

Starters / Side Dishes

VEGETARIAN:

Tsatziki (Yoghurt based dip served with pitta bread)	3.90
Houmous (Chick pea based dip served with pitta bread).....	3.90
Tahini (Sesame seed based dip served with pitta bread)	3.90
Tabouleh (Cracked wheat salad)	3.90
Home Pickles, Olives and Chillies	3.90
Aubergines and Courgettes (Fried)	3.90
Spanakopita (Spinach and Feta wrapped in filo pastry).....	3.90
Garlic Pitta Bread	3.20
Garlic Mushrooms	3.90
Vegetarian Dolmas & Stuffed Tomatoes	3.90

FISH:

Taramosalata (Cod Roe based dip)	3.90
Kalamari (deep fried baby squid).....	5.00
Octopus (Pickled).....	4.80
King Prawns (Cooked in a garlic sauce).....	6.00
Whitebait (Battered).....	4.80
Prawn Cocktail	3.80
Green Lip Mussei	5.00

OTHERS:

Dolmas (Stuffed Vine leaves)	4.20
Keftethes (Greek Meatballs)	4.20
Loukanica (Marinated Pork Sausages)	4.20
Pastourma (Spicy Beef Sausages).....	4.20
Halloumi (Cyprus Cheese).....	4.20
Soup of the Day	3.60
Mezzes (A selection of Greek Starters for two to share).....	11.00
Lounza (Smoked Pork Loin)	4.20

Greek Salad (with Feta Cheese)
A perfect accompaniment to all Greek
Meals and Kebabs
Single - 3.80 Regular - 4.50
Large - 6.00

OPEN
Mon - Sat
6.00 pm
to
2.00 am



Fully
Licensed
Restaurant
and Bar

Greek Restaurant

Barker Gate, Lace Market, Nottingham, NG1 1JU
0115 958 0243 0781 012 3407
www.eviva-taverna.co.uk

EVIVA'S SPECIALITY MEZZE

Mezze Main Course

Mezze is the most popular Greek Meal

*A variety of the best cold and hot Greek dishes,
prepared on our premises, brought to the table for
diners to share. Followed by a selection of fresh fruit
in season - no need for Starters.*

Minimum two people.

£16.00 per person

KING'S MEZZE

Fish and Grill Platters

A Feast of the Finest Greek Food

*Served like EVIVA'S SPECIALITY MEZZE,
but as the name implies it is richer. It also
includes specialities of the day.*

Minimum two people.

£20.00 per person

VEGETARIAN MEZZE

Vegetarian version of EVIVA'S SPECIALITY MEZZE

£16.00 per person

*Please see overleaf for
Souvlaki, Steaks & desserts*

Greek Dishes

MEAT DISHES:

Moussaka	11.50
<i>(Homemade and served with broccoli and mushrooms)</i>	
Stiffado	12.00
<i>(Greek stew of beef in wine vinegar, served with French Fries and mushrooms)</i>	
Sofrito	13.50
<i>(Filletts of beef in garlic sauce served with potatoes)</i>	
Souvla	13.20
<i>(Best pieces of lamb, marinated in wine and chargrilled. Served with our special potatoes and mushrooms)</i>	
Kleftico	13.00
<i>(Joint of lamb cooked very slowly in the oven until very tender. Served with our special potatoes and mushrooms)</i>	

FISH DISHES:

Kalamari	12.50
<i>(Deep fried young squid served with French Fries)</i>	
Fried Scampi	11.00
<i>(Served with French Fries and green beans)</i>	
Fish Souvlaki	13.00
<i>(Served with Pilaff rice and Pitta bread)</i>	
Chargrilled Salmon	12.50
<i>(served with French Fries)</i>	
Prawns Saganaki	14.50
<i>(King Prawns topped with tomato and Fetta)</i>	

VEGETARIAN DISHES:

Vegetarian Souvlaki	11.00
<i>(With BBQ sauce, Pilaff rice and Pitta bread)</i>	
Vegetarian Moussaka	11.20
<i>(With broccoli and mushrooms)</i>	
Vegetarian Greek Tavvas	11.20
<i>(Potatoes, aubergines, courgettes and other vegetables in season. Cooked to our own recipe and served with pilaff rice)</i>	
Mixed Stuffed Vegetables	11.20
<i>(Served with French Fries and mushrooms)</i>	

Kings Mezze

Traditional Greek salad with a selection of dips, Pitta bread and mixed pickles

Keftethes, Dolmas and green beans with egg and tomato

Fish platter with King Prawn, Mussel and Kalamari

Moussaka

Grill platter with lamb, pork and chicken souvlakia served with pilaff rice

Stiffado and Lamb Tavvas with potatoes

Selection of fresh fruit

Speciality Mezze

Traditional Greek salad with a selection of dips and Pitta bread

Keftethes, Dolmas and green beans with egg and tomatoes

Moussaka and Kalamari

Mixed souvlakia served with rice

Lamb Tavvas with potatoes

Selection of fresh fruit

Vegetarian Mezze

Traditional Greek salad with a selection of dips and pitta bread

Stuffed Vegetables, Dolmas and Spanakopita

Deep fried aubergines and courgettes

Moussaka and green beans with egg and tomato

Vegetable Tavvas

Selection of fresh fruit

Minimum two people

Souvlakia (Greek kebab)

Our Souvlakia (Greek kebabs) are freshly made from the finest ingredients on our premises.

They are chargrilled and served on a bed of Pilaff rice with hot pitta bread and garnish.

Lamb Souvlaki 11.00

Pork Souvlaki 11.00

Chicken Souvlaki 11.00

Steak Souvlaki 12.80

Mixed Souvlaki 11.00
(Lamb and pork)

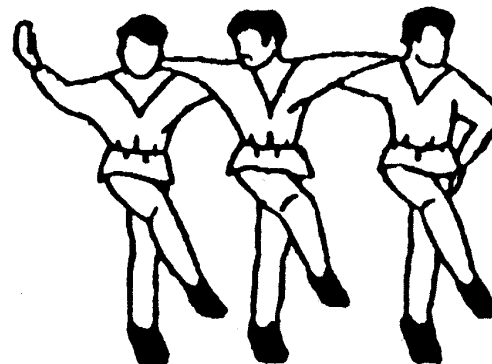
Eviva Souvlaki 13.00
(Lamb, Pork and Chicken)

Main Courses

Sirloin Steak 14.00
(Grilled to your liking and served with French Fries and mushrooms)

Fillet Steak 15.20
(Grilled to your liking and served with French Fries and mushrooms)

Whole Spring Chicken 12.00
(Served with French Fries and green beans)



Desserts

Baklava 3.90
(The most popular Greek dessert. Made with layers of thin filo pastry, filled with nuts and dipped in honey and syrup)

Kataifi 3.90
(Shredded pastry with nuts dipped in honey and syrup)

Greek Delights 3.90
(The real thing! Genuine Greek delights)

Halva 3.90
(Vanilla and sesame seed sweet)

Evivas Ice Cream 3.90
(Mixed Ice Cream and nuts. Topped with cream)

Cheesecake 3.90

Coffees

Coffee 1.80
(With or without cream)

Crème Coffee 2.50

Greek Coffee 1.90

Liqueur Coffee 3.90

ALSO AVAILABLE:

Traditional Greek Dancing

Complete your evening with Greek "Metaxa" or a Cypriot "Five Kings" Brandy

We hope you enjoy your meal.

Thank you