

Bread with a trilogy of dips 1.70

APPETIZERS

Taramas, bottarga, yolk 7,00

Tuna tartar & fava tart 10,00

Ceviche ‘avgolemono’ fish 11,00

Charred okra V 7,00
smoked tomato, feta, fresh basil

Mushroom skordalia VG 8,00
shimeji mushrooms, garlic spread

Green beans V 7,00
tomato, oregano, Cretan mizithra, fresh basil

SALADS

Caesar salad 9,00
iceberg lettuce, chicken fillet, cherry tomatoes, bacon, taramas dressing, bonito flakes

Potato salad V 12,00
pickled spicy peppers, gherkins, smoked Greek yoghurt, feta

Green salad 12,00
arugula, baby spinach, lolo rosso, dried tomato, manoyri cheese, pumpkin seeds mushrooms & balsamic cream sauce

PASTA – RISOTTO

Seafood giouvetsi 18,00
tomato orzo

Mushroom risotto VG 10,00
truffle olive oil & chili

Fregola pasta 13,00
kalamari , taramas, kale, salami leykados

MAIN DISHES

Fish of the day fillet 19,00
charred Almyra, taramas

Salmon fillet 26,00
black rice, baby spinach, white brick cream bottarga crumble

Beef steak 28,00
crust potato, vegetables ragu & madeira sauce

Lemon oregano chicken 22,00
truffle potato mash, feta

Gamopilafo 22,00
oven baked rice pilaf, slow cooked lamb staka’ goat’s curd

Dish of the day VG

DESSERTS

Brownie 9,00
salted caramel, vanilla ice cream

Baked cheesecake 8,00
mizithra local cheese

Apple pie crumble 8,00

Tiramisu 8,00

Seasonal Fruit Salad VG 7,50

A Taste of Greece

Selection of greek traditional dishes

COLD MEZE

FAVA – 5 VG
Yellow lentils, cooked and blended with herbs and spices, with tomato sauce, onions & caper

SPICY FETA DIP (HTIPITI) – 6 V
Roasted pepper and cheese dip & chili

TZATZIKI – 7 V
Tangy Greek yoghurt with cucumber, gherkins and garlic

DOLMADES – 8 VG
Classic vine leaves stuffed with rice cooked in a light tomato broth with herbs

DAKOS – 7 V
Wet barley, crushed tomatoes, feta, olives, and capers

HOT MEZE

GRILLED OCTOPUS WITH FAVA – 10
Tender chargrilled octopus, dressed with olive oil, garlic & oregano, served on a creamy fava dip

FRIED KALAMARI – 9
Crispy squid ring served with truffle mayonnaise

PRAWN SAGANAKI – 11
Prawns cooked in creamy tomato sauce with peppers, herbs & feta cheese

FALAFEL – 7 VG
Served with tomatoes & tahini dip

SALADS

GREEK SALAD – 10 V
Cherry tomatoes, cucumber, pepper, onion, olives, feta

BEETROOT SALAD – 12 V
Beetroot, smoked yogurt, herbs, tangerine & mint

CRETAN SALAD – 12 V
Tomato, cucumber, arugula, spinach, boiled egg, samphire (kritamo), fresh onions and dill

MAIN DISHES

CHICKEN SOUVLAKI – 12
Pita bread, tomato, fresh chips, Greek yoghurt, onions, turmeric

GYROS PORK – 12
Olive oil pita bread, tomato, fresh chips, tzatziki, onions, paprika

GREEK MOUSAKA – 12
Traditional beef mince baked with aubergine potatoes & béchamel cream sauce

DESSERTS

TRADITIONAL CHEESE PIE (SFAKIANI) – 9 V
With honey and cinnamon

YOGURT WITH QUINCE – 7 V
Yogurt with quince in syrup

MINI HERB PIE (TIGANITES) – 8 V
Fried in olive oil with petimezi

V vegetarian
VG vegan

Christos Politakes
Executive Chef