

**FAROS | Cocktails, Greek Plates & Wine**

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

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**Bukies ~ small nibbles**

*Elies Kalamata* olives 5 (vegan)

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

*Pestrofa* cured trout, pickled cucumber 7

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**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)

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**Shara ~ our charcoal grill**

*Garides Kritharoto* grilled prawns, *kritharaki orzo bisque* pasta 18

*Arni Texel* lamb cut, mint & caper dressing 18

*Kalamari* calamari, *pikantiki* spicy dressing 16

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

*Lahanika* grilled seasonal vegetables, Greek yoghurt & feta, honey & onion jam 14 (veg)

*Biftekia* traditional beef patties, hand-cut string chips, *staka* butter 16

**Mezedes ~ small plates**

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

*Bugiurdi* baked *Mastello*, tomato, peppers 13 (veg)

*Gigantes* baked *Feneos* butter beans, tomato. **plain** (vegan), **grated mizithra** (veg) or with **pasturma** 14

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

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

**Salates ~ well...**

*Salata Vori* seasonal beet salad, walnuts, aged balsamic *vinaigrette* 15 (vegan)

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

**Alifes ~ spreads**

*Taramas* white cod roe, bottarga, radish 7.5

*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 **Maliby & Greek**.

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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.

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