

V O R I

BRUNCH | ΔEKATIANO 9am-2pm

Our weekend brunch embodies the essence of soulful Greek cooking and the spirit of Andros.
Our freshly-roasted coffee is by **Catalyst Coffee Roasters** in London.

Alifes

tzatziki, melitzanosalata, tirokafteri, pita 8 (veg)

Pita

home-made pie of the day 8.5

Kuluri ~ traditional sesame bread:

plain 4 (vegan)

whipped warm wild thyme honey butter 8 (veg)

feta cheese, tomato 9 (veg)

free-range fried egg, Lidgates caramelised red onion pork sausage 11

Sutzuki

fried free-range eggs, *Sutzuki* spiced sausage, hand-cut string fries, *feta* 16

Kagianas

scrambled free-range eggs, tomato, basil, *feta*, St. John sourdough 13.5 (veg)

Furtalia

traditional *Andros* omelette, Lidgates caramelised red onion pork sausage, potato 13.5

Toast

St. John sourdough toast, courgette, dill & *feta*, chilli, free-range egg (any style) 13 (veg)

Avgofeta

egg-dipped St. John sourdough, grated *kaseri* cheese, tomato 13 (veg)

Tiganites

pancakes, *chocolate syrup*, walnuts 11 (veg)

Avga

two free-range eggs any style, St. John sourdough bread 8.5 (veg)

Giaurti

Greek yoghurt, seasonal berries, wild thyme honey, walnuts 8.5 (veg)

Loukanika

two Lidgates caramelised red onion pork sausages 7.5

Ntomatosalata

tomato, rocket, extra virgin olive oil, 5yr aged *Santorini* balsamic vinegar 5 (vegan)

Mastello

two pan-fried *Mastello* cheese slices 7.5 (veg)

Psomi

grilled St John sourdough 4.5 (vegan)

Add Pasturma dried beef on your eggs 3

We use delicious free-range **St. Ewes** eggs, sourdough bread from **St. John's Bakery** and sausages from **Lidgates butchers**.

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

Due to the size of our kitchen we cannot accommodate allergy or intolerance requests.