

V O R I

DIPNOS | 80 per guest

Dipnos ~ Dinner

Our *Dipnos* menu is designed to be shared and enjoyed by all guests, with all dishes served as they get prepared by our chefs.

Welcome glass of Chatzivariti 'Migma' Pet Nat

Mezedakia | Snacks

Fava, caper, onions, sourdough (vegan)

Melitzanosalata, roasted pepper, *Trahanas* crisps, sourdough (veg)

Mikra | Small Plates

Choriatiki tomato, pepper, cucumber, onion, barrel-aged *Feta*, *Kalamata* olives (veg)

Soutzoukakia traditional spiced pork meatballs, tomato sauce

Skoumpri grilled mackerel, pickled onion

Panseta deep-fried crispy pork belly, quince puree

Gigantes baked *Feneos* butter beans, extra virgin olive oil, tomato (vegan)

Garides Saganaki pan-fried prawns, tomato sauce, *Feta*

Lahanodolmades rice filled cabbage leaves, *Avgolemono* (veg)

Megala | Big Plates (choose two)

Arni slow-roasted leg of lamb, roasted vegetables

Gourounopoulo slow-roasted pork belly, fruit, herbs, roasted vegetables

Gemista seasonal roast vegetables filled with rice, herbs and dried fruit (vegan)

Spalobrizola bone-in ribeye, hand-cut chips, sea salt

Gliko | Dessert

Selection of traditional Greek desserts

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

Menu items are seasonal and subject to change at short notice.
If you have any food allergy/intolerance we will do our best to accommodate it.