

ROZAF
GREEK RESTAURANT

Menu

Bookings available!
Book online at www.rozafa.co.uk
Or phone 0161 236 6389





Men

Hello and welcome to Rozafa Restaurant the newest Greek restaurant in Manchester and our second in a family business established over 11 years ago.

We are proud to welcome you to our restaurant in the heart of the city which we present to you with an award winning Chef with over 20 years' experience and multiple Ethical good food and customer excellence awards.

In Rozafa we endeavour to provide the best possible atmosphere and meals by using the best possible ingredients available to us and by never ignoring any special request that you the customer may have.

Please feel free to read our reviews on Sugar Vine and onion ring.co.uk and visit our website at www.rozafa.co.uk

Kali Orexi
“Enjoy your meal”



From all the staff at Rozafa Restaurant

We hope you have a wonderful time and if there is anything we can do to make your visit more comfortable or enjoyable we will do our very best to help.

A discretionary service charge of 10% applies to parties consisting of 6 people or more.

Please note some of our foods may contain nuts and or other allergens please ask for more information!

***Efharisto**
“Thank you”*



Mezethes

Orders are for a minimum of 2 people and prices are per person

Party Mezethes **£25.00**

The best selected from the chef, served in 3 courses including the option between coffee or deserts.

Mini Meze Ideal for a variety starter

Vegetarian **£8.00**

Melizanes Greek Salad, Hummus, Tabouli, Falafel, Spanakopita and Halloumi served with hot Pitta bread.

Meat **£8.50**

Keftedes, Hummus, Tzatziki, Loukaniko, Pastourma, Dolmathes and Greek Salad served with hot Pitta bread.

Fish **£8.50**

Taramasalata, Calamari, Octopus, White Bait, King Prawns and Greek Salad served with hot Pitta bread.

Mega Meze *A true Greek feast*

Vegetarian *in two courses* **£21.00**

- Greek Salad, Melizanes, Hummus, Tzatziki, tirokafter and Salsa served with hot Pitta bread.
- Revithia, Falafel, Yemista, Spanakopita, Halloumi along with Vegetarian Moussaka with Pourgouri.

Meat *in two courses* **£21.00**

- Melizanes, Greek Salad, Hummus, Tzatziki, Taramasalata, tirokafteri along with hot pitta bread.
- Stifado, Loukaniko, Pastourma, Keftedes, Dolmathes, Chicken, Pork, kebabs, Lamb Chops served with rice and chips.

Seafood *in two courses* **£23.90**

- Tuna salad, Salsa, Octopus, Sea food salad, Taramasalata and hot pitta bread.
- Calamari, White Bait, Halibut psito, Sardines, Sword fish charcoaled served with vegetables and chips.

Try it as the Greeks do, order some wine and your Meze and leave the rest to us!!!

Appetizers

All dips are served with hot pita bread

1 dip	£4.50
2 dips	£7.90
4 dips	£12.90

Hummus

A blended chick pea dip with garlic, olive oil, fresh lemon juice, tahini (sesame seed paste) and a touch of paprika

Tzatziki

A refreshing Greek yogurt dip with shredded cucumber, olive oil, garlic then infused with a touch of fresh mint

Melizana

A combination of oven baked aubergine, red peppers, garlic, fresh lemon juice and olive oil

Taramasalata

A cod roe dip mixed with lemon juice, onions and vegetables oils

Salsa

A tomato based dip with spring onions, coriander, fresh lemon juice and a hint of red chilli

Tirokafteria

Greek feta cheese mixed with garlic, chilli, olive oil and lemon juice

Soups

All soups are served with hot pita bread

Soup of the day £4.90

Please ask your waiter for today's choices

Fasoulatha £5.50

Cannellini beans cooked with onions, celery, carrots, tomatoes and olive oil

Side Orders

Chips	£2.00
Pilafi	£2.00
Olives	£3.00
Couscous	£2.00
Garlic Pita	£2.50
Athina Pita olive & garlic mix	£3.00
Greek roast potatoes	£2.50

Starters

All starters are served with a salad garnish

Meat

- Dolmadakia** £5.50
Vine leaves stuffed with tender mince meat, rice and fresh herbs cooked in olive oil with fresh lemons juice
- Keftedakia** £5.50
Homemade meatballs made with minced lamb, onions, parsley and oregano then served topped with tomatoes sauce
- Loukaniko** £5.00
Cypriot pork sausages marinated in wine and herbs then grilled
- Pastourma** £5.00
Spicy beef sausage marinated in wine and herbs then grilled
- Loukaniko me Pastourma** £5.50
A mixed selection of sausages served with salsa sauce
- Plevra** £6.00
Pork spare ribs cooked with a spicy salt and pepper seasoning
- Lunza** £5.50
Cyprus specialty smoked pork charcoal grilled

