ALATONERO

VEGAN 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.

HOUSE MADE DIP AND MEZZE

Beetroot hummus and spiced pepitas, served with warmed pita

Warmed, rosemary & citrus marinated olives

LARGE PLATES

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

DIY Souvlaki - dolmades with pita, chips, beetroot hummus & salad

Gigantes Plaki - giant beans, roasted pumpkin, zucchini, capsicum & onion

SIDES

Traditional Greek salad (no feta)

Pearl cous cous, pomegranate, soft herbs & smoked paprika oil

Rocket and fennel salad (no kefalograviera cheese)

Horta, sauteed greens with lemon & olive oil

Chips

Lemon roast potatoes

DESSERT

Loukoumades, candied nuts, cinnamon & vegan ice cream

Orange cake with orange syrup, strawberries & vegan ice cream

Affogato - vegan ice cream, espresso