

# V O R I

## **Parea ~ a group of friends**

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

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Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

### **Start with**

Feta & tomato jam croquette (v)

Tiria island cheeses, homemade marmelade, walnuts, crostini (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

beetroot, walnut skordalia, beet greens (v)

Horiatiki

tomato, cucumber, pepper, onion, Kalamata olives, feta (v)

### **Piata - choose three plates for the table**

Mastelo filo-wrapped mastelo cheese, honey, chili (v)

Tigania free-range pork shoulder, caramelised leeks, mustard sauce

Garides Suvlaki grilled prawn skewer, tomato & chilli sauce, feta, pistachio

Stifado wild mushrooms, petimezi molasses, onion, cinnamon, nutmeg (vn)

Bifteki grilled beef patty, Metsovone smoked cheese, homemade pita, herb salad

Kalamari grilled calamari, calamari, taramas, aged vinegar, onion three ways

Arni grilled free-range lamb, piaz bean salad

Brizola grilled free-range bavette steak, maintanosalata parsley salad +5 per guest

Htapodi grilled octopus, Santorini fava, capers, onions +5 per guest

### **Gliko - traditional dessert**

**50 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.