

# 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 (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)**

*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, *tourlou* 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.