

## A La Carte

### STARTERS

- Pita bread, wild oregano & olive oil 3.5
- Sour dough bread 6.5
- Roast pistachio, almond & chickpeas 7.5
- Marinated olives 7.5
- Fried green olives filled with feta 9.5
- White taramosalata, sour dough 9.5
- Tzatziki, sour dough 9.5
- Hummus, sour dough 9.5
- Selection of all three dips 23.5

### MEZZE

- Grilled Haloumi, compressed watermelon & mint 12.5
- Melitzanosalata eggplant, garlic, feta & lemon oil 12.5
- Zucchini mint fritters, aioli 12.5
- Spanakopita Filo pastries filled with spinach, feta & spring onion 12.5
- Duck kefta, orange & pomegranate dressing 12.5
- Yemista stuffed vegetables, rice & fresh herbs 15.5
- Kreatopita Filo cigars of slow cooked goat with fresh goat curd 15.5
- Lamb ribs, wild honey, thyme & almond sauce 15.5
- Traditional Greek sausage, house pickles 15.5
- Deep fried squid, aioli & lemon 16.5
- King prawns wrapped in kataifi pastry, dill aioli 18.5
- Octopus salad, cucumber, fennel & radish 18.5
- Grilled calamari, salsa verde 18.5

### MAINS

- Greek style lamb, lemon & oregano potatoes 32.5
- Grassland sirloin, green & black eye beans 31.5
- Grilled pork cutlet, crispy crackling, fennel, orange & watercress 29.5
- Slow cooked goat, tomato, caramelized onions & mint orzo salad 34.5
- Grilled chicken breast, yemista, vegetables 28.5

### SOUVLAKI PLATES

- Lamb souvlaki, pita bread & tzatziki 8 pcs 24.5 / 12 pcs 29.5
- Chicken souvlaki, pita bread & tzatziki 8 pcs 22.5 / 12 pcs 27.5

### SEAFOOD

- Grilled octopus, lemon, oregano 19.5 | 27.5
- King Prawns Saganaki baked in a clay pot, tomato & feta 32.5
- Grilled Whole baby snapper, steamed broccolini & lemon 34.5

### Steamed Black Mussels

- # 1 Saffron, white wine, garlic, chili and parsley 24.5
- # 2 Tomato, spicy sausage, parsley, garlic & rice 24.5
- Served with sourdough bread half kilo

### MARKET FRESH FISH

Served with your choice of:

- House made chips, vine leaf dill aioli & lemon
- Grilled eggplant, zucchini & lemon oil

### SIDES

- Rocket, fennel, orange & pomegranate salad 9.5
- Steamed seasonal greens 9.5
- Lemon oregano potatoes 9.5
- Hand cut chips, sea salt 9.5
- Tomato salad, barley rusks & salted ricotta 11.5
- Classic Greek salad 13.5

### MEZZE BANQUET

- Mixed marinated olives
- White taramosalata, sour dough
- King prawns wrapped in kataifi pastry, dill aioli
- Haloumi, compressed watermelon & fresh herbs
- Octopus Salad, cucumber, fennel & radish
- Spanakopita Filo pastries filled with spinach, feta & spring onion

Chicken souvlaki, pita bread & tzatziki

Lamb ribs, wild honey,  
thyme & almond sauce

35pp

**Minimum two people**

**GREEK FEAST BANQUET**

**TO START**

White taramosalata, sour dough

Grilled Haloumi, compressed watermelon & mint

Fried squid, zucchini fritters, aioli & lemon

**MAIN**

Greek Style Lamb lemon & oregano potatoes

Greek salad

45pp

**Minimum two people**

**DESSERTS**

Greek sweets: Baklava, Melomakarona, Rosedes 9.5

Assorted ice-cream: 12.5

Vanilla & fig, Pistachio, Chocolate & Candied walnut Pistachio Crème brulee 12.5

Chocolate bougatsa, sour cherry syrup & cream 12.5

Candied orange & almond cake with yoghurt 12.5

Kataifi Mastica cream, roast quince & whole 12.50