

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 quince preserve, walnuts, wild thyme honey, and kuluri 12

Shara | On Charcoal

- Whole butterflied Sea Bream with Santorini caper leaves and dressed with ladolemono 40 (400gr)
- Grass-fed 28 day dry aged Ribeye steak, sea salt 40 (260gr)
- Pork suvlaki skewers dressed with smoked paprika oil and oregano 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 with Santorini fava, white onions and a honey vinegar glaze 28
- Cauliflower roasted and then grilled, served on anthotiro garlic yoghurt, parsley and lemon zest 19 (veg)
- Calamari dressed with extra virgin olive oil, oregano and lemon 19

Piata | Traditional Plates

- Gigantes butter beans, slow-braised in extra virgin olive oil, tomato, and seasonal herbs 14 (vegan)
- Slow-cooked lamb leg, braised seasonal greens, avgolemono dressing, dill & lemon 38
- Revithada chickpeas slow-cooked with rosemary, caramelised onions, seasonal herbs and lemon 12 (vegan)
- Lobster kritharoto orzo pasta, slow-cooked in a tomato sauce & Metaxa brandy bisque 36
- Dolmadakia vine leave rolls filled with a zesty herb-mixed rice 12 (vegan)
- Beef short rib giouvetsi, slow-cooked with red wine & tomato orzo pasta and topped with kefalotyri 38

Salates | Salads

- Autumnal wild greens with curly chicory and watercress, spring onion, dill and lemon dressing 12 (vegan)
- Roasted beetroot salad with yoghurt, garlic, hazelnut, balsamic vinegar and herbs 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)
- Roasted lemon potatoes with garlic oregano and extra virgin olive oil 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 accomodate allergy or intolerance requests.