

# V O R I

## **PAREA MENU | 60 per guest**

*Parea ~ "to be in a group of friends and share experiences together"*

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

### **Mezedakia | Snacks**

*Fava*, caper, onions, sourdough (vegan)

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

### **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*

### **Megala | Big Plates (choose two)**

*Psari* seasonal catch of the day

*Chirino* grilled pork loin, roasted quince two-ways

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

*Spalobrizola* bone-in ribeye, hand-cut chips, sea salt (+20per guest)

*Kotopoulo* grilled young corn-fed chicken, turlou vegetables

### **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.