

# Trapezi Lunch Menu

Our seasonal lunch Trapezi experience is designed to be shared, with dishes served in waves

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Rakomelo | Tsikudia | Tsipuro 5 (25ml)

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

Alifes - Choose three, served with pita bread

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

Salad - choose your salad for the table

Beetroot salad with yoghurt, garlic, lemon zest, extra virgin olive oil and citrus dressing (v)

Greek salad with Kalamata olives and barrel-aged feta

Piata - choose three plates for the table

Mastelo cheese, grilled and dressed with a citrus glaze, orange zest and wild thyme honey

Pork suvlaki skewers dressed with smoked paprika oil

Prawns on the grill, served with a fennel salad side and topped with our ouzo chili dressing

Fasolakia green beans slow-braised in extra virgin olive oil, tomato and onions (vn)

Paidakia spring lamb chops on the grill with oregano and lemon +5

Calamari on the grill served with extra virgin olive oil, oregano and lemon

Lobster kritharoto orzo pasta, slow-cooked in a tomato sauce & Metaxa brandy bisque +5

Grass-fed 28 day dry aged Ribeye steak, sea salt (260gr) +5

grilled Asparagus served with anthotyro cheese and ladolemono dressing

Revithada chickpeas slow-cooked with mustard, seasonal herbs and lemon (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.