

Menu



Blueberries Restaurant

249 East Barnet Road, Barnet, Herts, EN4 8SS

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www.blueberriesrestaurant.co.uk



Starters

Mixed Mini Meze Selection of dips, cold and warm appetisers (minimum for two)	6.95 each
Soup of the Day	3.25
Taramosalata V Homemade smoked cod roe, olive oil and lemon dip	3.25
Houmous V Homemade house recipe of chickpea, tahini, olive oil, lemon and garlic dip	3.25
Tsantziki V Homemade yoghurt, cucumber, garlic, olive oil and mint dip	3.25
Olives V A selection of marinated olives green and black	2.95
Feta Cheese V Drizzled with extra virgin olive oil and oregano	3.95
Halloumi V Greek Cypriot goat's cheese, char-grilled	4.25
Lounza Smoked fillet of pork soaked in red wine, char-grilled	4.25
Loukanika Cypriot smoked pork, wine and peppercorn sausage, char-grilled	4.25
Pastourma Spicy beef traditional Greek sausage, char-grilled	4.25
Kioftedes Homemade Greek style meatballs infused with aromatic spices and fresh herbs	4.25
Dolmades Home recipe of minced lamb and rice infused with fresh herbs and spices, wrapped in vine leaves.	4.25
Greek Salad V	4.50
Garlic Mushrooms V Sautéed in butter, garlic, parsley and white wine	4.25
Prawn Cocktail Prawns on a bed of crispy lettuce drizzled with homemade marie-rose dressing	4.25
Sardines Fresh Sardines dressed with garlic and lemon dressing	4.75
White Bait	4.25
Fried Kalamari	4.95
King Prawns sautéed with white wine and garlic butter	6.95
Smoked Salmon	4.25

Fish

Grilled Fillet of Salmon served with potatoes and seasonal vegetables	10.50
Fried Kalamari served with hand-cut chips and salad	10.50
Panfried Fillet of Seabass topped with a light white wine, onion, mushroom and fresh pepper sauce, served with potatoes and seasonal vegetables	13.95
Whole Grilled Seabass served with potatoes and seasonal vegetables	13.95
Whole Grilled Seabream served with hand-cut chips and salad	13.95
King Prawns sautéed with white wine and garlic butter served with salad and hand-cut chips	14.95

House Specialities



Meze Traditional selection of Greek dishes served over a series of courses (minimum for two)	18.50 each
Kleftico A tender piece of English lamb slowly cooked in the oven in its own sauce, served with potatoes and seasonal vegetables	10.50
Homemade Mousaka Layers of aubergine, courgettes, potatoes, mince meat infused with fresh herbs and spices, topped with a creamy cheese sauce and baked in the oven, served with salad	9.50
Vegetarian Homemade Mousaka Layers of aubergine, courgettes, potatoes, fresh herbs and spices, topped with a creamy cheese sauce and baked in the oven, served with salad	9.50
Dolmades Home recipe of minced lamb and rice infused with fresh herbs and spices, wrapped in vine leaves, served with salad and hand cut chips	9.50
Vegetarian Dolmades V served with salad and hand cut chips	9.50
Kioftedes Greek style meatballs infused with aromatic spices and fresh herbs, served with rice and salad	9.50
Vegetarian Kioftedes V Greek style 'meatballs' infused with aromatic spices and fresh herbs, served with rice and salad	9.50
Pan fried Calves Liver Garnished with crispy pork fillet and silverskin onions, served with red wine sauce, seasonal vegetables and potatoes	13.50

Chargrills

Chargrilled Breast of Chicken marinated in thyme, oregano & olive oil, served with salad & hand cut chips	9.50
Pork Souvlaki skewered tender pieces of pork, marinated in lemon, oregano & olive oil	9.50
Chicken Souvlaki skewered chicken pieces marinated in garlic, oregano, lemon & olive oil	9.50
Lamb Souvlaki skewered lamb pieces marinated with fresh peppers, red onion & mixed herbs	10.50
Mixed Souvlaki skewered pork and chicken pieces	9.95
Special Mixed Souvlaki Lamb chop, chicken souvlaki, pork souvlaki, halloumi, lounza, loukaniko	13.95
<i>All of the above souvlaki are served with salad, hand cut chips and rice</i>	
Lamb Chops chargrilled served with hand cut chips and salad	12.95
Sirloin Steak served with hand cut chips, mushrooms and tomatoes	14.95

A discretionary service charge of 10% will be added to parties of five or more.

