

Meze / Bites

Halloumi cheese sticks: (VG) (GF) deep fried, halloumi sticks served with tzatziki dip	7.95
Fried calamari: (GF) deep fried calamari served with tzatziki dip (frozen)	8.95
Fried Courgettes: (VG) (GF) sliced courgettes deep fried, served with tzatziki dip	6.95
Grilled Village sausage: Greek imported leek and herbs sausage, served with pita and tzatziki dip	9.50
Baked Aubergine: (VG) (can be GF) deep fried aubergines, oven baked in tomato sauce, with feta cheese, topped with melted cheddar cheese served with pita	10.20
Bougiourdi: (VG) (can be GF) Oven baked vegetables with feta cheese & cheddar cheese served with pita	10.20
Prawns or Seafood Saganaki (can be GF): Pan fried prawns or seafood mix in Greek olive oil with feta cheese (frozen)	11.50
Homemade Dips: Humus either Tirokafteri (mild spicy) either Tzatziki (VG) served with pita bread	6.50
Selection Trio of Dips (VG) all the above served with pita bread	7.50
Grilled Halloumi (VG) (GF)	6.70
Garlic Pita Bread (VG)	4.00
Cheese Garlic Pita Bread (VG)	5.00
Dolmades: (VG) Vine leaves stuffed with rice served with tzatziki and pita	6.90
Cheese board: (VG) Small plate with a variety of cheeses (Grilled halloumi, Feta, Blue cheese, cranberries cheddar, smoked cheese), served with dip and pita (serves 1)	12.50
Cheese saganaki: (VG) Pan fried Greek style cheese	7.95
Olives, Tzatziki and Pita	7.50

Avg. Preparation time for all starters: approx. 15-20 minutes, depends how busy is the restaurant.

Hat Grilled

MEAT DISHES - Cooked from fresh

T-Bone Steak: grilled beef steak, marinated and seasoned with Greek olive oil, herbs and oregano. Aprox. 450 grams	29.95
Avg. Preparation time 30 minutes	
Lamb chops: grilled lamb chops marinated and seasoned with Greek olive oil, herbs and oregano.	24.95
Avg. Preparation time 25 minutes	
Sirloin steak: grilled sirloin steak marinated and seasoned with Greek olive oil, herbs and oregano	23.95
Avg. Preparation time 30 minutes	
Fried Pork bites (Greek tigania): pan fried saucy pork bites seasoned with Greek olive oil and herbs	18.95
Avg. Preparation time 20 minutes	
Grilled chicken fillet: grilled chicken fillet breast marinated and seasoned with Greek olive oil, herbs and oregano.	18.95
Avg. Preparation time 25 minutes	
Souvlaki Chicken, Pork or Mix: 2x Skewers of pork/ chicken or both, marinated and seasoned with Greek olive oil, herbs, oregano, with peppers and onions.	18.95
Avg. Preparation time 25 minutes	
Brizolakia (marinated pork loin): grilled pork sliced, marinated and seasoned with Greek olive oil, herbs and oregano.	18.95
Avg. Preparation time 25 minutes	

All the above are served with the choice of hand-cut fried potatoes or rice, accompanied with side salad and small tzatziki with pita. Only the fried pork bites do not have the tzatziki side. All the meat dishes can be Gluten Free.

All our dishes are prepared freshly in house, with the use of 100% Greek Virgin Olive oil in our cooking, Greek herbs and products imported directly from Greece.

Pair your meal with our awarded wines brought to you from small Greek independent wineries.

Our meat comes fresh from Bristol's local source



MENU

Hat Special Dishes

GREEK TRADITIONAL RECIPES

Greek Traditional Mousaka: Layers of baked potatoes, aubergines and mince meat cooked with fresh tomatoes, topped with homemade béchamel crème and served with a small mix leaf and Greek salad	19.95
Kleftiko Lamb: Lamb on the bone, slow cooked in the oven with fresh vegetables, served with oven baked potatoes, mix salad and pita	24.95

Salads

Greek Salad, (VG) with tomato, cucumber, onion, olives, peppers & feta cheese, seasoned with oregano and olive oil served with pita	11.65
Cretan Dakos salad (VG) with Cretan rusk, tomato, olives, capers, feta cheese and sprinkled with olive oil & oregano	11.95
Halloumi salad (VG) with grilled halloumi cheese, mixed salad, tomato, peppers, olives, finished with lemon & olive oil and balsamic dressing, served within an Arabic pita hat' shaped	12.55
Mixed salad (VG) green salad with peppers, onions and cucumber finished with balsamic glaze	10.55

Pasta

Vegetarian Pasta (VG): pasta cooked with fresh seasonal vegetables in Greek olive oil with garlic and Greek herbs	13.95
Seafood Pasta: pasta cooked with tomato sauce, seafood cocktail (frozen), Greek herbs and chilli flakes in Greek olive oil finished with white wine & parsley	17.95
Salmon Pasta: pasta cooked with salmon (frozen) and fresh vegetables in Greek olive oil	17.95
Four Cheese Pasta (VG): pasta cooked with different cheeses in a creamy white sauce	15.95
Tomato & Garlic Pasta (VG): Pasta cooked in rich tomato and garlic sauce	12.95

HAT SPECIAL PLATTER TO SHARE

(for 2 people) **42.50**
(for 3 people) **59.50**

Mix Grill Platter: A sharing platter with Chicken & Pork Souvlaki, Pork bites, Village sausage, lamp chops, burger, served with hand cut fried potatoes, Greek salad, pot of tzatziki & pita bread

For the side

Fresh cut homemade potatoes (VG) (GF)	4.85
Pita bread (VG)	2.50
Rice (VG) (GF)	4.10
Olives (VG)	4.50

THEATRE OFFER



GET 10% OFF YOUR FOOD BY SHOWING YOUR THEATRE TICKETS

Please note: You will need to mention if you are attending the Theatre prior to your order and advised by your waiter what is the best to order for getting the best dining experience @Hat Bistro. All our food is fresh and prepared on spot, therefore please refer to the average preparation time next to specific items.

Please allow time for your Mix Grill sharing platter as it takes approx. 30 minutes to be prepared.

Please speak with a member of staff regarding any allergies or other dietary needs. Any issues with your food please speak immediately to our management. We can adapt dishes to your dietary needs.

(VG) = Vegetarian (GF) = Gluten Free

FOOD MENU

GREEK AUTHENTIC RESTAURANT



GREEK WINE WHOLESAL & RETAIL



Dionysos Cellars

Experience - Taste - Love