

# Vori | Greek Plates

## Bukies | Nibbles

- Kalamata olives marinated with wild fennel and citrus peel 5 (vegan)
- Ladopsomo fried bread, extra virgin olive oil, oregano, Maldon salt 8 (vegan)
- Selection of cheeses, served with green almonds, wild thyme honey, and kuluri 12

## Shara | On Charcoal

- Whole butterflied Sea Bream with Santorini caper leaves and dressed with ladolemono 38 (400gr)
- Grass-fed 28 day dry aged Ribeye steak, sea salt 38 (260gr)
- Pork suvlaki skewers dressed with smoked paprika oil 24
- Mastelo cheese dressed with a citrus glaze, orange zest and wild thyme honey 18
- Pidakia spring lamb chops with oregano and lemon 38
- Prawns served with a fennel salad side and topped with our ouzo chilli dressing 19
- Octopus served on seasonal wild greens with our honey & vinegar glaze 28
- Asparagus served with anthotyro cheese and ladolemono dressing 18
- Calamari dressed with extra virgin olive oil, oregano and lemon 19

## Piata | Traditional Plates

- Fasolakia green beans braised in extra virgin olive oil, tomato and onions 14 (vegan)
- Lamb fricassée cooked with avgolemono egg & lemon sauce and seasonal greens on sourdough 36
- Revithada chickpeas slow-cooked with mustard, seasonal herbs and lemon 12 (vegan)
- Artichokes à la polita cooked with peas, carrots and dill 18 (vegan)
- Lobster kritharoto orzo pasta, slow-cooked in a tomato sauce & Metaxa brandy bisque 36
- Dolmadakia vine leaves, served open with a zesty herb-mixed rice 12 (vegan)

## Salates | Salads

- Wild greens salad with curly chicory and watercress, spring onion, dill and lemon 12 (vegan)
- Beetroot salad with yoghurt, garlic, lemon zest, extra virgin olive oil and citrus dressing 15 (veg)
- Greek salad with Kalamata olives and barrel-aged feta 15

## Alifes | Dips

- Taramas white cod roe and lemon zest 7.5
- Melitzanosalata coal roasted aubergine, sweet red pepper and marjoram 7 (vegan)
- Tirokafteri with feta, roast pepper and chilli 7.5 (veg)
- Tzatziki Greek yoghurt with cucumber, garlic and dill 7 (veg)

- Hand-cut chips with oregano and salt 8 (vegan)
- Lemon oven-roasted new potatoes with oregano 8 (vegan)
- Seasonal wild greens 8 (vegan)

All our meat is free-range and supplied by our neighbours **Lidgates Butchers**. Our sourdough bread is 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 accommodate allergy or intolerance requests.