

V O R I

PAREA

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.

Alifes tzatziki, taramas and melitzanosalata, Greek pita bread

Salata Vori garden leaves, Heritage beets, radish, balsamic honey (veg)

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

Garides Sharas grilled prawns, tarragon, chilli

Keftedakia traditional meatballs, fresh tomato & chilli sauce

Magula homemade Cycladic pasta, slow-cooked red wine ox cheek ragù

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

Lukumades traditional Greek doughnuts, cinnamon, walnuts

55 per guest

The *Parea* menu is available for up to 10 guests

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.