

SOFT DRINKS

SAN PELLEGRINO LIMONATA	£1.95
SAN PELLEGRINO ARANCIATTA	£1.95
SPRITE	£1.95
COCA-COLA	£1.95
DIET COKE	£1.95
SPARKING WATER	£2.25
AQUA PANNA STILL WATER	£2.25
CRANBERRY JUICE	£1.95
PEACH JUICE	£1.95
PEAR JUICE	£1.95
PINEAPPLE JUICE	£1.95
ORANGE (TROPICANA)	£2.45
FRESHLY SQUEEZED ORANGE	£3.45

SPIRITS / APERITIFS

OUZO Greek anise flavoured spirit.	£3.75
GRAPPA Grape based venetian spirit.	£3.75
ZIVANIA Grape pomace distillate 45%.	£3.75
LIMONCELLO Lemon zest based spirit	£3.75
APEROL	£3.75
AMERETTO	£3.75
BELVEDERE VODKA	£3.75
BACARDI	£3.75
GIN TANQUERY	£3.75
REMY MARTIN COGNAC	£3.75
JOHNNY WALKER BLACK LABEL	£3.75
HAVANA CLUB RUM	£3.75
APEROL SPRITZER Aperol, orange and proseco.	£5.95

Spirits and Aperitifs are served as 25ml

MIXERS

£1.25

COKE DIET COKE SCHWEPES LEMONADE
ORANGE JUICE TONIC WATER CRANBERRY JUICE

BEER

KEO (the favourite beer of Cyprus)	£3.95
PERONI NASTRO AZZURO	£3.95
BIRRA MORETTI	£3.95
CORONA	£3.95

WINE LIST

WHITE WINE

GRASPETTO BIANCO Grapes: Coupage of different grapes from the Veneto region 6. Pale straw colour, dry, strong fragrance with a pleasant taste.	175ml BOTTLE	£3.95	£13.99
PINOT GRIGIO DELLE VENEZIE Grapes: 100% Pinot Grigio. Strong aromatic fragrance, pale straw yellow aspect, full, soft taste with intense fragrance.		£4.95	£19.95
ROCCA DEL DRAGONE FALANGHINA Grapes: 100% Falanghina. Pale, yellow colour, an elegant palate, good acidity & a touch of minerality, hints of melon and almond.		£6.25	£25.95
SILENI CELLAR SELECTION SAUVIGNON BLANC Grapes: 85% Sauvignon Blanc, 15% Semillon. Ripe, tropical and gooseberry fruit flavours, a zingy finish and impeccable balance.		£6.95	£28.00
DOMAINE BESSON PETIT CHABLIS Grapes: 100% Chardonnay. Subtle and lean with minerally notes and a crisp, clean, citrus edge.		£6.95	£29.95

RED WINE

GRASPETTO ROSSO Grapes: Coupage of different grapes from the Veneto region. Ruby red in colour, dry, very soft and a pleasant subtle taste.		£3.95	£13.99
TENUTE FIOREBELLI ROSSO CABALETTA Grapes: 70% Corvina, 20% Rhodinella, 10% Cabernet Sauvignon. Intense Ruby red colour, prunes, cherries & redcurrants, full-bodied, supple with a long, finish.		£5.25	£24.95
CHATEAU LANGOIRAN Grapes: 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon. Ruby red, round delicate tannins, harmonious structure, elegant and well-balanced.			£27.00
SILENI CELLAR SELECTION SYRAH Grapes: 100% Syrah. Dark in colour, red berry fruit and cracked pepper characters, fine and a soft finish.			£28.00
CHIANTI CLASSICO DOCG 13.5% Ruby red colour tending to garnet with age; dry, lightly fruity flavour; intensely vinous odour with a prolonged scent of violets.			£32.00
BAROLO VILLADORIA 14% (INTERNATIONAL WINE AWARD WINNER) "The would be king of wines" perfumed yet robust with crisp floral red fruited character with menthol herbs and rose aromas.		£55.00	
THE BLACK SHIRAZ South East Australia (14.5%) A full-flavoured and intense Shiraz with blackberry and blueberry fruit. Dense tannins and toasty, oaky notes give the palate great structure and length.			£31.00

ROSE

LES CERISIERS' COTES DU RHONE ROSE Grapes: 40% Grenache Noir, 40% Grenache Gris, 20% Cinsault. Sublime & elegant Rose, delicate red fruit flavours combined with aromatic southern Rhone herbs.		£5.25	£21.00
LA VIE EN ROSE Grapes: 100% Cinsault. Beautifully elegant, blushed with colour, spicy wood and red fruits deliver on the palate - supremely balanced.		£5.45	£21.00

SPARKLING

PROSECCO CONTARINI Aromatic fruity bouquet. Scents of acacia flowers naturally fermented in autoclaves.		£5.95	£24.50
PROSECCO ROSE		£5.95	£24.50
BOLLINGER			£59.00
LAURENT PERRIER ROSE			£59.00
VEUVE CLIQUOT BRUT			£55.00



SILVER PALATE
DELICATESSEN

DINNER

FOUNDED IN 1993 BY



www.silverpalate.co.uk
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OREKTIKO

OLIVES £2.95

DIPS

All dips are served with handmade Grecian pitta bread.

