

# Vori | Greek Plates

## Bukies | Nibbles

- Kalamata olives marinated with orange zest, oregano and extra virgin olive oil 5 (vegan)
- Feta, leek and white pepper croquette with quince chutney on the side 6.5 (veg)
- Grilled St John's sourdough with olive oil butter 4.5 (veg)
- Cheese selection served with walnuts, chestnut purée, honey and sourdough crostini 12

## Shara | On Charcoal

- Whole butterflied Sea Bream dressed with ladolemono 36 (300gr)
- Grass-fed 28 day dry aged Ribeye steak, sea salt 38 (250gr)
- Pork shoulder slices topped with smoked paprika dressing 24
- Lamb leg with oregano & cumin dressing 34
- Paidakia lamb ribs marinated with pomegranate molasses and fennel seeds, flashed on the grill 18
- Prawns marinated in garlic and chilli, topped with cardamon dressing 21
- Octopus served on Santorini Fava with caramelised onions and capers 28
- Celeriac served with tahini, lemon and hazelnuts 12 (vegan)

## Piata | Traditional Plates

- Wild mushrooms, pan-seared, with petimezi grape molasses and a touch of olive oil 14 (vegan)
- Stifado, veal ossobuco slow-cooked in tomato sauce, pearl onions, cinnamon and orange peel 36
- Mastelo golden filo-wrapped & deep-fried cheese with wild thyme honey and chilli 14 (veg)
- Revithada sweet slow-cooked chickpeas with rosemary, onion, sage and sultanas 14 (vegan)
- Dolmades braised cabbage leaves with pork mince, rice, dill and avgolemono 14
- Gigantes tender butter beans, slow-cooked in tomato sauce 12 (vegan)
- Giuvetsi lamb & orzo pasta, slow-cooked in bone broth, topped with grated graviera cheese 26
- Calamari pan-seared with onion, fennel, tomato, orange, and ladolemono 24

## Salates | Salads

- Roasted pumpkin with seasonal salad leaves, grated graviera cheese and hazelnuts 15 (veg)
- Beetroot salad with walnut & honey skordalia on chard greens 15 (veg)
- Greek salad with Kalamata olives and barrel-aged feta 15 (veg)

## Alifes | Dips

- Taramas white cod roe and lemon zest 7.5
- Santorini Fava with caramelised onions and sage oil 7 (vegan)
- Tirokafteri with feta, roast pepper and chilli with a Metaxa brandy confit fig 7.5 (veg)
- Tzatziki Greek yoghurt with cucumber, garlic and dill 7 (veg)
- Hand-cut chips with oregano and salt 8 (vegann)
- Oven-roasted potatoes with lemon and oregano 8 (vegan)
- Grilled chard and leek dressed with ladolemono 8 (vegan)

All our meat is free-range and supplied by our neighbours **Lidgates Butchers**. Our sourdough bread is from **St. John's Bakery**.

Our seafood is sustainably fished and sourced daily by **James Knight of Mayfair**.

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.