

Greek Plates & Wine

Assyrtiko Wine Flight - enjoy three stunning Assyrtiko's (3x50ml) 30 | food paired 45

VSV 'Pure' Santorini 2020 | Argyros 'Cuvée Evdemon', Santorini 2019 | Oeno P 'Pithari 11', Santorini 2022

Bukies

Elies Kalamata olives 5 (vegan)

Krokites feta & tomato jam or Musaka & cheese sauce croquettes 8

Tiria selection of cheeses from every corner of Greece, walnuts, homemade marmalade, crostini 12 (veg)

Piatio Imeras ask our team for our daily special

Shara ~ grilled on charcoal

Psari grilled whole day-boat catch Market Price

Brizola free-range bavette, maintanosalata parsley dressing 35

Kalamari calamari, taramas, aged vinegar, onion three ways 21

Karota charred carrots, feta, chilli oil, apricot jam 12 (v)

Bifteki beef pattie, Metsovone smoked cheese, homemade pita, herb salad 19

Arni free-range lamb, piaz bean salad 24

Htapodi octopus, Santorini fava, capers, onions 26

Piata ~ traditional cooked plates

Stifado wild mushrooms, petimezi molasses, onion, cinnamon, nutmeg 16 (vn)

Tigania free-range pork shoulder, caramelised cabbage, mustard sauce 16

Mastelo filo-wrapped mastelo cheese, honey, chilli 15 (v)

Revithada slow-cooked chickpeas, rosemary, garlic, lemon, sage olive oil 14 (vn)

Matsata rotating traditional homemade Cycladic pasta. Ask our team for today's Matsata

Kolokitha roasted pumpkin, wild thyme honey, hazelnuts 15 (v)

Garides baked prawns, orange, cloves, garlic, chilli 18

Salates

Salata Vori beetroot, walnut skordalia, beet greens 15 (v)

Horiatiki tomato, cucumber, pepper, onion, Kalamata olives, barrel-aged feta 15 (v)

Alifes

Taramas white cod roe, cucumber, herb oil 7.5

Fava Santorini fava split peas, onion 7

Tirokafteri feta, roast pepper, chilli, Metaxa confit figs 7.5 (v)

Tzatziki Greek yoghurt, cucumber, garlic 7 (v)

Salata Kipuru grated carrot, Greek yoghurt, garlic, cumin, walnuts 7 (v)

Patates Tiganites hand-cut chips, feta 8 (v)

Psomi grilled St John sourdough 4.5 (vn)

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.