with rice
fresh herbs and lemon

Taramosalata*
the finest cured roe of the cod from
Greece delicately mixed with olive oil,
lemon juice, & a starchy base of bread

BURGERS

THE CLASSIC (8 oz)
Tomato, Lettuce, Onion and our chef's sauce9.5

THE VEGETARIAN
Halloumi, rocket, mushrooms with spiced tomato sauce9.5

all burgers are made with our signature black bread served
with a portion of fries. Add bacon or cheese for 1.5 each.

**Burger with a
Draft Beer**
10

SALAMI BOARD
at 5.5

a selection of fine Salami
served with cretan olives

GREEK OLIVES
at 3.75

a triplex of full flavour organic olives from the
North of Greece, with traditional "paximadi"
bread and organic extra virgin olive oil

SIDES
all at 3.75

Skinny Fries
Greek Salad
Mixed Leaf Salad

HOT MEZEDES

Greek Pork Sausage (Loukaniko)
grilled traditional beef and pork sausage from the Greek
mountain villages 6.95

Meatballs (Keftedes)
traditionally prepared and cooked Greek style meatballs
served with a springle of parsley 6.95

Fried Squid (Kalamarakia)*
deep fried buttered squid served with fresh lemon 7

Prawn Saganaki (Garida Saganaki)
prawns cooked in our special tomato and feta sauce 6.95

DESSERTS

Greek Sweet Carrot Dessert
with Greek Yoghurt (Karamelomeno Karoto)
from the island of Chios locally made traditional carrot
dessert served with Greek Yoghurt 5.5

ICE Cream (Pagoto)
Vanilla, Apricot, Pistachio, Amaretti Amaretti
one, two or three scoops
1.9 / 3.5 / 5.5

Amor AMORA

EPICUREAN CAFE

COFFEE

Special Espresso Blends

add 30p

- Vanilla or Caramel -

Southern and Central

America Arabica

- Guatemala -

Bold & Silky

- Brazil -

Sweet & Smooth

- India -

Intense & Spicy

Flat White 2.5

Cappuccino 3.2

Madagascar Hot Chocolate 4

Milk Hot Chocolate 3.5

Café con Leche 3.2

Latte 3.2

Espresso (s/d) 1.6 / 1.9

Macchiato (s/d) 1.8 / 2.2

Small Americano 2.5

Large Americano 3.2

Pilao Brazilian Filter Coffee

with free refill 2.9

SPECIALS

Freddo Espresso or Cappuccino

The cold version of the popular coffee 3 / 3.5

Greek Frappe

Traditional Greek Frappe served with or without
milk and sweetened according to taste 3.5

Dolce Latte

Condensed milk with fine chocolate topped with
our favorite Grand Cru & finished with silky foam 4.5

Dark Roasted Coffee on Ice

A double espresso served in a champagne glass
after shaken with tiny pieces of ice 3.5

Matcha Tea Latte

Smooth and creamy matcha lightly sweetened and
served either HOT or COLD 4.5

Maple Chai Tea Latte

Maple sweetened and spiced black tea
served with steamed milk and froth 4.2

Crème Brûlée Latte

Our signature coffee with Crème Brûlée
syrup base, topped with steamed milk,
milk froth and demerara sugar sprinkle 4.5

Ginger and Honey Latte

A hot and spicy coffee with a honey base
topped with steamed milk, froth and
ground ginger sprinkle 4.5

Belgian Chocolate Mocha

Coffee with a pleasant hint of chocolate 4

We use daring blends of Robustas,
and separately roasted Arabica to offer coffee varieties of
exceptional intensity and flavour.

NESPRESSO

TEA

Assam Breakfast

Rich, robust and malty blend of pure Assam Black
Tea. Is the finest breakfast blend available on the
market 4.5

White Peony

White Peony is renowned for its refreshing
character and sweet taste. Soothing and gentle,
perfect for any time of the day 4.5

Flowering Jasmine and Lily

This is a light and smooth green tea, hand-tied
around flame orange lily petals and sweet jasmine
flowers 5.5

Yellow Gold Oolong

A refreshing and smooth tea with an aroma and
flavour combining caramel notes, tangy citrus and
fresh grasses, supported by quenching syrupy
sweetness 4.5

Whole Chamomile Flowers

Chamomile flowers are fresh, cleansing and
intensely enjoyable to drink 4.5

Earl Grey Tea

This particular Earl Grey tea defines how Earl Grey
should taste. Made from a base of exceptional
whole leaf Ceylon scented with bergamot and
sprinkled with cornflowers to create a tea that
delights all the senses 4.5

Organic Jade Sword Tea

A bright and fresh green tea. A world away from
the bitter or overly vegetal varieties. It's simply
lovely clean tea that suits all moods, occasions and
personalities 4.5

Peppermint Leaf Tea

Whole Peppermint leaf herbal tea is a delicious
caffeine free drink making the perfect soothing
drink to round off a meal. Bright, refreshing and
cleansing 4.5

Olympian Greek Mountain Tea

Made from the leaves of plants from the Sideritis
species found in the Greek mountains. An exquisite
herbal tea which has been drunk for its health
benefits for many years 4.5

If tea is to share add 1.50

"Teas that reflect the local terroir, skill & production methods
refined over millennia. We do not blend from multiple origins,
but simply find the very best taste of a place, from across Asia's
great tea producing regions."

JING