

# TSINDOS

GREEK KITCHEN

## DELIVERY AND TAKE AWAY MENU

### SOUVLAKI MEAL

Souvlaki Wrap.....	\$15
(Lamb + Chicken Gyros wrapped in traditional Greek Pita Bread with all of the trimmings)	
Combo 1 - Souvlaki Wrap + Chips.....	\$18
Combo 2 - Souvlaki Wrap + Chips + Soft drink.....	\$20
(Can 330ml otherwise others +1,5\$)	

### COLD ENTREÉS

Tzatziki (Yoghurt/Garlic/Cucumber) GF/V.....	\$8
Melinzanosalata (Eggplant) GF/V.....	\$8
Tirokafteri (Spicy red capsicum and fetta) GF/V.....	\$8
Tarama (Caviar).....	\$8
Skordalia (Garlic,Potatoes) GF/V.....	\$8
Mix dips (tzatziki, melinzosalata, tarama, tirokafteri).....	\$14
Mix dips GF/V (skordalia instead of tarama).....	\$14
Pita Bread (Traditional flat bread).....	\$2,5
Fetta + Olives GF/V.....	\$14
Marinated White Anchovies GF.....	\$10
Smoked Mackerel GF.....	\$14
(Topped with onion, tomato and Parsley. Drizzled with EVO and lemon)	

## HOT ENTREÉS

Santorini Sardines GF.....	\$18
(Fried Sardines with a refreshing Santorini sauce)	
Prawns Saganaki.....	\$20
(Prawns cooked in a Saganaki Pan with Napoli + Fetta sauce, accompanied with Pita Bread)	
Greek Sausages Spicy GF.....	\$13
Gyro entreeé GF.....	\$20
(Lamb + chicken, served with tzatziki and a pickled chili pepper)	
Koupes Pork.....	\$13
(Traditionally Fried Bulgur Wheat Pockets filled with a Cinnamon + Cummin Spice Diced Pork Mince served with Lemon)	
Koupes Mushrooms V.....	\$13
Dolmades Avgolemono GF/V.....	\$12
(Vine leaves stuffed with Rice + Herbs, drowned in Avgolemono sauce 8pcs.)	
Spanakopita V.....	\$16
(traditional Spinach Pie with Cheese and Herbs, enveloped by crispy, flaky Filo Pastry)	
Zucchini Keftedes V.....	\$15
(Zucchini, Fetta and fresh Herbs rolled into balls, coated in Bread Crumbs and fried)	
Chips (topped with grated Fetta Cheese + tirokafteri) GF/V.....	\$10
Cypriot potatoes GF/V.....	\$13
(Baby Kipfler Potatoes smashed, fried + coated in EVO Oil and Coriander Seeds)	

## TRADITIONAL HOME STYLE COOKING

Moussaka.....\$28

(Layers of eggplant, beef mince, potato topped with bechamel. Served with greek salad)

Gemista GF/V.....\$28

(Capsicums stuffed with Rice + Herbs served with Vegetables)

Lamb Casserole GF.....\$28

(Delicious slow cooked lamb in a tomato sauce with spices, served with baked potatoes, rice and veggies)

Chicken & Peas Casserole GF.....\$28

(Served with baked potatoes, rice and veggies)

## SOUPS

Fish soup GF.....\$13

(Delicious fish and veggies soup)

Lentil soup GF/V.....\$12

## SALADS

Beetroot salad GF/V.....\$18

(Beetroot, Fetta, Onion, Walnuts, + Spinach dressed with EVO Oil + Vinegar)

Greek Salad GF/V.....\$16

(Tomatoes, Cucumber, Onion, Fetta + Olives with Cretan EVO Oil + Vinegar dressing topped with Greek Oregano)

Gyros salad GF (Greek salad + Gyros).....\$22

## SEAFOOD MAINS

King Prawns GF.....\$36

(Prawns drizzled with Garlic, served with rice, veggies, baked potatoes and a side of marinated Chilli Peppers)

Grilled Calamari GF (Served with veggies potatoes and rice).....\$34

Fried Calamari (Served with veggies potatoes and rice).....\$34

## MEAT MAINS

Gyro GF.....\$31

(Marinated mixed Chicken and Lamb shaved off the rotisserie. Mixed meats only. Served with rice, baked potatoes, veggies and tzatziki)

Lamb Cutlets GF .....\$36

(Tender Marinated Lamb Cutlets Char-Grilled served with rice, baked potatoes, veggies and tzatziki)

Pork Souvlaki Skewers GF.....\$30

(served with rice, baked potatoes, veggies and tzatziki)

Lamb Souvlaki Skewers GF.....\$32

(served with rice, baked potatoes, veggies and tzatziki)

Mixed Souvlaki Skewers GF.....\$31

(One each of the previous, served with rice, baked potatoes, veggies and tzatziki)

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## DESSERTS

Loukumades (Greek Donuts).....\$14

Baklava (Rolled Pastry with almonds, walnuts in rich syrup. 4 pcs).....\$14

# DRINKS MENU

## SOFT DRINKS

Epsa Sparkling Drinks.....\$4,5

Lemon

Orange

Lemonade

Blood Orange

Cherry

Cans 330ml.....\$3,5

Coca cola

Sprite

Fanta

Lemon Lime Bitters 330ml.....\$4,5

## BEERS + CYDER (330ml)

Mythos (Greece - Lager).....\$8

Vergina Red (Greece - Amber Lager).....\$8

Vergina Blue (Greece - Lager).....\$8

Keo (Cyprus - Lager).....\$8

Hix Pale Ale (Victoria).....\$9

Somersby Apple Cider.....\$8

## WHITE WINES

Retsina Malamatina (Greek 500ml).....	\$14
Makedonikos White (Greek 750ml).....	\$30
Asher Sauv. Blanc (Heathcote 750ml).....	\$30
Heidenreich Chardonnay (Barossa Valley 750ml).....	\$36

## RED WINES

Makedonikos Red (Greek 750ml).....	\$30
Asher Shiraz (Heathcote 750ml).....	\$30
Hatzimichalis Cab. Sauv. (Greek 750ml).....	\$38
Jackal's Run Pinot Noir (Mornington 750ml).....	\$36
Tokar Tempranillo (Yarra Valley 750ml).....	\$38
Gisa Ellipse Reserve Shiraz.....	\$50
(Barossa Valley 750ml)	

## ROSE'

Makedonikos Rosé (Greek 750ml).....	\$30
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## SPARKLING

Gisa Arc de Blanc (Dry - Adelaide Hills 750ml).....	\$35
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