

FAROS | Cocktails, Greek Plates & Wine

Holland Park Fizz | Kanella Espressotini | Negroni Sour | Metaxa Spice | Vori Old Fashioned 14

Bukies ~ small nibbles

Elies Kalamata olives 5 (vegan)

Kroketes **pasturma** or **feta** croquettes, chilli tomato jam 7

Pestrofa cured trout, pickled cucumber 7

From the Land grilled free-range steak cuts of the day, supplied by Lidgates family butchers (market price)

From the Sea grilled sustainably-caught whole day-boat catch (market price)

Shara ~ our charcoal grill

Garides prawns, radicchio, fennel, spring onion, *Metaxa* brandy 16

Arni Texel lamb shoulder chop, mint & caper dressing 18

Kalamari calamari, *pikantiki* spicy dressing 16

Suvlaki Gloucester Old Spot pork skewers, *tzatziki*, smoked paprika dressing 16

Piperies green peppers, *feta*, black sesame 12 (veg)

Biftekia traditional beef patties, potatoes, tomato 14

Manitaria grilled mushrooms, *petimezi*, pine nuts, thyme 9.5 (vegan)

Mezedes ~ small plates

Htapodi marinated octopus, caper leaves, extra virgin olive oil 16

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

Gigantes baked *Feneos* butter beans, tomato. **plain** (vegan), **grated mizithra** (veg) or with **pasturma** 13

Lahanika deep-fried seasonal vegetables, Greek yoghurt, tomato sauce 14 (veg)

Magula *Matsata* Cycladic pasta, slow-cooked red wine ox cheek *ragù* 18

Tsuhti *Matsata* Cycladic pasta, *mizithra*, chilli, garlic, egg yolk 12 (veg)

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

Salates ~ well...

Salata Vori seasonal beet salad, walnuts, Vori dressing (veg)

Horiatiki tomato, cucumber, pepper, onion, *Kalamata* olives, *feta* 15 (veg)

Alifes ~ spreads

Taramas white cod roe, radish 7

Fava Santorini fava split peas, onion 7

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

Tzatziki Greek yoghurt, cucumber, garlic 7 (veg)

Melitzanosalata roasted smoked aubergine, marjoram 7 (vegan)

Psomi grilled St John sourdough 4.5 (vegan)

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

Our seafood 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.