

MEZEDES

HOUSE MADE DIPS SERVED WITH PITA BREAD

TARAMOSALATA	8.5
HUMMUS <i>vg</i>	7
TZATZIKI	7
TIROKAFTERI	8.5
EXTRA PITA BREAD	2.8
HOUSE MARINATED KALAMATA OLIVES CITRUS ZEST, CHILLI, MARJORAM	8
KEFALOGRAVIERA SAGANAKI HONEY, CARAMELISED PEAR, BLACK SESAME, OUZO <i>gf</i>	16
CRAB & HALLOUMI LOUKOUMADES MINT, CARAMELISED ONIONS, CHIVES, HOUSE AIOLI	16
ORGANIC CHICKEN KEFTEDES YOGHURT SKORDALIA, BABY SPINACH, RED SORREL	14
POPCORN CALAMARI BUTTERNUT PUMPKIN SKORDALIA, BLUE LENTILS, ESCHALOT	21
CHAR GRILLED OCTOPUS MACARONI, MARJORAM SAUCE, CARAMELISED ONIONS	21
STUFFED ZUCCHINI BLOSSOMS RICOTTA & FETA, THYME, HONEY, BLACK SESAME	17
PRAWN SAGANAKI TOMATO SAL TSA MARJORAM, FETA, OUZO, DILL, BASIL	24
LAMB & BLACK OLIVE KEFTEDES YOGHURT SKORDALIA, ROAST MARJORAM SAL TSA, RED SORREL	16

Please let our staff know of any dietary requirements

gf - Gluten Free gfo - Gluten Free Optional vg - Vegan

MAINS

CHARGRILLED PORK CUTLETS CHIPS, TZATZIKI, LEMON	29
LAMB SHANK YIOUVETSI CINNAMON SALTSA, ORZO, KEFALOGRAVIERA CHEESE	26
LAMB CUTLETS CHARGRILLED BROCCOLINI, FETA, OREGANO	31
CHICKEN SKEWER MIXED GRAIN SALAD, PITA BREAD, TZATZIKI	25
SLOW ROASTED LAMB SHOULDER MARJORAM, LEMON ROAST POTATOES TZATZIKI	600g/39 1.5kg/69
ANGUS BEEF RIBS ROAST WALNUT CREAM, MIXED GRAIN SALAD	28 400g
KING PRAWN LINGUINE SWEET BASIL, TOMATO SALTSA, PRAWN BISQUE, OUZO	27
SPAGHETTI MARINARA KINKAWOOKA MUSSELS, PRAWNS, KING FISH, CALAMARI, BASIL	28
MUSHROOM RISOTTO PORCINI, SHIITAKE, MUSHROOMS, EXTRA VIRGIN OLIVE OIL, TOFU FLAKES <i>vg</i>	26

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SALADS AND SIDES

HORIATIKI SALATA BLACK RUSSIAN TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA <i>vgo</i>	14
GREEK COLESLAW CHIVES, SHAVED FENNEL, GREEN APPLE, POMEGRANATE <i>vg/gf</i>	13
MIXED GRAIN SALAD LENTILS, PEARL BARLEY, BURGHUL, ROAST PINE NUTS, CURRANTS <i>vg</i>	13
BEETROOT SALAD GOAT'S CURD, GARLIC LEMON OIL, WALNUTS <i>vgo/gf</i>	15
HORTA WILD AMARANTH, OLIVE OIL, LEMON	15
CHARGRILLED ASPARAGUS ALMOND FLAKES, LEMON OIL	13
LEMON ROAST POTATOES OREGANO, GARLIC <i>vg/gf</i>	12
PATATES TIGANITIES "FRIES" FETA, OREGANO <i>vgo</i>	10

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MEAT YOUR HEART OUT

49PP

Minimum 2 people

OUR FAMOUS MEAT PLATTER

SELECTION OF FRESHLY COOKED MEATS

OUR SIGNATURE MEZEDES, CHIPS AND SIDE SALAD

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SET MENU

59PP

Minimum 4 people

HOUSE MADE TARAMA SERVED WITH PITA BREAD

KEFALOGRAVIERA SAGANAKI HONEY, CARAMELISED PEAR, BLACK SESAME, OUZO *gf*

POPCORN CALAMARI BUTTERNUT PUMPKIN SKORDALIA, BLUE LENTILS, ESCHALOT

CRAB & HALLOUMI LOUKOUMADES MINT, CARAMELISED ONIONS, CHIVES, HOUSE AIOLI

LAMB & BLACK OLIVE KEFTEDES YOGHURT SKORDALIA, ROAST MARJORAM SALTSA, RED SORREL

SLOW ROASTED LAMB SHOULDER MARJORAM, LEMON ROAST POTATOES
TZATZIKI

HORIATIKI SALATA BLACK RUSSIAN TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA

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