

ALATONERO

FRUCTOSE FRIENDLY MENU

Whilst we make every effort to cater to dietaries, we cannot guarantee cross contamination from gluten, nutes, or any allergens.

We thank you for your understanding.

MEZZE

Grilled GF pita

Rosemary & citrus marinated olives

Saganaki & lemon

Octopus, olive oil & lemon

Fried calamari, rocket & fennel

Kataifi prawns, honey, lemon, roasted hazelnuts

LARGE PLATES

Fish of the day, your waiter will advise

Josper grilled Greek style chicken, lemon roast potatoes & almonds

DIY souvlaki - chicken or calamari with pita, chips & salad

Eggplant "Yemista", stuffed with lemon and spinach rice, smokey tomato puree & roast potatoes

DIY Souvlaki - chicken or calamari with pita, chips, beetroot hummus & salad

Baked prawn and mussel "saganaki", feta & tomato saltza (no orzo)

SIDES

Traditional Greek salad (no onion)

Rocket and fennel salad, kefalograviera cheese

Horta, sauteed greens with lemon & olive oil

Chips

Lemon roast potatoes

DESSERT

Warmed chocolate brownie, metaxa butterscotch, strawberries & vegan ice cream

Orange cake with orange syrup, strawberries & vegan ice cream

Affogato - vegan ice cream & espresso

