



artos

horiatiko psomi - rustic table bread, local olives, herb oil	65
píta - fire flat bread, greek olive oil, salt	55

meze

taramá - marinated whipped trout roe	80
fáva - bean dip, red onion, parsley salad, olive oil	70
tzatziki - yoghurt, cucumber, garlic, dill	85
tirokafteri - spicy feta dip, red pepper, pickled chilli, cayenne	95

archí

dolmades - chicken, rice, herbs, lemon	110
mýdia - pickled mussels, green chilli, garlic	155
karpátsio - raw market fish	SQ
saganáki - fried halloumi, caper & olive salsa, smoked chilli	175
lahanodolmades - beef meatball, charred cabbage, herbs, lemon	145
patáta - greek potatoes, lemon, thyme	85
kolokýthi - fried zucchini, graviera, goats milk yoghurt	125

saláta

choriatiki - tomato, cucumber, onion, capers, midlands jersey feta	125
saláta spanakópita - spinach, feta, walnuts, phyllo	135

souvla

kotópoulo - chicken thigh, thyme, toum, pickle	165
brizóla - flake steak, greek compound butter, rosemary	255
garides - grilled tiger prawns, lemon, chilli pimento sauce	250

méso

psári - chargrilled fish, kiki butter, oregano, lemon	SQ
kotópoulo - coal fired spring chicken, bay leaf, levantine herbs	275
kleftiko - lamb shoulder, spinach, greek potatoes, tzatziki	475
kavoúri - alaskan crab linguine, cherry tomatoes, garlic, ouzo	365
arnáki - lamb pretzel chops, greek oregano, lemon	265
giouvétsi ntomáta - smoked tomato orzo, charred exotic tomatoes, basil feta, chilli oil	255

plevrá

tiganitó - fried potatoes, dried herbs, toum	85
spanáki - sautéed baby spinach, lemon	95

télos

portokalopita - citrus cake, olive oil ice cream, caramelised phyllo	145
nektaríni - grilled nectarines, greek yoghurt, honey	135
loukoumades - donuts, chocolate, pistachio	125

KIKI