

V O R I

Cyclades Canapé Menu

Choose 5 canapés

Cold

Spanakopita filo pastry bites with spinach, leeks, dill & feta (v)

Taramas cod roe mini blinis, topped with roe & dill

Cucumber Cups with tzatziki and olive tapenade (v)

Dolmadakia vine leaves filled with rice & herbs, drizzled with oregano olive oil (vn)

Greek Salad with cherry tomato, feta cheese & Kalamata olive skewers, oregano olive oil (v)

Seafood

Grilled Prawns with tomato, garlic & feta cheese sauce, served in filo pastry cups

Octopus Crostini with fava purée and pickled red onion

Whitebait fritters with lemon & garlic sauce

Meat

Spiced Lamb meatball bites and tzatziki

Greek Sausage slices grilled and skewered with roast peppers

Suvlaki grilled chicken skewers, served with pita and garlic yoghurt

Vegetarian

Burekia filo rolls with feta & herbs, drizzled with sesame & honey (v)

Melitzanosalata smoked aubergine dip in mini tart shells (v)

Mastelo pan-fried mastelo cheese parcels with pomegranate seeds (v)

Sweet

Baklava rolled pastry with chopped nuts, soaked in syrup (v)

Lukumades traditional doughnuts dusted with cinnamon sugar (vn)

Giaurti Greek yoghurt with spoon dessert (v)

35 per guest
extra canapé +4.5

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 accommodate allergy or intolerance requests.