

V O R I

Faros ~ Lighthouse

Honouring Tourlitis, the lighthouse standing proud outside the Chora of Andros.

All plates are served in waves and meant for sharing.

Greek Plates & Wine

Assyrtiko Wine Flight - enjoy three stunning Assyrtiko's (3x50ml) 35 | food paired 50

Economou Assyrtiko, Crete 2015 | Argyros 'Cuvée Evdemon', Santorini 2021 | Oeno P 'Pithari 6', Santorini 2021

Bukies

Elies Kalamata olives 5 (vegan)

Kroketes Pasturma, Feta (veg) or Musaka croquettes 8

Tiria Island Cheeses Tinos Kariki, Naxos Arseniko, jam, walnuts 9 (veg)

Psari grilled catch of the day market price (for 2-3)

Brizola grilled bone-in Ribeye, *maintanosalata*, *tirokafteri*, *tzatziki* 800gr 120 (for 3-4)

Piata Imeras ask our team for our daily special

Shara ~ grilled on charcoal

Brizolaki steak cut, parsley staka butter 26

Kalamari calamari, fennel salad, hazelnuts 18

Suvlakia Gloucester Old Spot pork skewers, *tirokafteri*, confit garlic 18

Lahanika aubergine, courgette, romano pepper, feta onion jam 16 (veg)

Biftekia beef patties, smoked Greek yoghurt, tomato sauce 17

Manitaria Portobello mushrooms, sautéed kale, petimezi, pine nuts 15 (vegan) | Egg yolk +2.5 (veg)

Htapodi octopus, bottarga, lettuce salad 24

Piata ~ traditional cooked plates

Garides Saganaki baked prawns, tomato, ouzo, chilli, feta 18

Arni slow-braised lamb, potato purée, anchovy breadcrumbs, mint oil 26

Ladokola baked day-boat catch fillet, fennel, red onion, capers, lemon, olives 24

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

Gigantes baked Feneos butter beans, tomato. Plain, with grated cheese (veg) or pork sausage 16

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

Salates

Salata Vori green leaves, roasted beets, pumpkin seeds, Greek yoghurt dressing 15 (veg)

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

Alifes

Taramas white cod roe, cucumber 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)

Patates Tiganites hand-cut chips, feta 8 (veg)

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.