

# Pasha

Celebrating Easter Sunday with a menu rooted in tradition and devoutness

Avga & Tsureki traditional dyed eggs and brioche-like Easter bread

Magiritsa traditional Easter offal soup 12

Horiatiki Greek salad with Kalamata olives and barrel-aged Feta 15 (v)

Maruli seasonal lettuce salad, with dill, and mustard vinaigrette 15 (vn)

Mastelo golden filo-wrapped & deep-fried cheese with wild thyme honey and chilli 15 (v)

Spanakopita traditional spinach & herbs pie 10 (v)

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

Lukaniko traditional sausage with caramelised onions and mustard 12

Katsikaki slow-roasted kid goat with roast vegetables 36

Arni slow-cooked lamb with roast vegetables 36

Kotopulo oven-roasted chicken and roast vegetables 32

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

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

Melitzanosalata with smoked aubergine, red pepper, and garlic 7.5 (v)

Pita bread 3 (vn)

Grilled St John's sourdough with olive oil butter 4.5 (v)

Hand-cut chips with oregano and salt 8 (vn)

Oven-roasted potatoes with lemon and oregano 8 (vn)

Gliko traditional dessert of the day

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.