



SNACKS & NIBBLES

Sardines on roast paan, smoked cod roe, pickled onions (2 pieces) 1800
Shoulders Prawn Toast, coconut siracha, preserved lime aioli (2 pieces) 2400
Moussaka cutlets, cheddar cheese (2 pieces) 1600

STARTERS

Pita bread 750
Cheesy garlic pita bread 1600
Taramasalata, whipped cod roe dip 2000
Smoked Pumpkin Hummus, chilli oil, pumpkin seed dukkah 1750
Yellow Fin Tuna, Cashew Skordalia, hot orange honey 3600
"Lahana Dolma" stuffed cabbage, keeri samba, buttermilk, byzantine dressing 2600
Flaming Saganaki Cheese, apricot chutney 3750
Cuttlefish kalamaki, chilli paste butter, black tyrokafteri 3000

MAINS

"Spanakopita" spinach & feta pie, homemade filo pastry 3200
Eggplant moju orzo, confit egg yolk, kale furikake 3000
Pastitsio, slow-braised beef cheek, vodka sauce, bechamel, parmesan 5800
Charcoal Chicken, curry leaf chimichurri, mustard dressing, pickled cabbage 4250
12-hour slow roasted lamb shoulder, arrack jaggery sauce, charred eggplant 9500
Fish fillet of the day, white bean Fasolada Dashi milk 4500
Prawn Sagnaki, Tomato Curry, Feta 6900
Spit roasted porketta, spiced butternut puree, radish slaw 5000

ON THE SIDE

Chips, garlic oil, feta, oregano 2400
Ancient grain salad, nuts and seeds, currants, buffalo curd, pomegranate 2500
Cabbage salad, green apple, peanuts, honey mustard dressing 1900

TO FINISH

Smoked Milo Mousse, tahini parfait, my version of 'pani cadju' 2750
'Portokalopita' traditional greek orange cake, buffalo curd ganache 2500

All prices are subject to 10% service charge + government taxes