

V O R I

Greek Brunch

Our brunch embodies the tradition of Greek breakfast.

Enjoy with our freshly-roasted coffee from London's own **Catalyst Coffee Roasters**.

Spreads

tzatziki, fava, tirokafteri and pita bread 8 (veg)

Kuluri Traditional Sesame Bread:

plain 4 (vegan)

whipped warm wild thyme honey butter 8 (veg)

feta, tomato 9 (veg)

free-range fried egg, Lidgates pork sausage 11

Full Vori Breakfast

free-range fried eggs, St John sourdough bread, pork sausage, mastelo cheese, mushroom, tomato and gigantes butter beans 19

Eggs & Chips

free-range fried eggs on hand-cut chips with pork shoulder, chili sauce and graviera cheese 15

Kagianas Scrambled Eggs

free-range eggs scrambled with tomato, basil and topped with feta and served with grilled St. John sourdough bread 14 (veg)

Furtalia Island Omelette

traditional Andros omelette with Lidgates pork sausage and potatoes 14

Tsureki Toast

egg-dipped tsureki brioche bread topped with crumbled feta and thyme honey 14 (veg)

Bugatsa

crispy buttered filo pastry, custard cream, pistachio, honey 15 (veg)

Eggs

two free-range eggs any style served with grilled St. John sourdough bread 9.5 (veg)

Greek Yoghurt

Greek yoghurt with seasonal berries, wild thyme honey, walnuts 9 (veg)

Sausages

two grilled Lidgates pork sausages 6

Tomato Salad

tomato and seasonal green leaves dressed with extra virgin olive oil, 5yr aged Santorini balsamic vinegar 5 (vegan)

Mastelo Cheese

two pan-fried Mastelo cheese slices 7.5 (v)

Bread

grilled St John sourdough 4.5 (vegan)

Add seasonal grilled vegetables with aged balsamic vinegar on your eggs 5 (vegan)

Friday - Sunday 9am-2pm

We use delicious free-range **St. Ewes** eggs, sourdough bread from **St. John's Bakery** and sausages from **Lidgates butchers**.

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

Due to the size of our kitchen we cannot accommodate allergy or intolerance requests.