

Meze / Bites

<b>Halloumi cheese chips: (VG) (GF)</b> deep fried, halloumi sticks	<b>7.45</b>
<b>Fried calamari:</b> deep fried calamari served with tzatziki dip	<b>8.60</b>
<b>Fried Courgettes: (VG)</b> sliced courgette deep fried	<b>6.30</b>
<b>Grilled Village sausage:</b> Greek imported leek and herbs sausage grilled	<b>8.95</b>
<b>Gigantes with spinach: (VG)</b> butter beans in rich tomato sauce cooked with spinach and served with the choice of trimmed feta on top	<b>7.45</b>
<b>Baked Aubergine: (VG) (GF)</b> deep fried aubergines, oven baked in fresh tomato sauce, with feta cheese, topped with melted cheddar cheese	<b>9.70</b>
<b>Bougourdi: (VG) (GF)</b> Oven baked vegetables with feta cheese & cheddar cheese	<b>9.70</b>
<b>Prawns (Garides) or Seafood Saganaki:</b> Pan fried prawns or seafood in Greek olive oil with feta cheese	<b>11.20</b>
<b>Humus / Tyrokafferi (spicy)/ Tzatziki Homemade Dip (VG)</b> served with pita bread	<b>6.10</b>
<b>All Trio of Dips (VG)</b>	<b>7.10</b>
<b>Grilled Halloumi (VG)</b>	<b>6.20</b>
<b>Garlic Pita Bread (VG)</b>	<b>4.00</b>
<b>Cheese Garlic Bread (VG)</b>	<b>4.50</b>
<b>Ntolmades: (VG)</b> Stuffed vine leaves with rice	<b>6.60</b>
<b>Cheese board: (VG)</b> Small plate with a variety of cheese (Grilled halloumi, Feta, Blue cheese, smoked cheese), served with humus dip and pita (serves 1)	<b>12.00</b>
<b>Cheese saganaki: (VG)</b> Pan fried Greek style cheese	<b>7.90</b>

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

Hat Grilled

MEAT DISHES

<b>T-Bone Steak:</b> grilled steak dry aged, from a local farm, marinated and seasoned with Greek olive oil, herbs and oregano. Aprox. 550 grams	<b>28.95</b>
<b>Avg. Preparation time: minimum 30 minutes</b>	
<b>Lamb chops:</b> grilled lamb chops from a local farm marinated and seasoned with Greek olive oil, herbs and oregano. Avg. Preparation time: minimum 25 minutes	<b>23.95</b>
<b>Sirloin steak:</b> grilled sirloin steak marinated and seasoned with Greek olive oil, herbs and oregano	<b>22.95</b>
<b>Avg. Preparation time: minimum 30 minutes</b>	
<b>Fried Pork bites (Greek tigania):</b> pan fried saucy pork bites seasoned with Greek olive oil and herbs	<b>17.95</b>
<b>Avg. Preparation time: minimum 20 minutes</b>	
<b>Grilled chicken fillets:</b> grilled chicken fillet breasts marinated and seasoned with Greek olive oil, herbs and oregano.	<b>17.95</b>
<b>Avg. Preparation time: minimum 25 minutes</b>	
<b>Souvlaki Chicken / Pork / Mix:</b> 2x Skewers of pork/ chicken or both, marinated and seasoned with Greek olive oil, herbs, oregano, with peppers and onions.	<b>17.95</b>
<b>Avg. Preparation time: minimum 25 minutes</b>	
<b>Brizolakia (Greek marinated pork fillets):</b> grilled pork sliced, marinated and seasoned with Greek olive oil, herbs and oregano.	<b>17.95</b>
<b>Avg. Preparation time: minimum 25 minutes</b>	

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 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.**

**Our meat comes fresh from Bristol's local source**



Hat Traditional Dishes

GREEK TRADITIONAL

<b>Greek Traditional Mousaka:</b> 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	<b>18.95</b>
<b>Kleftiko Lamb:</b> Slow cooked lamb shank, slow cooked in the oven with fresh vegetables, served with oven baked potatoes, mix salad and pita	<b>22.95</b>

Salads

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

Pasta

<b>Vegetarian Pasta (VG):</b> pasta cooked with fresh seasonal vegetables in Greek olive oil	<b>13.95</b>
<b>Seafood Pasta:</b> pasta cooked with fresh tomatoes, mussels, calamari & prawns in Greek olive oil finished with white wine & parsley	<b>17.95</b>
<b>Salmon Pasta:</b> pasta cooked with salmon and fresh vegetables in Greek olive oil	<b>17.95</b>
<b>Four Cheese Pasta (VG):</b> pasta cooked with different cheeses in creamy white sauce	<b>15.95</b>
<b>Tomato &amp; Garlic Pasta (VG):</b> Pasta cooked in rich tomato and garlic sauce	<b>12.95</b>

**HAT SPECIAL OFFER TO SHARE**

(for 2 people) **38.50**  
(for 3 people) **54.50**

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

For the side

Fresh cut homemade chips (VG) (GF)	4.85
Pita bread (VG)	2.50
Rice (VG) (GF)	4.10
Olives, tzatziki & Pita (VG)	5.25
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.

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) = Vegetarian (GF) = Gluten Free**

# FOOD MENU

GREEK AUTHENTIC RESTAURANT



GREEK WINE WHOLESAL & RETAIL



Dionysos Cellars  
Experience - Taste - Love