

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 seasonal salad

Htapodi marinated octopus, caper leaves, extra virgin olive oil

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

Garides grilled prawns, radicchio, fennel, spring onion, Metaxa brandy dressing

Biftekia traditional beef patties, hand-cut string fries, staka butter

Piperies green peppers, feta, black sesame (veg)

Choose one:

From the Land grilled free-range steak cuts, supplied by Lidgates family butchers
(bone-in sirloin +20pp)

From the Sea grilled sustainably-caught day-boat catch

Kataifi kataifi pastry, pistachio, syrup (veg)

55 per guest

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.

Please let us know of any allergies.

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