

Greek Plates & Wine

Assyrtiko Wine Flight - enjoy three stunning Assyrtiko's (3x50ml) 35 | food paired 50

VSV 'Pure' Santorini 2020 | Argyros 'Cuvée Evdemon', Santorini 2022 | Oeno P 'Pithari 6', Santorini 2021

Bukies

Elies Kalamata olives 5 (vegan)

Krokites Pasturma, Feta (veg) or Musaka croquettes 8

Tiria selection of cheeses: Tinos Kariki blue, Naxos Arseniko, Metsovo Rezanna jam, walnuts 11 (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

Hirino Suvlaki Gloucester Old Spot pork skewer, tirokafteri, confit garlic 18

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

Sutzukakia beef meatballs, smoked Greek yoghurt, tomato sauce 17

Arni Suvlaki 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

Mastelo pan-fried Mastelo 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.