

Greek Wines

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

VSV 'Pure' Santorini 2020 | Argyros 'Cuvée Palatia', Santorini 2023 | Oeno P 'Pithari 11', Santorini 2022

Sparkling & Brut

Anatolikos Organic Pet Nat, Assyrtiko-Malagouzia, 2025, Thrace *intense minerality, high acidity with a long & fruity finish* 11/60 Nat
Kostaki 'Prototype 01', Muscat Blanc à Petits Grains 2023, Samos *delightfully crisp and fresh with great minerality* 80 Org/Nat
Karanikas 'Cuvée Prestige' Extra Brut, Assyrtiko/Xinomavro 2017, Macedonia *delicate & balanced, long finish* 85 Bio

Orange

Garalis 'Terra Ampera', Muscat of Alexandria 2023, Limnos PDO *rich, fruity, with medium acidity & long finish* 16/58 Nat, Unf
Manousakis 'Nostos', Muscat of Spina 2023, Crete *medium bodied & delicate, fruity with great balance of minerality and acidity* 18/68
Bosinaki 'Aspela', Moschofilero 2022, Mantinia *fresh, medium-bodied, slight tannins, great long finish* 19.5/73 Nat, Unf

Rosé

Garalis Retsina, Muscat of Alexandria/Limnio 2023, Limnos PDO *fruity, earthy, fresh and lively* 13/33 (500ml) Org
Ousyra Fokiano 2023, Syros *crisp, medium-bodied, lively with a lasting finish* 39/55 Org
Troupis 100, Moschofilero 2024, Mantinia *intensely floral, rose pedal & ginger notes, balanced acidity* 15.5/41/58 Nat, Unf

White

Garalis Retsina, Muscat of Alexandria 2023, Limnos PDO *light, earthy, refined & refreshing* 11.5/30 (500ml) Org
Akriotou 'Orivatis Wild', Old Vines, Savatiano 2021, Thiva *great medium body, creamy texture, delicious long finish* 12/30/43 Unf
Orealios Gaea 'Truth' Organic Robola 2024, Cephalonia *earthy, minerally, soft to medium acidity, crisp* 13/34/48 Org
Kontogiannis 'Penteskoufi', Savatiano/Roditis 2024, Corinth *round medium body, buttery palate, crisp & fruity* 14/36/51 Bio
Troupis 'Tomi', Moschofilero 2023, Mantinia *delicate, fresh, well-balanced, lovely acidity and floral finish* 14/36.5/52
Magoutes 'Vieilles Vignes Blanc', Xinomavro 2024, Macedonia *explosive crisp body, balanced elegant acidity & minerality* 16/41/59
Zafeirakis 'Microcosmos', Malagousia, 2024, Thessaly *rich, minerally, great fruit & medium acidity* 18/48/68 Nat
Foundi 'Trygias', Blanc de Noir Xinomavro 2024, Naoussa *exquisite full-bodied Xinomavro, creamy, oaky with a long finish* 19/49/70
Douloufakis 'Aspros Lagos', Vidiano Barrel, 2023, Crete *rich fruit, delicious buttery texture, beautiful minerality, long finish* 55/79
Iliana Malihin 'Rhea' 2023, Vidiano, Crete *full-bodied, buttery, beautifully balanced fruit, acidity & smokey minerality (125ml)* 18/91 Unf
Estate Argyros 'Cuvée Palatia', Assyrtiko 2023, Santorini PDO *full-bodied, refreshing acidity, savoury minerality, long finish* 76/108
Oeno Π 'Pithari 11', Assyrtiko 2022, Santorini PDO *full-bodied, intense, with great minerality & salinity, stunning! (125ml)* 27/97/138 Unf
Oikonomou Assyrtiko 2016, Sitia, Crete *rich & full-bodied, with distinct salinity & minerality, and a long finish (125ml)* 32/175

