



MEZE

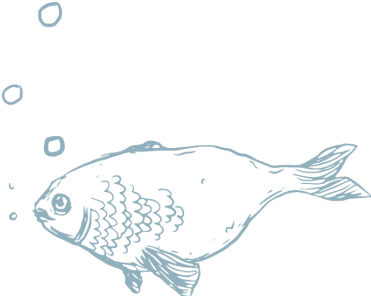
Meze Platter 28 <i>Hummus, roasted peppers, taramasalata, tzatziki beetroot, Greek salad</i>	Karides 12 <i>Marinated prawns, lemon oil, tarragon</i>	Mücver 10 <i>Courgette fritters, roasted garlic yogurt</i>
Saganaki 14 <i>Feta, truffle honey, basil</i>	Taramasalata 9 <i>Bottarga, sea herbs</i>	Lamb Souvlaki 15 <i>Red onion, capers salad</i>
Tzatziki 8 <i>Buffalo yogurt, cucumber, dill, pita bread</i>	Hummus 8 <i>Pine nuts, purple shiso</i>	Halloumi 19 <i>Girolle mushrooms, parsley butter</i>
		Fried Squid 14 <i>Squid ink mayo, lemon</i>

LAND

Kleftiko 32 <i>Slow roasted lamb, sautéed king oyster mushrooms, oregano, lemon</i>
Wood Fired Roasted Chicken 24 <i>Baby chicken, corn, spelt</i>
Lamb Chops 35 <i>Braised chickpeas, chermula sauce</i>
Beef Fillet 37 <i>250g, spinach salad, baked tomatoes</i>
Pastitsio 18 <i>Oven baked pasta with Trompette and Chanterelle mushrooms</i>

SEA

Sea Bass 77 <i>1Kg</i>
Stone Bass 37 <i>Spinach salad, mustard dressing, soft herbs</i>



SIDES

Chips 6
Oven Roasted Potatoes 7 <i>Oregano, tomatoes, chicken stock</i>
Chargrilled Broccoli 8 <i>Tahini sauce</i>

SALADS

Greek Salad 10/16 <i>Barrel-aged feta, cretan dakos</i>	Beetroot 9 <i>Wood-fired beetroot, orange, Lor cheese</i>
Baby Gem Salad 7 <i>Dill, lemon oil</i>	

DESSERT

Baklava 9 <i>Crushed pistachio, honey syrup and vanilla ice cream</i>
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