

Meze / Bites

Halloumi cheese sticks: (V) (GF) Deep fried, halloumi sticks	6.95
Grilled Vegetables: (V) (VG) (GF) Grilled peppers, aubergines, sweet potato and courgettes with balsamic vinegar glaze	5.10
Fried calamari: (GF) Deep fried calamari served with tzatziki dip	8.10
Stuffed pepper: (V) Peppers stuffed with feta cheese, yogurt and dill	6.75
Fried Courgettes: (V) (VG) (GF) Sliced courgettes deep fried	5.20
Grilled Village sausage: Greek imported leek and herbs sausage grilled, served with tzatziki and pita	8.45
Baked Aubergine: (V) (GF) Aubergines, oven baked in tomato sauce, with feta cheese, topped with melted cheddar cheese, served with pita	8.10
Bougourdi: (V) (GF) Oven baked vegetables with feta cheese & cheddar cheese, served with pita	8.10
Garides or seafood Saganaki: Pan fried prawns or seafood mix, in Greek olive oil, tomato sauce with feta cheese, served with pita	9.80
Humus/Tyrokafteri/Tzatziki or trio of all	
Homemade Dip (V) served with pita bread	4.95
Grilled Halloumi (V)	5.25
Garlic Pita Bread (V)/Add cheese for extra 50p	3.00
Saganaki Cheese (V) pan fried wrapped in fylo pastry	6.10
Pie of the Day (ask your waiter)	5.55
Cheese board: (V) Small plate with a variety of cheese (Grilled halloumi, Feta, Blue cheese, smoked cheese), served with humus dip and pita (serves 1)	8.45

Avg. Preparation time for all starters: aprox. 15-20 minutes depending how busy is the restaurant

Hat Meat Dishes

Grande Beef Steak: Grilled beef, T-bone steak dry aged from a local farm, marinated and seasoned with Greek olive oil, herbs and oregano Aprox. 550grams Avg. Preparation time: minimum 30 minutes	29.95
Grande Pork Steak: Grilled pork, long cut bone steak marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 40 minutes	20.95
RibEye Steak on the bone: Grilled ribeye beef on the bone steak marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 30 minutes	23.95
Lamb chops: Grilled lamb chops marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 25 minutes	20.95
Sirloin steak: Grilled sirloin steak marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 30 minutes	19.95
Fried Pork bites (Greek tigania): Pan fried saucy pork bites seasoned with Greek olive oil and herbs Avg. Preparation time: minimum 20 minutes	15.95
Grilled chicken fillets: Grilled chicken fillet breasts marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 25 minutes	16.95
Souvlaki Chicken / Pork / Mix: 2x Skewers of pork/chicken or both, marinated and seasoned with Greek olive oil, herbs, oregano, with peppers and onions Avg. Preparation time: minimum 25 minutes	15.95
Stuffed burger "Gemisto" bifteki: Homemade burger, made with beef mince meat, stuffed with feta cheese and cheddar cheese Avg. Preparation time: minimum 40 minutes	18.95
Brizolakia (Greek marinated pork fillets): Grilled pork fillets marinated and seasoned with Greek olive oil, herbs and oregano Avg. Preparation time: minimum 25 minutes	15.95
All the above are served with hand-cut fried potatoes or rice, side salad and small tzatziki with pita	
All our dishes are prepared in house fresh, with the use of Greek Virgin Olive oil for our cooking, and Greek herbs imported from Greece	

Our meat comes fresh from The Story Group, Bristol's local farm



Greek Traditional Dishes

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, Greek salad and pita	15.95
Kleftiko Lamb: Slow cooked lamb shank, cooked for many hours with vegetables, served with oven baked potatoes, mix side salad and pita	19.95

SALADS

Greek Salad, (V) (GF) with tomato, cucumber, onion, olives, peppers & feta cheese, seasoned with oregano and olive oil, served with pita	9.10
Cretan Dakos salad (V) with Cretan rusk, trimmed tomato, olives feta cheese trimmed and sprinkled with olive oil & oregano	8.55
Hat Potato salad (V) (VG) Boiled potatoes, fresh tomato, spring onions, olive oil, basil, parsley served in a Arabic pita 'hat' shaped	10.95
Salmon salad with smoked salmon, roasted peppers, croutons, mixed leafs, tomatoes, olives & Italian dressing	11.95

PASTA

Pasta with Chicken bites: pasta with chicken fillet bites, cooked with fresh tomatoes, onions, peppers and finished with white wine served with trimmed feta or parmesan cheese	13.95
Vegetarian pasta (V): pasta cooked with fresh seasonal vegetables in Greek olive oil served with trimmed feta cheese	12.95
Seafood pasta: pasta cooked with tomato sauce, mussels, calamari & prawns in Greek olive oil finished with white wine and parsley	15.95
Salmon pasta: pasta cooked with fresh vegetables in Greek olive oil and smoked salmon	15.95
Four cheese pasta (V): pasta cooked with different cheeses in a creamy white sauce	13.95



HAT SPECIAL OFFER TO SHARE

(for 2 people) **32.95**

(for 3 people) **47.95**

Mix Grill Platter: A sharing platter with Chicken & Pork Souvlaki, Pork bites, Village sausage, lamp chops, kebab, served with fries, a Greek salad & pita bread

Note: The platter is excluded of any other offer and discount.

For the side

Fresh cut homemade chips (V) (VG) (GF)	3.10
Pita bread (V) (VG)	2.20
Mixed salad (V) (VG) (GF)	3.10
Rice with vegetables (V) (VG) (GF)	3.25
Olives, tzatziki & Pita (V) (VG)	4.25

Special Dish

Ask your waiter

THEATRE OFFER



GET 10% OFF YOUR BILL 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 dinning experience @Hat Bistro. All our food is fresh and prepared on spot, therefore please refer to the average preparation time next to specific items

The Mix Grill sharing platter is not advised if you are sort in time as it takes aprox. 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) = Vegan (V) = Vegetarian (GF) = Gluten Free



AUTHENTIK GREEK RESTAURANT

Dionysos Cellars

Experience - Taste - Love

GREEK WINES
DIRECTLY FROM
GREECE