HUMUS £3.95

Our own family recipe with zesty lemon and chopped parsley.

TARAMASALATA £3.95

Smoked Cod roe, olive oil and lemon dip.

TZATZIKI £3.45

The classic Greek dip of yoghurt, cucumber and mint.

KOPANISTI £3.95

Greek dip of chopped roasted peppers, crumbled feta, chilli and olive oil.

PANTZARI £3.75

Marinated beetroot.

GIGANTES £3.45

Slow cooked giant beans in a tomato and dill sauce.

PATATOSALATA £3.95

Cypriot potato salad in lemon and coriander with chopped courgette and red onion.

FETA BIBERIA £3.95

Baby spicy peppers stuffed with feta cheese.

MEDITERRANEAN TABBOULEH £3.95

Cous cous with finely chopped vegetables, coriander, lemon and olive oil.

GAVURAS £5.95

Fresh crab meat seasoned with finely chopped red onion, parsley and lemon.

SALATES

PIATTO DI CARNE £12.95

Slices of cured Italian meats - Parma, Milano and mortadella - with chunks of provolone cheese, artichoke hearts, olives, sundried tomatoes and ciabatta bread.

HALLOUMI £8.95

Bed of rocket, topped with cherry and sun blushed tomato and grilled halloumi, topped with olive oil and fig balsamic glaze.

TRICOLORE £8.95

Mozzarella, avocado and beef tomato, topped with our own basil pesto dressing

HELLENIC SALAD £8.95

A meze is never complete without a traditional Greek salad for the centre of the table, with chunky tomatoes, cucumber, thinly sliced red onion, oregano, lemon, Kalamata olives and feta cheese.

MEAT MEZETHES

CHICKEN SOUVLAKI £7.95

Grilled skewered chicken, marinated in lemon and oregano.

LOUKANIKO £4.95

Cypriot pork and red wine sausage.

PASTOURMA £4.95

Cypriot beef and lamb spiced sausage.

KEFTEDES £4.95

Meat balls of pork mince, onion and coriander.

PULLED LAMB KLEFTIKO £8.95

Slow cooked lamb in red wine, pulled and served with bougouri.

BEEF STIFADO £8.95

Classic Cypriot village slow cooked stew with shallots, red wine, cinnamon and bay leaf, served with bougouri and Greek yoghurt.

ADD CYPRUS CHIPS £2.95

Thick cut Cyprus potato seasoned with rock salt and rosemary.

VEGETARIAN MEZETHES

KOLOKITHAKIA £4.95

Feta, dill, chilli, and shredded courgette rolled in balls and lightly fried.

HALLOUMI £4.95

Grilled Cypriot cheese.

BRUSCHETTA £5.95

Basil infused chopped cherry tomatoes, red onion and garlic, on toasted ciabatta topped with crumbled feta cheese and fig balsamic glaze.

SAGANAKI £4.95

Pan seared lemon infused kefalotiri cheese.

MANITARI £4.95

Grilled flat mushrooms, topped with feta, olive and parsley.

Our menu takes inspiration from the Greek islands and Cyprus. Greek culinary heritage is not simply about the food - dining with friends and family, sharing in the delights of the Mediterranean style of cooking is a way of life. The preferred way of eating Greek food is to order a variety of dishes to enjoy the varied flavours we have to offer. Then simply sit back, relax and enjoy our island style dining experience.

PSARI

GARITHES £6.95

Grilled garlic and parsley.
King prawns.

LAVRAKI £7.95

Grilled sea bass.

OCTOPOTHI ESCARA £6.95

Grilled octopus marinated in olive oil and parsley.

SARHELLES £5.95

Grilled Sardines served on a bed of cherry tomato sauce.

SOUVLAKI XIFIAS £7.95

Skewered sword fish kebabs.

CALAMARI FRITTI £5.95

Fried baby squid.

FISH CAKE £5.95

Sword fish, sardine and salmon fish cake.

MEZE PIATTELLES

OREKTIKA £14.95

Taramasalata, Kolokithakia, kopanisti, grilled halloumi and pitta bread.

PSARIKA £18.95

Prawns, calamari, swordfish souvlaki, grilled octopus.

KREATIKA £15.95

Kefdedes, pastourma, souvlaki and tzatziki.

MIXED DIPS £10.95

Taramasalata, tzatziki, kopanisti and humus dips served with pitta bread.

SET MEZE

(minimum 2 persons) £27.50 pp

By tradition meze is a tasting menu, sit back relax and enjoy your company and let us worry about the food. Our meze will combine our most popular dishes split into 5 courses.

SALATIKA

Selection of cold starters.

OREKTIKO

Selection of hot starters.

PALATE CLEANSER

PSARIKA

Selection of seafood mezethes.

KREATIKA

Selection of meat mezethes.

KLIKO

Soft Paklava served with pistachio gelato.