

Meze / Bites

Halloumi cheese chips: (VG) (GF) Deep fried, halloumi sticks 5.95 Grilled Vegetables: (V) (VG) (GF) Grilled peppers, aubergines, sweet potato and courgettes with balsamic vinegar glaze 4.10 Fried calamari: Deep fried calamari served with tartar dip 7.10 Stuffed Red pepper: (VG) (GF) Long Red sweet pepper stuffed with feta cheese, Fried Courgettes: (V) (VG) Bread crumbed sliced courgette deep fried 4.20 Grilled Village sausage: Greek imported leek and herbs sausage grilled 7.45 Baked Aubergine: (VG) (GF) Deep fried aubergines, oven baked in fresh tomato sauce onions, with feta cheese, topped with melted cheddar cheese 7.10 Bougiourdi: (VG) (GF) Oven baked vegetables with feta cheese & cheddar cheese Prawns (Garides) Saganaki: Pan fried prawns in Greek olive oil with feta cheese 9.20 Houmous / Tyrokafteri / Tzatziki Homemade Dip served with pita bread **Grilled Halloumi** 4.25 Garlic Pita Bread 2.50 **Cheese Garlic Bread** 3.00

Cheese board: Small plate with a variety of cheese (Grilled halloumi, Feta, Blue cheese, smoked cheese), served with houmous 7.45 dip and pita (serves 1)

Pie of the Day (ask your waiter)

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

All our dishes are carefully prepared in house only using fresh ingredients from local producers.

Please speak with a member of staff regarding any allergies or other dietary needs.

Hat Main Dishes

MEAT DISHES

Grande Beef Steak: Grilled beef, T-bone steak marinated and seasoned with Greek olive oil, herbs and oregano.

Avg. Preparation time: minimum 30 minutes

24.95

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

Lamb chops: Grilled lamb chops marinated and seasoned with Greek olive oil, herbs and oregano. Avg.

Preparation time: minimum 25 minutes 17.95

Sirloin steak: Grilled sirloin steak marinated and seasoned with Greek olive oil, herbs and oregano.

Avg. Preparation time: minimum 30 minutes

18.95

Fried Pork bites (Greek tigania): Saucy pork bites seasoned with Greek olive oil and herbs, pan fried.

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.

15.95

Avg. Preparation time: minimum 25 minutes

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

Stuffed burger (Greek "Gemisto" bifteki): Homemade burgers, made with beef mince meat, stuffed with feta cheese and cheddar cheese.

17.95

Avg. Preparation time: minimum 40 minutes

Brizolakia (Greek marinated pork fillets): Grilled pork fillets marinated and seasoned with Greek olive oil, herbs and oregano.

Avg. Preparation time: minimum 25 minutes

4.55

All the above are served with hand-cut fried potatoes or rice, side salad and small tzatziki with pita

GREEK TRADITIONAL

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 14.95

Salads

Greek Salad, (VG) (GF) with tomato, cucumber, onion, olives & feta cheese, seasoned with oregano and olive oil 8.10

Cretan Dakos salad (VG) with Cretan rusk, trimmed tomato, olives feta cheese trimmed and sprinkled with olive oil & oregano 7.55

Hat Potato salad (V) (VG) Boiled potatoes, fresh tomato, spring onions, olive oil, basil, parsley served in a Arabic pita 'hat' shaped **9.95**

Caesar salad with grilled chicken, lettuce, egg, and croutons, parmesan cheese, black pepper & Caesar dressing 10.95

Salmon salad with smoked salmon, roasted peppers, croutons, mixed leafs, tomatoes, olives & Italian dressing 10.95

PASTA

Spaghetti with Chicken bites: Spaghetti with chicken fillet bites, cooked with fresh tomatoes, onions, peppers and finished with white wine served with trimmed feta cheese or parmesan cheese

13.95

Spaghetti Vegetarian (VG): Spaghetti cooked with fresh seasonal vegetables in Greek olive oil served with trimmed feta cheese

Seafood Spaghetti: Spaghetti cooked with fresh tomatoes, mussels, calamari & prawns in Greek olive oil finished with white wine and parsley 15.95

Salmon Spaghetti: Spaghetti cooked with fresh seasonal vegetables in Greek olive oil and smoked salmon

14.95

For the side

Fresh cut homemade chips (V) (VG) (GF)	2.95
Pita bread (V) (VG)	1.95
Mixed salad (V) (VG) (GF)	3.10
Rice with vegetables (V) (VG) (GF)	3.25
	4.25

HAT SPECIAL OFFER TO SHARE

(for 2 people) **29.95**

(for 3 people) **44.95**

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

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

Special Dish

Every week we freshly prepare daily, a Special Dish for your indulgence. Using only fresh ingredients from local producers.

These are special dishes prepared in house and they are fine samples of the Mediterranean cuisine.

Please check with your waiter to find out more.

THEATRE OFFER



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.

Any issues with your food please speak immediately to our management.

GREEK RESTAURANT



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