

FAROS | Greek Plates & Wine

Rakomelo | Tsikudia | Tsipuro 5

Holland Park Fizz | Kanella Espressotini | Negroni Sour | Metaxa Spice | Vori Old Fashioned 16

Bukies ~ nibbles

Elies Kalamata olives 5 (vegan)

Kroketes **Pasturma** or **Feta** croquettes, chilli tomato jam 7**Tsipura** grilled whole Sea Bream, *ladolemono* dressing 45 (for 2)**Brizola** grilled bone-in Ribeye, *maintanosalata*, *tirokafteri*, *tzatziki* 70 (for 2)**Piato Imeras** ask our team for our special dish of the day**Shara ~ grilled on charcoal****Garides Kritharoto** prawns, *kritharaki orzo bisque* pasta 18**Arni Texel** lamb cut, mint & caper dressing 22**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 16 (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 ~ smaller 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****Salata Vori** seasonal beet salad, walnuts, aged balsamic *vinaigrette* 15 (vegan)**Horiatikiki** 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 **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.

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