

## 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

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**Tsipura** grilled whole Sea Bream, *ladolemono* dressing 45 (for 2)

**Brizola** grilled bone-in Ribeye, *maintanosalata*, *tirokafteri*, *tzatziki* 70 (for 2)

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**Piatio Imeras** ask our team for our special dish of the day

### **Shara ~ our charcoal grill**

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

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

*Kalamari* calamari, *pikantiki* spicy dressing 16

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

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

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

*Manitaria* Portobello mushrooms, sautéed spinach 13 (vegan) | Egg yolk +2.5 (veg)

### **Mezedes ~ small plates**

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

*Mastello* pan-fried *Mastello* cheese, walnuts, honey, chilli 14 (veg)

*Gigantes* baked *Feneos* butter beans, tomato. **Plain** (vegan), **grated Mizithra cheese** (veg) or with **Pasturma** 14

*Matsata* rotating traditional home-made Cycladic pasta. Ask our team for today's *Matsata*

### **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.