

HANDMADE BURGERS

Our burgers are handmade to order using grass fed Aberdeen Angus beef, served with gourmet fries & homemade coleslaw.

CHIMICHURRI BURGER 15.95

Caramelised onions, mixed leaves, Swiss & American cheese, gherkin, finished with chimichurri sauce served on beer sourdough burger bun.

SMOKEY ROBINSON 16.95

Caramelised onions, Swiss American cheese, jalapenos, beer battered onion rings finished with ketchup and smokey mayo.

GYROS

Tzatziki, vine tomatoes, onions, lettuce, pickled cabbage
Greek garlic sauce, served with gourmet fries
& Greek dipping sauce.

ORIGINAL TURKISH DONNER 16.50

LEBANESE FALAFEL v 16.50

ROASTED GREEK CHICKEN 16.50

ROASTED GREEK PORK 16.50

Cypriot HALLOUMI v 16.50

GREEK SAUSAGE & JALAPENO 16.50

MIXED: CHICKEN, PORK & HALLOUMI 17.95

NEW DIRTY TURKISH DÖNER 17.95

Turkish-style döner served over crisp skin-on fries with red onion, sumac, shredded red cabbage, fresh tomatoes and gherkins. Finished with Greek feta, house-made garlic & chilli sauces and melted Italian mozzarella. Served with Greek-style bread on the side.

EXTRA TOPPINGS:

FETA CHEESE £1.50 HALLOUMI £2.00 JALAPENOS £1.00
SMASHED AVO £2.00 HUMMUS £1.50

SIDES

GOURMET FRIES v 3.95

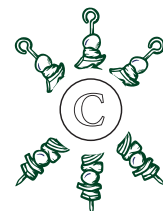
TRUFFLE PARMESAN FRIES v 6.99

MEDITERRANEAN OLIVES v 5.00

SAFFRON RICE v 2.99

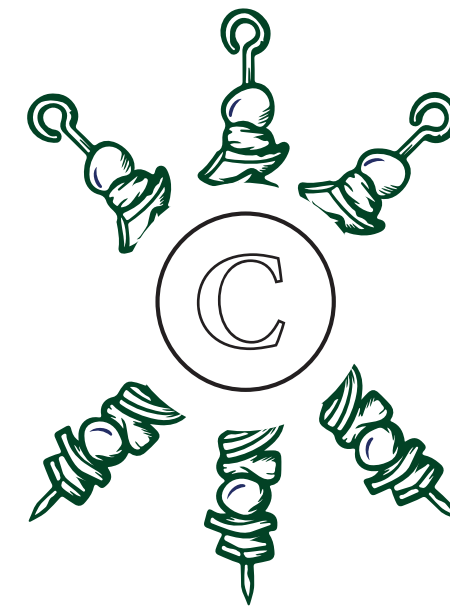
BEER BATTERED ONION RINGS v 4.00

GREEK BREAD WITH OLIVE OIL DIP & FETA v 5.00



Calilo

← FOOD ♦ BEER ♦ FRIENDS →



Calilo

Modern Greek & Mediterranean Kitchen

FOOD ♦ BEER ♦ FRIENDS

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COLD MEZZE

HUMMUS v 6.99

Mashed chickpeas blended with organic tahini, garlic, infused with olive oil & lemon juice, served with authentic bread.

TZATZIKI v 6.99

Classic Greek yoghurt dip of fresh mint, cucumber and garlic served with authentic bread.

TYROKAFTERI v 6.99

(Spicy cheese) Greek feta, red chillies & olive oil

DOLMADES v 6.99

Vine leaves stuffed with aromatic rice served with Greek tzatziki.

GREEK SALAD v 6.99

Feta, tomatoes, cucumber, olives, onion, olive oil & oregano
Add Halloumi 3.50

WARM MEZZE

ARANCINI 9.50

Herbed beef & pea risotto, golden breadcrumb crust. Served with a Sicilian tomato sauce and Parmesan shavings.

HONEY & TRUFFLE CAMEMBERT v 12.00

Infused baked Camembert served with homemade croutons and cranberry sauce.

LAMB MEATBALL 11.50

Minced lamb infused with finest basil & herbs in a Napoli sauce served with Greek bread

FALAFEL v 7.50

Flavoured with red peppers, fresh herbs & cumin, served with hummus and Greek bread.

CALAMARI 11.00

Fried fresh squid served with tartar sauce.

TEMPURA PRAWNS 11.50

Panko coated prawns served with chilli & garlic dipping sauce.

