

WINE

Sparkling	glass	bottle
Canti Prosecco Mini 200 ml		10.50
Squawking Maggie Methode Traditionelle		45.00

White Wine

Ionos White (Greek)	7.00	27.50
Elephant Hill, Hawkes Bay, Sauvignon Blanc	8.00	34.00
Pasqua Soave (Italian)		32.00

Clearview Coastal, Hawkes Bay,

Chardonnay	7.50	30.00
Tsantali, Retsina, Halkidiki (Greek)	7.00	28.00
Elephant Hill, Le Phant Blanc	8.00	34.00
Roaring Meg, Marlborough, Pinot gris	8.50	35.00

Red Wine

Ionos Red, Poloponnese (Greek)	7.00	27.50
Clearview Cape Kidnappers Syrah, Hawkes Bay	9.00	42.00
Elephant Hill Le Phant Rouge, Hawkes Bay		38.00
Confini Chianti (Italian)	8.50	36.00
Lake Hayes, Central Otago, Pinot Noir	12.50	55.00

Rose

Clearview Blush, Hawkes bay	8.00	35.00
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BEERS

Pils Hellas (Greek)	8.50
Efes Pilsener (Turkish) 500 ml	9.50
HB Indian Pale Ale	8.50
Steinlager Mid (% 2.5)	8.00

SANGRIA

Homemade chilled red wine with fruits	8.50 glass
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LIMONATA

Homemade traditional fresh lemon drink, with fresh mint	
Leaves and apple slices	7.50 glass
Add Vodka	5.00

Raki, traditional grape & aniseed liquor served over ice	9.00
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JUICES/SOFT

Uludag Natural Mineral Water 750 ml (Turkish)	7.50 Sparkling 6.00 Still
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Uludag Flavored mineral water	
Pear - Lime - Melon - Mandarin	4.50
Orange - Apple - Pineapple Juices	4.50
Lemon Lime & Bitters	4.50

DESSERTS

Walnut and Date baklava with vanilla gelato	12.00
Frangelico Crème Brule topped with hazelnut praline	12.00
Affogato, vanilla gelato on amaretto croquant with a shot of espresso	12.00
Pistachio Gelato Sundae	12.00

COFFEES

Long Black / Short Black	3.50
Flat White / Cappuccino	4.00
Latte / Mocha / Chai	4.50
Hot Chocolate	4.50
Apple Tea	3.50
Small Apple Tea	2.50
Turkish Coffee	4.00
Teas & Herbal Teas	3.50
Iced Coffee with Icecream	6.50
Iced Chocolate with Icecream	6.50



Agean & Eastern
Mediterranean Kantin

20 Te Mata Road, Havelock North

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Aegean & Eastern Mediterranean Kantin

BREADS

Garlic & Cheese Bread	8.00
Hallaumi Bread	10.00
<i>with parmesan, Greek oregano, chili flakes, Evo oil & aioli</i>	

SMALL PLATES

Melitzano Salata	9.50
<i>grilled aubergine salad with roasted tomatoes, bell peppers, onions, Evo oil dip and Turkish bread</i>	
Spicy Feta Dip	9.50
<i>with roasted bell peppers, fresh chili, Evo oil and Turkish bread</i>	
Tzatziki	9.50
<i>a refreshing dip of Greek yoghurt, fresh garlic, cucumber and Turkish bread</i>	
Hummus	9.50
<i>creamy chickpea with fresh garlic, sesame paste, lemon juice and Turkish bread</i>	
Ajuka	9.50
<i>spicy Turkish paprika and walnut spread and Turkish bread</i>	
Courgette & Feta Fritters	12.50
<i>and fresh herb puffs with tzatziki</i>	
Mini Meatballs	15.00
<i>seasoned lean beef or lamb meatballs in tomato ragu topped with mozzarella and bread</i>	
Garides & Midya Saganaki	18.50
<i>sautéed, ouzo flamed prawns, Coromandel mussels with feta cheese in tomato sauce w/ warm bread</i>	
Kalamari	14.50
<i>lightly spiced pan seared squid w/ aioli and lemon</i>	

SIDES

French Fries	7.50
Green Salad	7.50

MEALS

Chicken Souvlaki	24.50
<i>grilled marinated chicken on skewers with garden salad, rice pilaf, warm bread and tzatziki</i>	
Mousakka	22.00
<i>béchamel topped layers of aubergine, courgette potatoes with rice pilaf, garden salad and tzatziki</i>	
Spanakopita	19.50
<i>fresh spinach, feta, green onions, herbs filled filo straight from oven with tzatziki, hummus and garden salad</i>	
Baked Split Belly Stuffed Aubergine	24.50
<i>lamb stuffed aubergine served with rice pilaf and crisp salad</i>	
Kleftika	29.50
<i>lamb shoulder, slow roasted in a clay pot with garlic, lemon, bell peppers and potatoes to soak up the juices</i>	
Bifteki	22.00
<i>spicily simple and tasty grilled, seasoned lean beef and lamb patties with rice pilaf, garden salad and Turkish bread</i>	
Beef Souvlaki	24.50
<i>skewered sirloin steak morsels on mashed potato with garden salad, mustard aioli</i>	
Mixed Grill Plate	27.50
<i>grilled marinated chicken and beef shish kebab skewers, bifteki and lamb cutlet on mashed potato, with garden salad and mustard aioli</i>	
Kakavia	29.50
<i>fisherman's casserole of whitefish, calamari, prawns, mussels in a lightly spiced tomato sauce with baby spinach and chorizo, warm bread to mop up</i>	
SALADS	
Crispy Bacon Chicken & Prawn	23.00
<i>on fresh salad greens, avocado, cucumber, tomatoes, red onions and drizzled with aioli</i>	
Beef Steak Fillets Salad	21.00
<i>grilled tender beef steak fillets on salad greens with tomato, cucumber, red onions and dollop of tzatziki</i>	
Felafels on Greek Salad	19.50
<i>freshly cooked chickpea croquettes on crisp salad greens with feta, olives, tomatoes, red onions and dollop of hummus</i>	