

V O R I

Parea

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

Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

Start with

Krokates 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)

Suvlakia grilled pork skewer

Garides Saganaki grilled prawns

Manitaria baked Portobello mushrooms (v)

Fasolia Piaz white bean salad (v)

Sutzukakia grilled beef meatballs

Matsata traditional home-made Cycladic pasta

Htapodi grilled octopus +5 per guest

Brizola grilled steak cut of the day +5 per guest

Kalamari grilled calamari

Arni grilled lamb skewer

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

Psari grilled catch of the day +20 per guest

Spalobrizola 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.