



ELVIS Welcomes you to ULYSSES



STARTERS

1. GREEK DIPS: A selection of the most traditional Greek dips.

2. HALOUMI (SAGANAKI): Traditional Cypriot white cheese deep fried crispy golden brown.

3. STUFFED MUSHROOMS: Filled with homemade chicken pate and coated with bread crumbs served with garlic mayonnaise.

4. PRAWN COCKTAIL: Mediterranean prawn cocktail with marie rose sauce.

5. ULYSSES SOUP: Homemade minestrone vegetable soup.

ALL STARTERS SERVED WITH WARM PITTA BREAD

£25.00
per person

Live
Entertainment!

MAIN COURSES

1. KLEFTIKO: Fresh leg of lamb on the bone cooked slowly in the oven with vegetables, herbs & red wine until tender.

2. ULYSSES CHICKEN: Chicken lightly pan fried with fresh peppers onions tomatoes and herbs, simmered in a white wine and then finished with a dash of cream.

3. STIFADO: Lean cubes of beef cooked in casserole very slowly in a red wine, vinegar, onions and herbs until tender.

FISH GRILL

1. ULYSSES XIFIAS: Fillet of swordfish grilled and cooked with tomato, onion, garlic, herbs, red sauce.

ALL MEALS SERVED WITH RICE AND CHIPS



TEL:

0121-622-3159

42A Bristol St., Birmingham B5 7AA



VEGETARIAN DISHES

1. VEGETARIAN LASAGNE: Traditional pasta dish with mixed vegetables and topped with a vegetarian cheesy sauce.

2. VEGETARIAN MOUSSAKA: Sliced aubergines, courgettes, spinach and potatoes, topped with vegetarian cheese sauce.

GRILLED - CHARCOAL

1. ULYSSES SIRLOIN STEAK: Char-grilled sirloin steak with peppers, onions, tomato sauce, white wine, finished with a dash of cream.

2. PEPPER SAUCE SIRLOIN STEAK: Char-grilled steak simmered in a rich peppercorn sauce with a dash of brandy, fresh cream and red wine.

3. CHICKEN SOUVLAKI: Chunks of char-grilled chicken on skewers marinated with olive oil and lemon juice.

4. PORK SOUVLAKI: Chunks of char-grilled pork on skewers marinated with olive oil and lemon juice.

**Sweets
and Coffee**

