

The Life Goddess Kingly Court

Weekly Menu

Check in
The Life Goddess
Kingly Court
divine greek food
www.thelifegoddess.com



Starters

Cold

Fava Yellow split peas pure, capers	7,00£
Taramosalata Cod roe egg spread, caviar	7,00£
Hummus Crispy chick peas, tahini, lemon	7,00£
Aubergine salad "Melitzanosalata" Feta cheese, peppers, garlic	7,00£
Tyrokafteri Spicy feta cheese, peppers	7,00£
Tzatziki Greek yoghurt, cucumber, garlic, dill oil	7,00£
Pita bread	4,00£
Garlic pita bread	4,50£
Kalamata olives	4,00£

THE GREEK MEZE (to share)	19.50£
Hummus, tzatziki, fava, tyrokafteri, greek salad, feta, olives, bread	

Mains

Dishes of the Week

Moussaka Potatoes, aubergine, ground beef, béchamel sauce	17,00£
Smoked pork steak Carrot puree, salad, thyme & lemon oil	19,00£
Lamb chops Hummus, country potatoes, salad	18,00£
Beef stew "giouvetsi" Orzo, slow cooked beef, tomato sauce, basil	17,00£
Vegetable risotto "gemista" Peppers, tomato, feta cheese, lemon zest, dill oil	15,00£

Dish of the day:

Hot

Feta spring rolls feta cheese, orange, black sesame, honey distillate	7,50£
Stuffed Vineleaves (Served Warm) Rice, Greek yoghurt, herbs, dill oil	8,50£
Feta fondue Spicy feta cheese, tomato sauce, pita bread	8,00£
Octopus Fava, capers, vinegar, olive oil	15,50£
King prawns "saganaki" Tomato sauce, feta cheese, ouzo	10,50£
Smoked aubergine "skordostoupi" Garlic, tomato sauce, smoked cretan graviera	8,50£
Beef kofta in a seasonal tomato sauce Hand rolled kofta with kalamata olives, sundried tomatoes, rosemary, feta rocks on a fresh tomato sauce	8,50£

Greek & Artisan

Salami aeros Leukados	7,00£
Halloumi	8,00£
Cretan graviera	8,50£
36 months matured graviera from Tinos	9,50£

*all our cheese are served with tomato marmalade, mango chutney and pita bread

Street Food

Pork belly Grilled pineapple, kimchi, chorizo marmalade	17,00£
Kleftiko Lamb, mustard, potatoes, graviera, mixed peppers, tomato, mustard, white wine, oregano, bay leaves	23,00£
Lamb souvlaki Pita bread, baby potatoes, tzatziki	19,00£
Beef and Bone Marrow Burger Goat cheese croquette, portobello mushroom, lettuce, tomato, egg, feta mousse, crispy potatoes, herbs	15,00£
Chicken Gyros Chicken, tzatziki, pita, tomato, onions, oregano	17,00£
Vegeterian burger Halloumi, red peppers, mushrooms, lettuce, tomato, gherkin, hummus, country potatoes	13,00£
Vegan burger Jackfruit, smoked tofu, lettuce, tomato, bbq, fried sweet potatoes	13,00£

Seafood

Seafood kritharoto Octopus, shrimps, calamari in a delicious handmade orzo pasta	19.00£
Calamari bites Deep fried calamari, fried potatoes and tzatziki	17.00£
Fish of the day with black risotto Catch of the day, arborio rice, tomato juice, cherry tomato, fennel, parmesan, butter, white wine, garlic, mint	

Salads

Greek salad Cherry tomatoes, tomatoes, cucumber, peppers, capers, red onions, feta cheese and oregano, olive paste	10,00£
Dakos Cretan rusks, ground tomatoes, fresh herbs, samphire, olive snow, xinomizithra	9,50£
Spinach pie Baby spinach, filo pastry, fresh onion, red onion, spearmint, dill, feta rocks	9,50£

Desserts

Soaked orange pie with vanilla ice-cream	8,50£
Chocolate and peanut butter mosaic with berries	9,00£
Galaktompoureko with lemon chantilly and kaymak ice-cream	8,50£

We use nuts in our kitchen. Please let us know for any allergies.

Wines of the month

White:

Malagousia, Domaine Apostolidi, Kavala 2020
175 ml. 8,00£ 750 ml. 36,00£

Vidiano, Aspros Lagos, Douloufakis Winery, Crete 2019
175ml. 10,00£ 750ml. 40,00£

Assyrtiko, Maison Viticole, Ktima Ligas, Macedonia 2019 (orange)
175ml. 14,00£ 750ml. 55,00£

Red:

Limnio, Celini wines, Thessaloniki 2020
175ml. 8,00£ 750 ml. 36,00£

Agiorgitiko natur, Tetramythos Winery, 2020
175 ml. 9,00£ 750 ml. 38,00£

Mouchatro, Muses Estate, Viotia 2018
175 ml 9,00£ 750 ml. 38,00£

Rose:

Xinomavro, Tsikrikonis Winery, Kavala 2020
175 ml 8,00£ 750 ml. 36,00£