



Starters

Tzatziki

A famous Greek dip. Made with yogurt, shredded cucumber, garlic and mint.

Houmous

Made with chick peas, olive oil, garlic and lemon juice.

Taramosalata

A traditional Greek dip. A puree smoked cod roe with, olive oil, lemon juice.

Skordalia

Boiled potatoes, cream garlic cloves, bread, virgin olive oil, white wine vinegar blended

ULYSSES Soup of the Day

Home made soup, with mixed vegetables.

Dolmades

Vine leaves stuffed with minced beef, rice and herbs cooked slowly in aromatic tomato sauce

Keftedes

Beef mince meatballs in a red tomato herb sauce. Very well known Greek dish.

Melon

Fresh honey melon chilled and decorated.

Prawn Cocktail

Peeled prawns on a bed of iceberg lettuce Marie-rose sauce.

Greek Salad - Horiatiki

The famous village style salad. With tomatoes, cucumber, peppers, olives, feta cheese oregano and virgin olive oil.

Stuffed Mushrooms

Filled with home made chicken paté and coated with breadcrumbs served with garlic mayonnaise

Spanakopita

Spinach mixed with herbs and feta cheese wrapped in filo pastry cooked in the oven

Icarus Wings

Roasted chicken wings in a hot tangy barbecue sauce.

Kalamari

Rings of fresh squid coated in seasoned flour and deep fried

KALI - OREXI



ULYSSES PARTY MENU

(MINIMUM 6 PEOPLE)

Main Courses

Kleftiko

Fresh leg lamb on the bone cooked slowly in the oven with, fresh vegetables, herbs, red wine until tender.

Moussaka

One of the most famous Greek dishes, with layers of, mince beef, courgettes, potatoes, aubergines topped with a béchame (cream cheese sauce).

Dolmades

Vine leaves stuffed with minced beef, rice and herbs cooked slowly in aromatic tomato sauce

Keftedes

Beef mince meatballs in a red tomato herb sauce. Very well known Greek dish.

Stifado

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

Ulysses Chicken

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

Aphrodite Chicken

A fillet breast of chicken sautéed in butter, with onions, mushrooms and white wine finished with fresh cream.

Pork Souvlaki

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

Chicken Souvlaki

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



All Meals served with Salad Garnish and French Fries

All Meals are complete with Dessert

Children under 12 years old selected items £12.00

Ulysses Minimum Charge Policy £10.00 per person

NO SERVICE CHARGE



VEGETARIAN DISHES

Vegetarian Lasagne

Traditional pasta dish with, mixed vegetables and topped with a vegetarian cheese sauce.

Ulysses Vegetarian Platter

Seasonal vegetables, onion rings and potatoes, deep fried haloumi cheese baked with herbs and virgin olive oil.

Vegetarian Moussaka

Sliced aubergines, courgettes, spinach and potatoes topped with vegetarian cheese sauce.

FISH

Scampi

Jumbo scampi coated in bread crumbs deep fried.

Ulysses Xifias (£4.00 extra)

Fillet of sword fish grilled and cooked with onion, garlic herbs Ulysses red sauce.

STEAKS

Sirloin Steak (£4.00 extra)

Char-grilled tender steak.

Sirloin Pepper Steak Sauce (£4.00 extra)

Char-grilled steak simmered in a rich pepper corn sauce with, a dash of brandy fresh cream and red wine.

Ulysses Sirloin Steak (£4.00 extra)

Char-grilled sirloin steak with, peppers, onions tomato sauce, white wine, finished with a dash of cream.



ULYSSES

GREEK RESTAURANT

BIRMINGHAM CITY CENTRE

THE / BEAT OF GREECE
SINCE 1986

Exciting Menu

Party + A la Carté

Hen Parties • Birthday Parties

Weddings • Anniversaries

Retirements • Companies • Offices

Lunches • buffets • Christenings

CATER UP TO 250 PEOPLE

SMALL OR LARGE PARTIES

CHILDREN SPECIAL PRICES

LATE BAR • NO HIRE CHARGE

"FREE" TABLE DECORATION

"FREE" LARGE CAR PARK AT REAR

WITH LIVE GREEK BOUZOUKI BAND

GREEK DANCING • DISCO MUSIC

AND DANCE TILL LATE

BELLY DANCER

OPEN 7 DAYS A WEEK

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