

V O R I

Trapezi ~ the dining table

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

Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

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 +5

35 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.