Red

Oenops 'Apla', Xinomavro/Limniona/Mavroudi 2022, Macedonia *smooth, fresh, fruity & vibrant* 12/28/40
Garalis Organic Limnio 2022, Limnos PDO *beautifully well-rounded, elegant acidity & tannins, delicious long aftertaste* 37/53 Org
Karanikas 'Old Vines', Xinomavro 2019, Macedonia PDO *beautifully rich, elegant, lively with well-rounded tannins* 15.5/40/57 Bio
Magoutes Moschomavro 2022, Macedonia *medium-bodied, fruity & smooth, easy drinking* 16/42/60 Nat, Unf
Kefallinos Augoustiatis, 2021, Zakynthos *elegant, medium-bodied with balanced acidity & refined tannins* 16.5/44/62 Org, Nat
Troupis 'Route 111', Agiorgitiko/Mavrodaphne 2021, Nemea *lively medium body, delicate silky tannins & refreshing acidity* 18/46/66
Melitzani Xinomavro 2017, Naoussa PDO *rich fruity, medium to full-bodied, beautiful tannins and lingering long finish* 18.5/68
Mouses Estate, Mouhtaros 2023, Thiva *fruity, full-bodied with beautiful silky tannins, great texture and delightful acidity* 49/69
Anatolikos, Organic 'Fine' Mavroudi, 2021, Xanthi *rich aromas, full-bodied with dark fruit & coffee notes, long finish* 21.5/56/80
Gaia Estate Agiorgitiko 2021, Nemea PDO *smooth and silky, strong full body, gentle spice notes* 62/88 Org
Hatzidakis 'Mavrotragano' 2022, Santorini *deep red fruit aromas, full-bodied, beautiful tannins & minerality with a long finish* 69/99
Dalamara 'Paliokalias', Xinomavro 2021, Naoussa PDO *beautifully bold, full-bodied, great tannins & fruit. A fine Xinomavro* 20/70/100
La Tour Melas 'Palies Rizes', Agiorgitiko 2022, Nemea PDO *well-balanced, smooth & elegant, medium-bodied with velvety tannins* 205

Sweet

Gaia Vinsanto 8 years, Assyrtiko, Santorini *rich and balanced, with deep notes of honey, fig & caramel (50ml)* 12/80

Nat = Natural, Unf = Unfiltered, Org = Organic, Bio = Biodynamic

Drinks

COCKTAILS

Holland Park Fizz *Old Sport Gin, Roots Diktamo liqueur, Chatzivaritis Pet Nat, lemon* 16
Kanella Espressotini *Manifesto aged Tsipouro, Roots Cinnamon liqueur, Catalyst Coffee espresso* 16
Metaxa Spice *Metaxa 7* Brandy, 3Cents ginger beer, tabasco* 16
Vori Old Fashioned *Manifesto aged Tsipouro, Angostura bitters, orange* 16

CRAFT BEERS

Lucky Saint 0.5% 7
Septem Mylos Heretic Lager 7
Septem Friday's Pale Ale 8
Septem 8th Day IPA 9

APERITIFS/DIGESTIFS

Vori Rakomelo 9/16 (50/100ml)
Tsikoudia 35N 9/16
Tsipouro 'O'Purist' 9/16
Aged Tsipouro Apostolakis Manifesto 12
Ouzo Tetteris No 7 8.5/15
Mastiha Tetteris 8.5
Brandy Metaxa 12* 14
Old Pulteney 12 Year Old, Caithness 15
Chase Potato Vodka, Herefordshire 11

REFRESHMENTS

Coca Cola / Coke Zero 4 (200ml)
3Cents Sodas 5 (200ml)
Tonic Water | Ginger Beer | Pink Grapefruit
Sparkling Filtered Water 3.5
Fresh Orange Juice | Apple Juice | Home-made Lemonade 5

COFFEE, TEA & MORE...

Freddo Espresso 3.5
Freddo Cappuccino 4
Espresso / Double Espresso / Americano / Greek Coffee 3.5
Latte / Cappuccino / Flat White 4
Hot Chocolate 4.5
Mountain Tea / Chamomile 4
English Breakfast / Earl Grey 4

Our coffee is roasted in London by our good friends Catalyst Coffee Roasters, using Brazilian and Colombian coffee beans.

*All spirits are 50ml unless otherwise stated

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, let us know when ordering. We will try to accommodate it, but cannot guarantee it neither can we guarantee the absence of traces of allergens.