

V O R I

BRUNCH | ΔΕΚΑΤΙΑΝΟ 9am-2pm

Our brunch embodies the essence of soulful Greek cooking and the spirit of *Andros*.
Our freshly-roasted coffee is by **Catalyst Coffee Roasters** in London.

Alifes

tzatziki, melitzanosalata, tirokafteri, pita 8 (v)

Kuluri ~ traditional sesame bread:

plain 4 (vegan)

whipped warm wild thyme honey butter 8 (v)

feta, tomato 9 (veg)

free-range fried egg, Lidgates pork sausage 11

Tigani

free-range fried eggs, hand-cut chips, home-made pork apaki, chili sauce, graviera cheese 15

Kagianas

scrambled free-range eggs, tomato, basil, *feta*, St. John sourdough 14 (v)

Furtalia

traditional *Andros* omelette, Lidgates pork sausage, potato 14

Tsureki Avgofeta

egg-dipped tsureki brioche bread, crumbled feta, thyme honey 13 (veg)

Bugatsa

crispy buttered filo pastry, custard cream, icing sugar, cinnamon 15 (v)

Avga

two free-range eggs any style, St. John sourdough bread 9.5 (v)

Giaurti

Greek yoghurt, seasonal berries, wild thyme honey, walnuts 9 (v)

Loukanika

two Lidgates pork sausages 5

Ntomatosalata

tomato, seasonal green leaves, extra virgin olive oil, 5yr aged *Santorini* balsamic vinegar 5 (vn)

Mastello

two pan-fried *Mastello* cheese slices 7.5 (v)

Psomi

grilled St John sourdough 4.5 (vn)

Add seasonal grilled vegetables with aged balsamic vinegar on your eggs 5 (v)

Add Pasturma dried beef on your eggs 3

We use delicious free-range **St. Ewes** eggs, sourdough bread from **St. John's Bakery** and sausages from **Lidgates butchers**.

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

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