

# VORI

## Parea

Our seasonal Parea menu experience is designed to be shared on the table, with dishes served in waves

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Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

### Start with

Krokets Feta (v)

Tiria Island Cheeses (v)

### Alifes - choose three, served with pita bread

Taramas | Fava (vn) | Tirokafteri (v) | Tzatziki (v) | Melitzanosalata (vn)

### Salad - choose your salad for the table

Salata Vori

green leaves, roasted beets, pumpkin seeds, Greek yoghurt dressing (v)

Horiatiki

tomato, cucumber, pepper, onion, Kalamata olives, feta (v)

### Piata - choose three plates for the table

Mastello pan-fried Mastello cheese (v)

Suvla grilled Gloucester Old Spot pork

Garides Saganaki baked prawns

Manitaria grilled Portobello mushrooms (vn)

Gigantes baked butter beans (vn)

Bifteikia grilled beef patties

Matsata traditional home-made Cycladic pasta

Htapodi grilled octopus +5 per guest

Brizolaki grilled steak cut of the day +5 per guest

Kalamari grilled calamari

### Shara - Feast with our bigger sharing plates from the charcoal grill

Psari grilled catch of the day +20 per guest

Brizola grilled bone-in Ribeye +25 per guest

served with grilled aubergine, courgette, romano pepper, feta onion jam

### Gliko - traditional dessert

**55 per guest**

v=vegetarian, vn=vegan

Our meat is free-range and supplied by our neighbours **Lidgates Butchers**, and our sourdough bread from **St. John's Bakery**.  
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 accomodate allergy or intolerance requests.