

Menu

Taramas, bottarga Greek 'caviar', slow cooked yolk, hand stretched pitta bread 17

Tuna tart, fava, Santorini wild capers 14

Beef tartar, red pepper hummus, crispy chickpeas, olive oil crackers 13

'Spanakopita', spinach pie finished on charcoal, Greek yoghurt 8

Feta on charcoal, cherry tomatoes, spring onion, padron peppers 12

Cauliflower steak, smoked yoghurt, charred spring onions, chili 14

'Imam', grilled aubergine, charred onions & tomatoes, feta 16

Octopus taco, smoked tomato, onion crisps, olive oil flatbread 15

Gyros, Iberico Secreto pork, tzatziki, smoked tomato, olive oil flatbread 14

Soy & extra virgin olive oil tuna fillet, shimeji mushrooms 21

Smoked red pepper lamb fillet, fava 19

Spicy chicken bowl, fusilli handmade pasta, chili corn, soft boiled egg 23

Souvlaki, 150gr USDA Prime Rib eye steak, garlic yoghurt, olive oil flat bread 31

Broccoli charred, Greek yoghurt, extra virgin olive oil 9

Greek salad, barrel matured feta, wild oregano 13

CONFECTIONS

White chocolate cream, shortbread biscuit, pistachio 8

Baked cheesecake, sour cherry spoon sweet 9

**Please inform our staff for any allergies*

**A discretionary service charge of 13.5% will be added to your bill*