

BREAD & OLIVES

Sourdough bread, Greek pita, local olives and extra virgin olive oil VG

GREEK SPREAD TRILOGY

Greek pita, beetroot hummus, taramas, tzatziki

SALADS & CRUDO

ROCK OYSTERS

Strawberry vinegar, fresh strawberries GF

SEABASS CEVICHE

Tzatziki gazpacho, avocado GF

YELLOWFIN TUNA

Greek salad aromas GF

HORIATIKI SALAD

Tomato, cucumber, olives, capers, aged feta cheese V, GF

KALE & AVOCADO TABOULEH

Bulgur wheat, tahini dressing VG

CHEESE DELICACIES

HALLOUMI

Black sesame seeds, honey, fresh truffle V, GF

SMOKED TALAGANI

Red grape jam, rakomelo sauce V, GF

MANOURI CHEESE

Tomato basil relish V, GF

FROM THE SOIL

GRILLED COURGETTE

Whipped feta cheese, tomato relish V, GF

BABY CHERRY TOMATOES

Capers, thyme oil VG, GF

SPICED CORN

Mizithra cream, smoked paprika V, GF

GRILLED SEASONAL VEGETABLES

Peanut-tahini sauce, pomegranate, coriander VG

FROM THE LAND

GRANDMA'S BEEF MEATBALLS
Tomato, cumin infused yoghurt

CHICKEN SOUVLAKI
Lemon-olive oil dressing *GF*

CHARCOAL LAMB CHOPS
Hummus, piquillo pepper sauce, Greek pita

BEEF FILLET KONTOSOUVLI
Roasted tomato, onion salad *GF*

PORK IBERICO GYROS
Tzatziki, tomato salsa, Greek pita

CUT OF THE DAY

FROM THE SEA

GRILLED OCTOPUS
Tomato salsa, garlic aioli *GF*

TIGER PRAWNS
Tomato, white wine butter dressing *GF*

WHOLE GRILLED CALAMARI
Lemon garlic oil, oregano *GF*

WILD COD
Beetroot skordalia, salsa verde *GF*

CATCH OF THE DAY

SIDES

HOMEMADE CHIPS
Add truffle & parmesan *V, GF*

SAUTÉED BOSTANI *VG, GF*

GRILLED SEASONAL VEGETABLES *VG, GF*

DESSERT

LOUKOUMADES

Walnuts, honey, vanilla ice cream *V*

CHOCOLATE MOUSSE

Mango sorbet *VG, GF*

BURNT MATCHA CHEESECAKE

Kumquat compote *V*

HOMEMADE ICE CREAM AND SORBET SELECTION