

Kathra Devtera

Celebrating the beginning of 40 days of Lent

Elies & Lagana bread= for the table

Taramas white cod roe, lemon zest, dill 7.5

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

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

Fakes lentil velouté with cumin oil 12

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

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

Htapodi octopus macaroni cooked in wine, tomato sauce and cinnamon 28

Garides prawn filled tempura wine leaves, carrot purée 21

Halvas traditional semolina halva 8 (vegan)

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.