Greek Brunch

Our brunch embodies the tradition and philosophy of Greek breakfast

Vori
free-range fried eggs, St John sourdough, pork sausage, mastelo cheese, mushroom, tomato, baked beans 22

Horiatiki
Greek salad with Kalamata olives and barrel-aged feta 15 (veg)

Tomatoes
tomatoes, capers, aged Santorini balsamic vinegar, extra virgin olive oil 6 (vegan)

Furtalia Island Omelette
traditional Andros omelette with slow-cooked potatoes, caramelised onion, pork sausage and graviera cheese 14

Kagianas Scrambled Eggs
free-range eggs scrambled with tomato, basil, topped with kefalotyri cheese and served on grilled sourdough bread 14

Revithada
slow-baked chickpeas, lemon, oregano, extra virgin olive oil and sourdough bread 12 (vegan) | add an egg +2.5

Spetzofai
traditional sausage pan stew with sausage, peppers, tomato and topped with an egg 14

Wild Green Eggs
seasonal wild greens, poached eggs, extra virgin olive oil on sourdough toast 12

Feta Omelette
three egg omelette with feta cheese, herbs, extra virgin olive oil on sourdough toast 14

Eggs
two free-range eggs any style served on grilled sourdough bread 8.5

Pitakia Small Pitas
with grilled sausage, tzatziki and herbs 8
with grilled mastelo cheese, wild thyme honey and sesame 9

Kuluri
traditional sesame bread 4.5 (vegan)

Bread
grilled St John sourdough 4.5 (vegan)

Bugatsa (sweet)
crispy buttered filo pastry filled with semolina custard cream and topped with cinnamon 15

Greek Yoghurt
Greek yoghurt with seasonal fruit, wild thyme honey and mixed nuts 9 (veg)

Tsureki Toast
egg-dipped tsureki brioche bread topped with cinnamon, crumbled feta and thyme honey 13 (veg)

Grilled Pork Sausages 6 | Each Egg 2.5

Saturday - Sunday 9am-3:30pm

We use delicious free-range **St. Ewes eggs**, sourdough bread from **St. John's Bakery** and sousages 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 accomodate allergy or intolerance requests.