

## FAROS | Greek Plates & Wine

Holland Park Fizz | Kanella Espressotini | Negroni Sour | Metaxa Spice | Vori Old Fashioned 13

### **Bukies**

Elies

marinated *Kalamata* olives 4 (vegan)

Pastourmas

*pastourma* croquettes, chilli tomato jam 6.5

Htapodi

marinated octopus, Santorini *fava*, sourdough, caper leaves 7.5

### **Alifes**

Taramas

white cod roe, radish 7

Fava

Santorini *fava* split peas, onion 7 | add smoked eel +2.5

Tirokafteri

*Feta*, roast pepper, chilli, *Metaxa* confit figs 7.5 (veg)

Tzatziki

Greek yoghurt, cucumber, garlic 7 (veg)

Melitzanosalata

roasted smoked aubergine, marjoram 7.5 (vegan)

### **Salates**

Salata Vori

chicory, radicchio, Heritage beets, balsamic honey, walnuts 15 (veg)

Horiatiki \*

tomato, cucumber, pepper, onion, *Kalamata* olives, *Feta* 15 (veg\*)

### **Mezedes**

Souvlaki

grilled pork skewer, *tzatziki*, smoked paprika dressing 12

Arni

grilled lamb chop, hand-cut chips, carob herb dressing 16

Keftedakia

traditional meatballs, fresh tomato & chilli sauce 12

Mastello

deep-fried battered *Mastello* cheese, chilli honey, sesame 12 (veg)

Manitaria

grilled mushrooms, *Petimezi*, pine nuts, thyme 9.5 (vegan)

Gigantes

baked *Feneos* butter beans, tomato.

Plain (vegan), grated *Mizithra* (veg) or *Pastourma* 12

Garides Scharas

grilled prawns, tarragon, chilli, extra virgin olive oil 14

Kalamari

grilled calamari, black-eyed beans, *maintanosalata* 14

Kolokithokeftedes

deep-fried courgette fritters, *Feta*, dill yoghurt 9.5 (veg)

Magula

Matsata Cycladic pasta, slow-cooked red wine ox cheek *ragù* 24

Kotopulo

confit chicken leg, chilli tomato jam, braised fennel 18

Matsata Thalassinon

home-made Cycladic pasta, seasonal seafood, *bottarga* 24

Matsata Manitaria

home-made Cycladic pasta, seasonal mushroom *ragù* 19 (vegan)

### **Shara (for the table to share)**

free-range steaks, chops and day boat catch grilled on charcoal

Psari

grilled day boat catch of the day | market price

Hirino

grilled Old Spot Pork chops, roasted butternut squash, honey & mustard dressing 40

Spalobrizola

grilled bone-in ribeye, hand-cut chips, sea salt 58

\*can be served vegan as well

Our meat is free-range and supplied by our neighbours **Lidgates Butchers**, and our sourdough bread from **St. John's Bakery**.

Our fish is sustainably fished and sourced daily.

The exquisite Greek products you are tasting are sourced for us by our good friends **Maltby & Greek**.

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

If you have any food allergy/intolerance, do let us know in advance of your reservation. We will try to accommodate it, but cannot guarantee it neither can we guarantee the absence of allergen traces. Unfortunately we will not be able to accommodate severe allergies.