

Vori | Greek Plates

Bukies

Elies Kalamata olives marinated with orange zest, oregano and extra virgin olive oil 5 (vegan)

Kroketa feta, leek and white pepper croquette and quince chutney 6.5 (veg)

Psomi grilled sourdough with butter & olive oil foam 4.5 (veg)

Tiria three cheeses from every corner of Greece with walnuts, chestnut purée with honey and crostini 12 (veg)

Shara ~ grilled on charcoal

Tsipura grilled whole butterflied sea bream 35 (300gr)

Brizola butcher's choice steak 36 (250gr)

Hirino thinly-cut pork shoulder with smoked paprika dressing 26

Arni thinly-cut lamb leg with oregano & cumin dressing 34

Paidakia slow-cooked lamb ribs finished on the grill with pomegranate molasses and fennel seeds 18

Garides prawns marinated with garlic, chilli, finished with cardamon dressing 21

Htapodi charred octopus with Santorini fava and caramelised red onion and capers 28

Selinoriza charred celeriac with tahini, lemon and hazelnuts 12 (vegan)

Piata ~ traditional winter plates

Manitaria pan-seared wild mushrooms with petimezi grape molasses 14 (vegan)

Stifado slow-cooked veal shin with tomato sauce, pearl onions, cinnamon and orange peel 36

Mastelo deep-fried filo-wrapped mastelo cheese dressed with honey and chilli 15 (veg)

Revithada chickpeas slow-cooked with rosemary, onion, sage, sultanas 14 (vegan)

Dolmades slow-braised cabbage leaves with pork mince, rice and dill, dressed with avgolemono 14

Gigantes butter beans slow-cooked with tomato sauce 14 (vegan)

Arni Giuvetsi lamb leg slow-cooked in bone broth, served on kritharaki orzo pasta with graviera cheese 28

Kalamari pan-seared calamari with onion, fennel, tomato and orange, dressed with ladolemono 24

Salates

Kolokitha roasted pumpkin and salad leaves with grated graviera cheese and hazelnuts 15 (veg)

Salata Vori beetroot, walnut skordalia, chard greens 15 (vegan)

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

Alifes

Taramas white cod roe, lemon zest, dill 7.5

Fava Santorini fava split peas, caramelised onion, sage oil 7 (vegan)

Tirokafteri feta, roast pepper and chilli with Metaxa brandy confit figs 7.5 (veg)

Tzatziki Greek yoghurt, cucumber, garlic and dill 7 (veg)

Patates Tiganites hand-cut chips, oregano, salt 8 (vegan)

Furnu oven-roasted potatoes, lemon, oregano 8 (vegan)

Seskula grilled chard and leek dressed with ladolemono 8 (vegan)

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 accomodate allergy or intolerance requests.