



**OLIVE & VINE**  
DIMITRIS DIDSBURY

# EARLY AUTUMN PRIX FIXE MENU

**2 COURSES FOR £12.95**  **3 COURSES FOR £15.95**

## STARTERS

### HALLOUMI FRIES (V)

*strips of halloumi cheese lightly battered & deep fried.  
Served with a spicy mayonnaise dip.*

### OVEN BAKED CAMEMBERT (V)

*drizzled with olive oil and baked with garlic and rosemary sprigs.  
Served with homemade rosemary bread.*

### GARITHES SAGANAKI

*prawns cooked in tomato sauce  
with fresh herbs and feta cheese.*

### PINCHO MORUNO

*2 mini chargrilled pork kebabs marinated in a paprika, cumin & cayenne pepper mix.  
An alternative to a traditional Spanish recipe*

## MAIN COURSE CHOICES

### MOROCCAN LAMB SHANK (add £1.50)

*melt in the mouth lamb, slow cooked with all those exotic & aromatic flavours  
of North Africa. Served with spicy cous-cous.*

### MARISCOS

*mixed seafood (calamari, prawns, mussels, tuna & salmon) in a rich tomato and white  
wine sauce. Served with pilaf rice. An old favourite from our Deansgate sister.*

### PEARL BARLEY MUSHROOM RISOTTO (V)

*pearl barley cooked with mixed mushrooms, peas in vegetable broth with crème fraiche  
& parmesan cheese. A silky and rich alternative to the traditional Italian recipe.*

### *Dimitri's* CHICKEN STIFADO

*Chicken cooked on the bone with tomatoes, red wine, garlic and baby onions.  
Served with our awesome pilaf rice.*

### CHICKEN ALADDIN

*2 mini chicken skewers, chargrilled and served with yoghurt & spicy salsa  
on top of a Greek pitta, with chips and a tomato & red onions side salad*

## DESSERTS

Your choice of **BAKLAVA** or **KATAIFI** or

**GREEK YOGHURT WITH SOUR CHERRIES PRESERVE**