

# 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 blue cheese, Naxos Arseniko, jam, walnuts 9 (veg)

**Piatio Imeras** ask our team for our daily special

### Shara ~ grilled on charcoal

*Psari* grilled whole day-boat catch Market Price (for 2-3)

*Brizola* daily free-range steak cut, ask the team for today's cuts Market Price

*Kalamari* calamari, taramas, aged vinegar, onion three ways 20

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

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

*Sutzukakia* beef meatballs, smoked Greek yoghurt, tomato sauce 17

*Arni* lamb skewer, seasonal salad, green chilli, pita 26

*Htapodi* octopus, bottarga, lettuce salad 24

*Garides Saganaki* grilled prawns, tomato, chilli, feta 20

### Piata ~ traditional cooked plates

*Manitaria* Portobello mushrooms, Kariki blue cheese, honey butter 16 (veg) | Egg yolk +2.5 (veg)

*Ladokola* day-boat catch fillet, cooked a different way each day 28

*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, barrel-aged feta 15 (veg)

### Alifes

*Taramas* white cod roe, cucumber, dill oil 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.