WHITE & BLUE

Greek Club Alexandria

MENU

Our chefs use extra virgin olive oil for our salads and sunflower oil for our fried items. We prioritize the well-being of our guests, so if you have any food allergies, intolerances, or other dietary restrictions please inform our staff, who will gladly assist you in choosing suitable options from our menu.

TRADITIONAL GREEK MEZEDES

Grilled Greek Bread

Crunchy bread slices with olive oil and oregano

85

Feta Psiti

Baked feta, olive oil, green pepper, tomato, Greek herbs

295

Sfougato from Kythnos Island

Golden-fried cheese croquettes with fig jam

285

Greek Keftedes

Traditional Greek meatballs served with tzatziki sauce

295

Spanakopitakia

Mini spinach pies with feta cheese

225

Feta with Honey

Feta cheese baked in a crispy pillow of phyllo,
topped with honey and sesame

295

Kolokythokeftedes

Deep-fried zucchini croquettes

225

Kolokythakia Tiganita

Crispy batter-fried zucchini

225

Prices are subject to 12% service charge and 14% VAT.

Dolmadakia

Vine leaves stuffed with minced meat,
aromatic vegetables and rice; served with tzatziki

185

Cretan Dakos

A traditional dish from the island of Crete with a base of a whole wheat rusk, tomatoes, crushed feta, onions, olive oil, and oregano

285

Piperies Kafteres

Chili peppers

125

MEZEDES FROM THE SEA

Garidaki Symis

Deep-fried baby shrimps with herb mayonnaise

235

Garides Saganaki

Shrimps cooked in a heavy-bottom skillet with a creamy Mediterranean sauce and feta cheese

475

Atherina

Fried sand smelt

185

Soupies Tiganites or Psites

Fried or Grilled squid

355

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Kalamari Tiganito or Psito

Fried or Grilled calamari

355

Kalamari Gemisto

Grilled calamari stuffed with feta, tomato, and peppers

375

Regga Sta Karvouna

Grilled smoked herring fillet

215

Chtapodi Xydato

Cooked octopus with vinegar, herbs, and virgin olive oil

375

Chtapodi Psito

Charcoal-grilled octopus with Mediterranean herbs and spices, virgin olive oil and vinegar

375

Petrobarbouna

Fried baby red mullet

335

Bakaliaros me Skordalia

Fried cod with garlic dip

325

White & Blue Shell

A mix of salmon and seafood in a creamy sauce, topped with a cheese blend, gratinated, and served in a shell

550

Clams & Mussels

Pan-cooked, à la minute,
with olive oil and Mediterranean herbs

MP

Prices are subject to 12% service charge and 14% VAT.

= Signature Dish MP = based on Market Price / kilo

Sardeles Psites or Tiganites

Grilled or Fried sardines

275

Skoumbri Kapnisto

Smoked Mackerel

425

Karavidopsicha

Fried langoustine tails
with thousand island sauce

375

WHITE & BLUE FRESH AND RAW

Ceviche

Fish of the day, citrus infusion, white grapes,
black sesame seeds, coriander, and wild fennel

485

Marinated Salmon

Marinated in lemon and dill oil with green apple,
baby spinach, and crispy roll with cream cheese

485

SPREADS & DIPS

White & Blue Tarama

Fish roe whisked with virgin olive oil, lemon, and onion water

150

Hummus

95

Babaganoush

95

Tahini

95

Tzatziki

95

Skordalia

Greek garlic spread

95

Tyrokafteri

Spicy Greek cheese paste

135

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= Signature Dish

SALADS

Choriatiki - Greek Salad

Tomato, cucumber, green pepper, Kalamata olives, oregano, olive oil, and Greek feta cheese

295

Prasini - Garden Green Salad

Mixed leaves and lettuce, spring onions, croutons, and a lemon-olive-mustard vinaigrette

195

Melitzanosalata

Smoked eggplant salad, with virgin olive oil, garlic, and herbs, served in a sliced eggplant

185

Quinoa Prawn Salad

Marinated prawns, mango, avocado royale, citrus mayonnaise, and assorted vegetables

365

Pantzarosalata - Betroot Salad

Boiled beetroot, Greek yoghurt, aged balsamic vinegar, walnuts, and prickly pear

175

Mavromatika Salad

Black-eyed peas salad with shredded onion

125

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= Signature Dish

FISH & SEAFOOD MP

A wide selection of fresh fish and seafood is available every day in our display. Our chef recommends the following cooking techniques to suit the unique quality of each fish:

on the charcoal fire grill

Charcoal fire grill, lemon olive oil

in herb salt crust

Greek herbs, Mesa mani salt

the Greek way

With potatoes in the oven

Fish sold by weight at market price per kilo

MAINS

Garidomakaronada

Prawn spaghetti with our secret Mediterranean sauce

450

Seafood Risotto

With calamari, prawns, and mussels,
topped with parmesan cheese

450

Astakomakaronada

Lobster Tail Spaghetti

2350

Red Shrimp Linguine

With imported Italian red shrimps

2550

Chicken Souvlaki

Diced chicken breasts on a skewer, pitta bread, vegetables, hand-cut fries, and a mustard-mayo dip

