

Trapezi ~ The Dining Table

Our seasonal lunch Trapezi experience is designed to be shared, with dishes served in waves

Rakomelo | Tsikudia | Tsipuro 5 (25ml)

Holland Park Fizz | Kanella Espressotini | Metaxa Spice | Vori Old Fashioned 16

Alifes - choose three, served with pita bread

Taramas | Fava (vn) | Tirokafteri (v) | Tzatziki (v)

Salad - choose your salad for the table

Salata Vori beetroot, walnut skordalia, beet greens (vn)

Horiatiki tomato, cucumber, pepper, onion, Kalamata olives, feta (v)

Piata - choose three plates for the table

Mastelo filo-wrapped mastelo cheese, honey, chili

Hirino thinly-cut grilled pork shoulder, smoked paprika dressing

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

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

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

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

Arni thinly-cut grilled lamb leg with oregano & cumin dressing +5

Brizola grilled butchers choice steak +5

Selinoriza charred celeriac with tahini, lemon and hazelnuts (vn)

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

Gliko - traditional dessert +5

35 per guest

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.