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
Paidakia 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 giuvetsi, 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.