375

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Greek Moussaka

The authentic Greek moussaka, based on *yiayia's* recipe

325

Spalobrizola

Charcoal-grilled imported sirloin steak with hand-cut fries

800

SIDES

Sautéed Vegetables

With roasted sesame seeds, black garlic, and aged balsamic vinegar

125

Patates Tiganites

Hand-cut, crispy French fries

95

Patates Fournou

Roasted potatoes with lemon and thyme

145

White Rice

85

Brown Rice

95

Seafood Rice

175

Prices are subject to 12% service charge and 14% VAT.

DESSERTS

White & Blue Baklava

Crispy pastry, pistachio cream, caramelized nuts,
mastic ice cream

195

Fruit Platter

Seasonal fruits / 2 pax

250

Chocolate Mousse

With whipped cream and chocolate syrup

175

Portokalopita me Pagoto

Greek orange pie with mastic ice cream

195

Ice Cream Selection

Vanilla / Chocolate / Lemon / Strawberry / Mango / Mastic

75 / scoop

Prices are subject to 12% service charge and 14% VAT.

= Signature Dish

DRINKS MENU
& WINE LIST

GIANACLIS
VINEYARDS SINCE 1882

Heineken®

COLD BEVERAGES

Large Mineral Water	50
Small Mineral Water	35
Sparkling Mineral Water	60
Soft drinks	60
Soda / Tonic	75
Red Bull	125
Birell	60
Fayrouz	60

FRESH JUICES

Strawberry	95
Orange	90
Mango	95
Seasonal	110

SMOOTHIES

Strawberry Smoothie	125
Seasonal Smoothie	125
Five Fruits	145
Banoffee	145
Cookies & Cream	135

Prices are subject to 12% service charge and 14% VAT.

SIGNATURE LEMONADES

Classic Lemonade..... 90

Sparkling Lemonade..... 125

Pink Tea Lemonade..... 100

Green Lemonade..... 100

HOT COFFEE & TEA

Espresso..... 60

Double Espresso..... 85

Cappuccino..... 90

Tea (Ceylon - Mint - Chamomile)..... 60

COLD COFFEE / FREDDO

Freddo Espresso..... 85

Freddo Cappuccino..... 110

Iced Americano..... 95

Nescafe Frappe..... 75

Iced Latte..... 80

Iced Spanish Latte.....145

BEERS

Stella Lager	125
Heineken	125
Heineken Draft 250ml	110
Heineken Draft 500ml	175
Sakkara Gold	125

WHITE WINES

	bottle / by glass
Chateau de Granville Semillon	1050 / 250
Castello Di Trevi Grillo	1050 / 250
Nala Chardonnay & Sauvignon Blanc	1050 / 250
Cape Bay Chardonnay	950 / 210
Jardin Du Nil Vermentino & Viognier	850 / 195
Beausoleil Bannati	750 / 170
Omar Khayyam Sultanine Blanche	600 / 135
XO Chardonnay & Vermentino	600 / 135

Prices are subject to 12% service charge and 14% VAT.

ROSÉ

Beausoleil Monocépage Merlot	750 / 170
Omar Khayyam Sultanine Blanche & Bobal	600 / 135
XO Grenache & Montepulciano	600 / 135

RED WINES

	bottle / by glass
Chateau de Granville Merlot & Cabarnet Sauvignon	1050 / 250
Castello Di Trevi Nero D'avola	1050 / 250
Nala Pinotage & Syrah	1050 / 250
Cape Bay Merlot	950 / 210
Jardin Du Nil Cabarnet Sauvignon, Petit Verdot, & Syrah	850 / 195
Beausoleil Monocépage Cabarnet Sauvignon	750 / 170
Omar Khayyam Bobal	600 / 135
XO Cabarnet Sauvignon & Merlot	600 / 135

Prices are subject to 12% service charge and 14% VAT.

SPARKLING WINES

Valmont White — 1100 / 265
Viognier, Marsanne, & Roussanne

Valmont Rose — 1100 / 265
Viognier, Marsanne, Roussanne,
+ Merlot & Syrah

BY THE GLASS

Glass of Greek Ouzo..... 325

Shot of Mastiha Skinos..... 275

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Taxes and service charge are not included in the prices and will be added to your bill. Consumer is not obliged to pay if the notice of payment has not been received (receipt/invoice). Please email us at wb@santaluciagroup.net for the registration of complaints.