

Eating **together** forms the foundation of ethical and cultural identity throughout the Mediterranean. We encourage customers to try different plates to be shared on the table for the genuine experience.

## FOR THE TABLE

- HOMEMADE BREAD SELECTION (DF\*) **£3.95**  
focaccia, sesame crusted loaf "koulouri",  
homemade butter
- MARINATED OLIVES (GF, DF) **£2.95**  
with lemon, coriander

## HOMEMADE DIPS

served with grilled Cypriot pitta

- GREEK TZATZIKI (V)(GF\*) **£5.95**  
yoghurt, cucumber, mint oil, oregano
- HUMMUS (VE,DF)(GF\*) **£5.95**  
chickpeas, ras el hanout spice, crispy onions
- WHIPPED FETA "TIROKAFTERI" (V)(GF\*) **£5.95**  
feta cheese, roasted red peppers, pomegranate,  
sesame seeds
- SMOKED TARAMASALATA **£5.95**  
smoked eel, rock samphire, paprika
- GRILLED PITTA (DF) **£1.50**  
with oregano oil

## STARTERS

- FRIED BABY CALAMARI (DF) **£9.95**  
with spicy mayo and burnt lemon
- GRILLED HALLOUMI (V)(GF) **£9.95**  
spoon sweet grape, basil oil, baby mixed leaf
- PRAWN SAGANAKI (GF\*) **£10.95**  
ouzo gel, rich tomato sauce, fried feta
- "KEFTEDES" **£8.95**  
pork meatballs, avocado tzatziki dip
- MUSHROOM ARANCINI **£9.95**  
rich rice balls with parmesan and tomato chutney
- FRIED COURGETTE (V)(VE\*) **£6.95**  
with yoghurt and lime dip

## MAIN COURSES

- CHICKEN THIGH SKEWERS **£17.95**  
pitta bread, tzatziki dip, chopped salad, charred  
lemon and oregano
- LAMB SHANK KLEFTIKO (DF)(GF\*) **£29.95**  
slow cooked lamb, new potatoes, braised tomato,  
bay leaves, onion gravy
- KING PRAWN ORZO **£18.95**  
juicy king prawns with tomato and herb orzo,  
topped with smoked cheese
- SEA BREAM (GF)(DF) **£19.95**  
with greek "plaki" sauce, made with tomatoes and  
vegetable ragout
- BEEF "STIFADO" (GF)(DF) **£24.95**  
beef slow cooked in red wine, tomato, vinegar  
and spices, with potatoes and pearl onions
- MOUSSAKA **£17.95**  
layers of aubergine, courgette, potato and lamb  
mince, topped with graviera bechamel cheese  
sauce
- MEDITERRANEAN SEA BASS (GF)(DF) **£18.95**  
baked fillet of sea bass, with verde sauce, new  
potatoes, asparagus and rocket leaves
- CHICKEN GYROS **£16.95**  
pitta bread, pico de Gallo, red onion, yoghurt lime  
dip
- CHICKEN & MUSHROOM RIGATONI **£17.95**  
with chicken breast cubes, garlic and onion puree,  
creamy pecorino sauce, chives

## VEGAN & VEGETARIAN

- HALLOUMI GYROS (V) **£15.95**  
pitta bread, baby rocket, tomato, pomegranate,  
garlic and lime aioli
- CAULIFLOWER BITES (GF,DF,VE) **£13.95**  
pan fried cauliflower florets, with beluga lentil  
salad, tahini dressing, toasted sesame seeds,  
sumac seasoning
- "GEMISTA" (GF,DF,VE) **£12.95**  
herby rice filled tomatoes with lemon dill sauce

Please let your server know if you have any allergies or intolerances. \*Some dishes can be altered to cater for gluten free or dietary needs, please ask for more info. All food is prepared in a small kitchen where cross contamination may occur.

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VE = VEGAN

N = CONTAINS NUTS