

V O R I

DIPNOS

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

Karanikas Extra Brut Cuveé Speciale 2022, Xinomavro

Htapodi marinated octopus, Santorini fava, sourdough, caper leaves

Pasturmas pasturma croquettes, chilli tomato jam

Salata Vori chicory, radicchio, Heritage beets, balsamic honey, walnuts (veg)

Kolokithokeftedes deep-fried courgette fritters, *Feta*, Greek yoghurt (veg)

Garides Sharas grilled prawns, tarragon, chilli

Keftedakia traditional meatballs, fresh tomato & chilli sauce

Kotopulo confit chicken leg, chilli tomato jam, braised fennel

Choose two:

Psari grilled day boat catch of the day

Arni Kotsi slow-cooked lamb shank, trahanas, kaseri, Florina pepper, carob dressing

Brizola free-range beef steak cut of the day

Loukoumades traditional Greek doughnuts, cinnamon, walnuts (vegan)

Ekmek Kataifi kataifi pastry, custard cream, pistachio (veg)

75 per guest

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.