

BREAD & OLIVES

Homemade sourdough bread, local olives, extra virgin olive oil *VG*

SOUP OF THE DAY

Sourdough bread

SALADS

GREEK SALAD YEMISTA

Plum tomato, cucumber, barley rusk, feta cheese *V*

SEASONAL

Seasonal vegetables, fresh rocket, marinated artichokes,
lemon and ginger dressing *VG, GF*

SPINACH

Baby gem lettuce, mizithra cheese, raisins, koulouri croutons *V*

CHICKPEAS

Sun dried cherry tomatoes, spring onion, mint, aged feta cheese *V, GF*

POLITIKI

Cabbage, carrot, apple, honey mustard vinaigrette *VG, GF*

STARTERS

BEEF TARTARE SOUTZOUKAKIA

Piquillo pepper sauce, sourdough bread

SEA BREAM CARPACCIO

Mandarin dressing, avocado, fresh radish *GF*

COURGETTE CAKES

Tzatziki sauce *V*

GRILLED OCTOPUS

Herby potato salad, ladolemono, squid ink aioli *GF*

DOLMADAKIA

Stuffed grape leaves with herby rice, mint infused yoghurt *VG, GF*

TIROPITA

Aged feta and smoked metsovone cheese, kadaifi pastry,
local honey, sesame seeds *V*

BRAISED BEEF GIAOURTLOU

Greek yoghurt, tomato sauce, sourdough bread

ROASTED SEASONAL VEGETABLES

Tahini, almonds, pomegranate *VG, GF*

MAINS

WILD COD

Jerusalem artichoke à la polita *GF*

CHICKEN SUPREME

Bacon jam, garlic purée, red wine sauce, fresh truffle *GF*

GIOUVARLAKIA SEABASS

Kakavia sauce, clams *GF*

MOUSSAKA

Make it V with mushroom bolognese

LAMB FRICASSEE

Lettuce, wild greens, salsa verde *GF*

RISOTTO GEMISTA

Bell pepper, aubergine, mint, tomato *VG, GF*

BEEF PASTITSADA

Beef ragu, tagliatelle, fresh tomato sauce, mizithra cheese

AUBERGINE PAPOUTSAKIA

Mushroom bolognese, potato *VG, GF*

SIDES

WILD LOCAL GREENS

VG, GF

HOMEMADE CHIPS

Add truffle & parmesan *V, GF*

GRILLED SEASONAL VEGETABLES

VG, GF

DESSERT

SOUFFLÉ TSOUREKI
Greek coffee ice cream V

GREEK HALVA
Chocolate ice cream VG

TRADITIONAL CARAMELISED MILK PIE
Plum compote V

CHOCOLATE DECADENCE
Hazelnute praline, milk chocolate crémeux, vanilla ice cream V

HOMEMADE ICE CREAM AND SORBET SELECTION