Cheese

- Feta with olives** £5.50
Feta cheese served with olive, drizzled with olive oil and sprinkled with oregano
- Feta Zesti** £5.50
Feta cheese drizzled with chilli and olive oil then grilled
- Halloumi**
£5.50 Cypriot Goat Cheese charcoal grilled
- Halloumi Saganaki** £5.90
Halloumi cheese deep fried in butter
- Kefalotiri Saganaki** £5.90
Best cheese in Greece, fried in batter

Fish Starter

Thalasa

- Garithes Skordates** £8.50
King prawns sautéed in butter, garlic and parsley then flambéed with white wine and cream
- Garithes Saganaki** £8.50
King prawn's sautéed in butter, garlic, red wine and tomato sauce topped with feta cheese
- Garithes Stin Scara** £8.00
King prawns in their shells grilled and topped with garlic butter
- Maridakia** £5.50
Small white bait coated with flour and deep fried
- Kalamarakia** £6.90
Delicious tender squid coated with seasoned flour deep fried then served with tahinosalta dip and fresh lemon
- Kalamarakia Stin Scara** £7.50
Delicious tender squid grilled with garlic and chilli
- Garithes Greco** £8.00
Prawns grilled then cooked with olive oil, garlic and chilli
- Sardeles** £6.50
Sardines grilled then topped with fresh lemon juice, olive oil and oregano
- Octapody** £7.50
Octopus marinated with olive oil, vinegar, dill and garlic
- Sea food salad** £8.50
A combination of an array of sea food specially marinated

Vegetarian

Gigantes	£5.50
Giant butter beans in an herb and tomato sauce topped with feta cheese	
Revithia	£5.00
Chickpeas cooked with herbs, tomato sauce and spinach	
Falafel	£5.00
Four chickpea balls fried, served with Humus dip	
Manitaria	£4.80
Fresh mushrooms coated in breadcrumbs, deep fried then topped with garlic butter	
Spanakopita	£5.00
Filo pastry triangles stuffed with spinach, feta cheese, olive oil and spring onions	
Courgettes Tiganites	£4.50
Spicy battered courgette slices deep fried served with a salsa dip	

Salads

All salads are topped with extra virgin olive oil and balsamic vinegar dressing

Tomato Salad	£4.50
Wine tomatoes, onions and fresh coriander drizzled with oregano	
Horiatiki	£5.50
The classic Greek Salad with feta cheese and olives	
Haloumi Salad	£5.90
Lettuce, cucumbers, tomatoes, onion and fried halloumi cheese	
Tabouli Salad	£5.00
Pourgouri cucumbers and peppers, garnished with mint, dill, fresh lemon juice, olives and olive oil	
Green salad	£5.00
Lettuce and spring onions topped with green olives	

Kiria Piata (Main courses)

All main courses are served with a choice of roast potatoes, saffron rice, chips, mixed salad or pourgouri or you can have a combination of any two.

Stin Scara

"From the grill"

Souvlakia-kebabs

Kota Souvlaki (Chicken)	£11.90
2 whole skewered kebabs of marinated chicken pieces with peppers and onions	
Hirino Souvlaki (Pork)	£11.50
2 whole skewered kebabs of marinated pork chunks with peppers and onions	
Arni Souvlaki (Lamb)	£12.90
2 whole skewered kebabs or marinated lamb pieces with peppers and onions	
Kimas Souvlaki (Minced)	£11.50
2 whole skewered kebabs of hot and spicy minced lamb with onions and herbs	
Diafora Souvlaki (Mixed)	£12.50
A combination of 2 skewered kebabs of your choice from our list above	
Rozafa special Souvlaki	£15.50
A hearty choice of any 3 skewered kebabs from our list above	
Diafora scaras	£15.90
The grill special, an extremely filling combination of chicken and lamb minced kebabs alongside loukaniko sausages and lamb chops	
Berxolas (Pork chops)	£11.90
A portion of pork chops marinated in coriander, lemon juice and virgin olive oil	



Grilled Dishes

Stin Scara

Kotopoulo Zesto **£12.50**

Marinated chicken supreme with spices and Greek yoghurt grilled and served with tzatziki dip.

Pidakia **£14.90**

Five meaty lamb chops marinated with garlic, rosemary and Greek yoghurt charcoal grilled.

Steaks

Steak Souvlaki **£17.50**

12oz sirloin steak chopped into 2 juicy marinated skewered kebabs charcoal grilled to your liking.

Sirloin Steak **£17.00**

12oz sirloin steak charcoal grilled to your liking.

Fillet Steak Souvlaki **£21.00**

12oz fillet steak chopped into 2 juicy marinated skewered kebabs charcoal grilled to your liking.

Fillet Steak **£20.00**

12oz fillet steak charcoal grilled to your liking.

Sauces **£3.00**

A choice of either peppercorn or Diane Sauce.



