

Parea ~ a group of friends

Our seasonal Parea menu sharing experience with dishes served in waves

Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

Start with

Feta, leek and white pepper croquette with quince chutney on the side (v)

Cheese selection served with walnuts, chestnut purée, honey and sourdough crostini (v)

Alifes - choose three, served with pita bread

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

Salad - choose your salad for the table

Beetroot salad with walnut & honey skordalia on chard greens (v)

Greek salad with Kalamata olives and barrel-aged feta (v)

Piata - choose three plates for the table

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

Pork shoulder slices topped with smoked paprika dressing

Prawns marinated in garlic and chilli, topped with cardamon dressing

Wild mushrooms, pan-seared, with petimezi grape molasses and a touch of olive oil (vn)

Paidakia lamb ribs marinated with pomegranate molasses and fennel seeds, flashed on the grill

Calamari pan-seared with onion, fennel, tomato, orange, and ladolemono

Lamb leg with oregano & cumin dressing

Grass-fed 28 day dry aged Ribeye steak, sea salt (250gr) +5

Celeriac served with tahini, lemon and hazelnuts (vn)

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

Gliko - traditional dessert

50 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.