

Trapezi Lunch Menu

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

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)

Pidakia 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 +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.