Apo Fournos

"from the oven"

Kleftiko (Thieves' Meat) £15.90

A large leg of lamb which is roasted for over 3 hours with herbs and white wine, the most popular in Greece

Rosto £14.90

Our house special by our award winning chef, a large piece of lamb shoulder roasted slowly for 3 hours in the oven with tomatoes, herbs and red wine

Stifado £14.90

Cubes of rump stake marinated and cooked in tomatoes, red wine, onions, vinegar and herbs

Ami me Spanaki £13.90

Cubes of lamb cooked in wine with garlic, tomatoes, herbs and completed with fresh spinach leaves

Mousaka £12.90

A dish consisting of layered potatoes, aubergines, peppers and lamb and beef mince, topped with béchamel sauce and parmesan cheese, served piping hot in an individual ceramic dish

Kotopoula Hellas £13.90

Diced breasts of chicken sautéed with butter, garlic, parsley and mushrooms flambéed in an ouzo cream and white wine sauce

Kotopoula me Feta £14.50

Chicken breast baked in the oven stuffed with feta cheese, mushrooms, onions, garlic and parsley flambéed in a creamy white wine sauce and brandy sauce

Kotopoula Kokkinisto £14.50

Chicken breast supreme baked in the oven stuffed with feta cheese, mushrooms, onions, garlic and parsley flambéed in red wine, tomato and brandy sauce

Pastichio £10.50

The Greek version of lasagne, layered with minced lamb and macaroni topped with béchamel sauce and parmesan cheese, baked in the oven

Keftadokia £10.50

Homemade lamb and beef mince meatballs flavoured with onions, parsley and oregano, cooked in tomato sauce

Thalaasina – Fish from the sea

Sea bass	£14.90
A whole sea bass grilled with olive oil, lemon juice and dill	
Sea Bass Fillet	£15.50
Pan fried sea bass with garlic wine and dill sauce	
Halibut	£15.50
A Halibut steak grilled with olive oil, lemon juice then topped with garlic butter	
Halibut Psito	£15.90
Halibut steak sautéed with garlic, onions and mushrooms in a cream and white wine sauce, finished off in the oven	
Psari Souvlaki	£17.50
A fish kebab with a selection of salmon, swordfish and king prawns grilled and topped with butter, dill and white wine sauce	
Swordfish	£15.50
A swordfish steak which can either be grilled or sautéed with sauce, garlic and parsley	
Garithes Saganaki	£16.90
King Prawns sautéed in butter, garlic, red wine and tomato, topped with feta cheese	
Garides stin Scara	£16.50
King Prawns grilled in their shells topped with garlic butter	
Garides Skordates	£16.90
Peeled king prawns cooked with butter, garlic, parsley and white wine sauce	
Calamari stin Scara	£15.90
Delicious tender bay squid grilled with garlic and chilli	
Calamari tiganito	£14.00
Delicious tender bay squid coated in seasoned flour and deep fried, served with garlic mayonnaise	
Fish of the day	£----
Please ask your waiter for further details regarding this option	

Lahanika - Vegetarian

Moussaka **£10.90**

A vegetarian version of the much loved Greek favourite with layers of potatoes, aubergines, peppers, courgettes and wild mushrooms topped with béchamel sauce and cheese.

Yemista **£9.50**

Stuffed peppers and tomatoes with a traditional Greek filling of rice, onions, tomato, sultanas, sunflower seeds and mixed herbs served with Neapolitan rice.

Falafel **£9.50**

Chick peas mixed with leek, celery, garlic, cumin, coriander, fresh parsley and lemon juice, rolled into balls and served with humus and a wedge of lemon.

Briam **£9.00**

A casserole style dish combining aubergines, courgettes, butternut squash, onions and peppers in a tomato and wine sauce.

Halloumi Souvlaki **£11.00**

Two kebab skewers with halloumi cheese, peppers, courgettes, onions and tomatoes sprinkled with oregano, grilled and served with a drizzle of olive oil.

Revithia **£9.50**

A chick pea casserole cooked in a spicy tomato sauce with spinach and onions.

Gigantes **£9.50**

Giant beans flavoured with fresh dill, celery and olive oil cooked in tomato sauce topped with feta cheese.

Spanakopita **£10.00**

A mixture of spinach, feta cheese, spring onions, olive oil and oregano served in filo pastry triangles.



Pasta Dishes Ζυμαρικά

Starters £4.90

Main £7.90

Spaghetti Neapolitan

Neapolitan sauce tossed with spaghetti and grated parmesan cheese

Spaghetti Bolognese

Bolognese sauce tossed with spaghetti and grated parmesan cheese

Spaghetti κεφτέδες

Homemade meatballs flavoured with onions, parsley and oregano, cooked in tomato sauce accompanied with spaghetti, topped with grated parmesan cheese

