

HOMEMADE TOASTED FOCACCIA 5

with olive oil balsamic vinegar for dipping

MARINATED OLIVES (GF, DF, V, VE) 4

kalamata and green olives with lemon, coriander

TZATZIKI (GF, V) 5

creamy greek yoghurt with cucumber, dill, mint oil and oregano

HUMMUS (GF*, DF, V, VE) 5

blended chickpeas with ras el hanout spice, crispy onions

TIROKAFTERI - WHIPPED FETA (GF, V) 5

feta cheese, roasted red peppers, pomegranate, sesame seeds

GRILLED PITTA (GF*, DF, V, VE) 2

grilled with oregano olive oil

FRIED BABY CALAMARI (DF*) 11

with spicy mayo and burnt lemon

GRILLED HALLOUMI (GF, V) 10

sweet spoon grape, basil oil, baby leaf salad and sesame seeds

KING PRAWN SAGANAKI (GF*, DF*) 12

ouzo gel, rich tomato sauce, fried feta balls

CHICKEN "BIFTEKI" 10

herb packed ground chicken patties

COURGETTE CRISPS (V, VE*) 8

slices of courgette, coated and fried with yoghurt lime dip

PORK SOUVLAKI SKEWERS 10

grilled pork skewers with mixed leaf, charred lemon

GREEK SALAD (GF, V) 14

cucumber, tomato, peppers, red onion, feta crumble, black olive powder, oregano and lemon olive oil dressing

BURRATA PESTO SALAD (GF, V, N) 14

vine tomatoes, cherry tomatoes, mini burrata balls, rocket, pesto dressing

MEAT PLATTER (FOR 2) 80

lamb chops, chicken skewers, pork souvlaki, chicken bifteki, pork chop, yoghurt and lime dip, hot chilli dip, charred lemon and your choice of two sides

GREEK STYLE PORK CHOP (DF*) 23

with potato wedges, homemade slaw, corn on the cob, oregano, charred lemon

CHICKEN THIGH SKEWERS (GF) 19

with tumeric rice, chopped salad, tzatziki and oregano

BEEF "STIFADO" (GF, DF) 25

beef slow cooked in red wine, tomato, vinegar and spices, with potatoes and pearl onions

LAMB CHOPS (GF, DF*) 25

grilled lamb chops with lemon potatoes, baked vegetables, confit cherry tomato, spiced yoghurt, bravas sauce, olive crumble

GYROS BOARD 19

marinated chicken or grilled halloumi, pico de Gallo salad, red onion, grilled pitta, yoghurt lime dip

"MOUSSAKA" 21

layers of aubergine, courgette, potato and lamb mince in rich tomato sauce, topped with graviera bechamel cheese sauce

KING PRAWN ORZO 22

juicy king prawns in a creamy "tuscan" orzo, with baby spinach, sun-dried tomatoes and parmesan crisp

SEA BASS FILLET (GF, DF) 19

baked fillet of sea bass, with verde sauce, capers, potatoes with baby spinach, asparagus

MUSSELS & CLAMS (GF*) 21

in miso beurre blanc sauce, with sourdough bread and butter

STUFFED AUBERGINE (GF, DF, V, VE) 18

with tomato and herb rice and vegetables, rich tomato sauce. add feta +1.5

CAULIFLOWER FRICASSEE (GF, VE) 17

vegan cauliflower stew, onions, lettuce

SIDES

SKINNY FRIES 4 with oregano salt

POTATO WEDGES 4

GREEN MEDLEY 7 asparagus, beans and peas

SIDE SALAD 4 mixed leaf, cucumber, tomato

CORN ON COB 5 melting butter

SPINACH AND TOMATO RICE 5

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