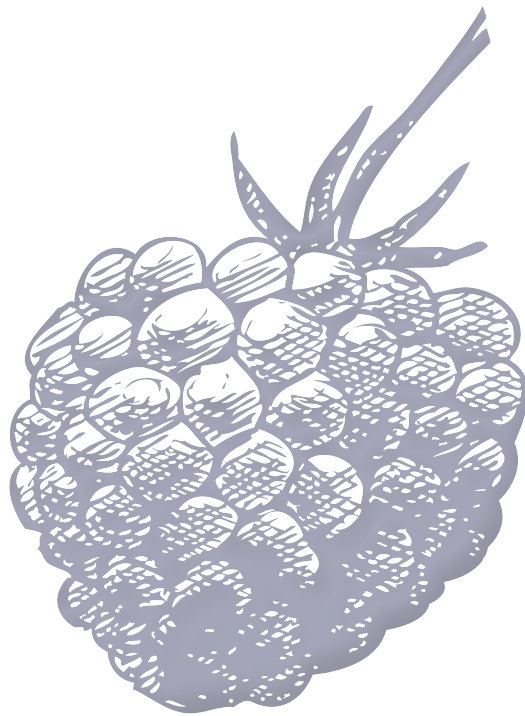


Amor
AMORA

EPICUREAN CAFE

MEZEDES

MENU



COCKTAILS

all at 8

Magic Spritzer

Zinfandel and Lemonade

Strawberry Spritzer

White wine, soda and fresh strawberries

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

at 4.8 single, 6.5 double

Bombay Sapphire

Tanqueray No. 10

Spencerfield Elderflower

Hendrick's

Gin Mare

The Botanist

Silent Pool

Fever Tree

add 1.5

Indian Tonic Lemonade
Slimline Soda

Greek Ouzo

A double shot bottle

at 6.8

Whiskey

at 6 single, 8 double

Chivas 12yr

Jameson

Dalwhinnie Winter's Gold

Macallan Gold

Courvoisier

at 8 double

Vodka

at 6 single, 8 double

Belvedere Vodka

with just ice or add coke, lemonade or cranberry.

Baileys

at 7 double

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: Merlot Syrah, France

Suggestion

glass 7 - carafe 18 - bottle 26

white: Chenin Blanc, South Africa

rose: Pinot Grigio Blush, Italy

red: Malbec, Argentina

Select

glass 8 - carafe 21 - bottle 29

white: Strofilia, Greece

rose: Côtes de Provence, France

red: Agiorgitiko, Greece

DRAFT BEER

2/3 pint - 3.75

pint - 4.25

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%

Greek Mythos 5%

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

Hot Ginger Beer 3.5

Coca-Cola / Diet Coke 3

Brazilian Guarana 3

Still or Sparkling Water (small 2.75, big 3.25)

MEDITERRANEAN MEZEDES

PIKILIAS

for 2 people

Meat pikilia platter

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

The original pikilia platter

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

SIDES

all at 3.75

Greek Salad

tomatoes, Cucumber, Kalamata
Olives, Feta, fresh Peppers, onion
slices, & Extra-Virgin Greek Olive Oil

Mixed Leaves

fresh tender leaves with a light
lemon and olive oil dressing

Fried potatoes with grated Kefalograviera Cheese

thin cut fries & Greek cheese
sprinkle

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

SALAMI BOARD

at 5.5

Aa selection of fine Salami
served with cretan olives

COLD MEZEDES

all at 4.75

all served served with pitta bread

Fava* (v)

home made receipe 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

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

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

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

Greek Baked Beans* (Fasolada) (v)

slow cooked giant beans in a rich and
delicate tomato sauce 4.75

Fried Squid (Kalamarakia)*

deep fried butter squid served with fresh lemon 7

Tortelloni Crab and Mascarpone

Squid Ink Pasta (Makaronia)

a refined flavour of traditional squid ink pasta filled with
crab meat and mascarpone cheese 8.75

Prawn Saganaki (Garida Saganaki)

prawns cooked in our special tomato and feta sauce 6.95

CHEESE

Saganaki Cheese

grilled Kefalotyri Greek Cheese 6.5

Halloumi

the famous Cypriot cheese
grilled to perfection 4.95

Feta Cheese*

with olive oil and oregano 2.5

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 Amaretto
one, two or three scoups
1.9 / 3.5 / 5.5

Amor AMORA

E P I C U R E A N C A F E

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 shakken 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