

Turlitis

Our 5-course seasonal sharing menu with dishes served in waves

Welcoming Nibbles

Octopus & Fava, Taramas & Cucumber croutons, Beetroot & Goats Cheese

Horiatiki

tomato, cucumber, pepper, onion, Kalamata olives, barrel-aged feta (v)

Selection of Dips

taramas, fava (vn), melitzanosalata (vn), tirokafteri (v)

Fasolakia

olive-oil braised runner beans, tomato, garlic (vn)

Garides Saganaki

grilled prawns, tomato, feta cheese

Lahanika

seasonal grilled vegetables, feta onion jam (v)

Arni Suvlaki

lamb skewer, pita bread, seasonal salad, green chili

Ladokola

sea bream fillet, tomato, onions, extra virgin olive oil

Brizola

free range steak-cut of the day from Lidgates Butchers

Lukumades traditional doughnuts & Saragli rolled baklava

70 per guest

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.