PIL PIL 12.00

Succulent fresh prawns, sautéed in golden extra virgin olive oil with fragrant garlic and a hint of chilli. Served sizzling hot, accompanied by crusty traditional bread to soak up every last drop of flavour. A classic Spanish tapas.

CYPRLOT HALLOUMI FRIES v 9.50

Fried sticks of Cypriot cheese finished with olive oil & served with a sweet chilli sauce.

BUFFALO WINGS 11.00

Served with blue cheese & Franks Hot sauce.

TRADITIONAL MEZZE FOR 2-4 PEOPLE 35.95

Dolmades, homemade tzatziki, fresh Greek salad, hummus, Cypriot halloumi & homemade slaw. Served with roasted pork and chicken, finished with authentic Greek bread
Vegetarian option available

CHAR GRILLS

(Served with authentic Greek bread & house salad, Greek garlic & chilli sauce)

CHICKEN GRILLED KEBAB 18.00

Grilled pieces of chicken breast marinated in saffron and lemon juice, accompanied with roasted vegetables.

AUTHENTIC LAMB 20.00

Marinated grilled chunks of lamb fillet, accompanied with roasted vegetables.

MIXED GRILL 26.00

A skewer of baby lamb fillet, a skewer of saffron chicken breast, accompanied with roasted Veg.

LAMB CHOPS 19.00

Grilled lamb chops from Yorkshire Syke House Farm marinated in a flavourful Persian style saffron lemon sauce, served with gourmet fries.

ULTIMATED GRAND GRILL 36.00

Two skewers of minced lamb (300g), a skewer of saffron baby chicken (240g), a skewer of diced lamb fillet (240g), garnished with roasted vegetables.

Signature Dishes

LEMON & HERB SEA BASS 25.00

Delicate sea bass fillet marinated with fresh lemon, garlic and herbs, served with roasted baby potatoes and Mediterranean vegetables, finished with a light herb butter.

FALL OFF THE BONE - GREEK LAMB SHANK 25.00

Slow cooked lamb shank from Yorkshire Syke House Farm in a traditional Greek sauce, served on homemade mashed potatoes.

TEXAS PORK RIBS 24.00

Smothered in a sticky homemade whiskey barbecue sauce! Ribs are rubbed with a blend of spices and slow-cooked until they are so tender they fall off the bone! Served with homemade coleslaw and gourmet fries.

BEEF STROGANOFF 21.00

Tender strips of premium beef, made using grass-fed beef sourced from Sykehouse Farm, gently cooked with chestnut mushrooms, onions and smoked paprika in a rich, creamy stroganoff sauce. Served with buttery mashed potatoes and seasonal vegetables.

CHEF’S SPECIAL CREAMY CHICKEN STROGANOFF 19.00

Indulge in tender Yorkshire corn-fed chicken, paired with organic porcini mushrooms and a hint of wine. Enveloped in luscious creamy sauce, choose fluffy rice or buttery mashed potatoes for your accompaniment

PAN- FRIED KEBAB 17.00

Pan fried kebab is a popular domestic Persian kebab, that has entered the menus of big restaurants. Prepared from mixture of the finest mincemeat from local Yorkshire farms cooked in a rich saffron tomato sauce served with basmati rice.

MOUSSAKA 18.00

A family favourite made with traditional herb seasoning, layers of aubergine, courgettes, organic potatoes and minced lamb. Topped with bechamel sauce and baked in the oven, served with Greek tzatziki and gourmet fries.

CALLO CHICKEN SALAD \$18.50

Grilled chicken with mixed leaves, vine tomatoes and halloumi fries, finished with creamy Caesar dressing, Greek feta, olive oil and balsamic glaze.
Vegetarian option available (v)

LEBANESE CHICKEN SHAWARMA 18.50

Saffron-marinated corn-fed chicken, slow-roasted with Mediterranean spices. Served with golden fries and Lebanese harissa yoghurt.

MOROCCAN STEAK SALAD 18.00

Seared Yorkshire steak served on a crisp bed of Italian rocket with sharp red onion, sweet confit tomatoes and fresh coriander. Served with our homemade hummus and finished with a signature spiced sauce.

MEDITERRANEAN FALAFEL & HALLOUMI SALAD v 17.00

Handcrafted falafel and chargrilled halloumi layered with ripe tomatoes, cucumber, red onion, olives and feta cheese on fresh leaves, dressed with extra virgin olive oil, lemon and fragrant oregano.