

# V O R I

## Cyclades Canapé Menu

---

### Choose 5 canapés

#### Cold

- Spanakopita-kia   filo pastry triangle bites with spinach, leeks, dill & feta cheese (v)
- Taramosalata Blinis   cod roe dip on mini blinis, topped with roe & dill
- Cucumber Cups with tzatziki and olive tapenade (v)
- Dolmadakia   vine leaves filled with rice & herbs, drizzled with oregano olive oil (vn)
- Greek Salad   cherry tomato, feta cheese & Kalamata olive skewers, oregano olive oil (v)

#### Seafood

- Saganaki Cups   grilled prawns, tomato, garlic & feta cheese sauce, served in filo pastry cups
- Octopus Crostini   grilled octopus on toasted bread with fava purée and pickled red onion
- Marida   whitebait fritters with lemon & garlic sauce

#### Meat

- Keftedes   spiced lamb meatball bites, tzatziki
- Lukaniko   grilled Greek sausage slices, skewered with roast peppers
- Suvlaki   marinated grilled chicken skewers, served with pita and garlic yoghurt

#### Vegetarian

- Burekakia   filo rolls with feta & herbs, drizzled with sesame & honey (v)
- Melitzanosalata Tartlets   smokey aubergine dip in mini tart shells (v)
- Mastelo Bites   pan-fried mastelo cheese parcels with pomegranate seeds (v)

#### Sweet

- Baklava Bites   rolled pastry with chopped nuts, soaked in syrup (v)
- Lukumades   traditional Greek doughnut dusted with cinnamon sugar (vn)
- Giaurti   Greek yoghurt & spoon dessert (v)

**35 per guest**  
**extra canapé +4.5**

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.