



Pita bread, sea salt, oregano (vg) 4

Hummus, cumin, crispy chickpeas (vg) 4

Tzatziki, dill oil (v) 4

Carrot, sumac, zaatar, parsnip (vg) 4

Olives (vg) 3.5

MEZE

Beetroot salad, orange, fennel, myzithra cheese, carob vinaigrette, walnuts (v, gf, vg option) 10

Crispy baby potatoes, Greek pickled chilli mayo (v, gf) 4

Wild red Argentinian prawn saganaki, ouzo, winter-spiced tomato sauce, barrel-aged feta (gf) 16

Lahanodolmades, cabbage leaves filled with mince and rice, lemon veloute & oregano 8.5

Horta, mixed greens (spinach, rocket, chicory), garlic oil & fresh lemon juice (vg, gf) 6.5

Feta wrapped in filo, honey (v) 10.5

Lentil stew, tomato, cumin, chilli, mirepoix (vg, gf) 8

Beef cheek stifado braised in red wine, onions, pickled carrots and spices (gf) 22

FLATBREADS

Lamb shoulder, lutenitsa, myzithra cheese & chilli oil 11.5

Spanakopita, feta, spinach, onions, graviera cheese (v) 8

Wild mushroom, roasted butternut squash, sweet potato crisp, metsovone foam (v, vg option) 9.5

Merguez sausage, labneh & harissa, chives 12.5

PREMIUM TINNED FISH

A curated selection of artisanal tinned fish from coastal Spain and Portugal, crafted by heritage canneries with generations of maritime tradition.

Mussel in escabeche, Pepus, Spain 11.5

Diced squid, Pepus, Spain 14

Stewed scallops in salsa, Ramon Pena, Spain 21

Cod Galician style, Los Peperetes, Spain 24

Tuna fillets in chimichurri, Santa Catarina, Portugal 14

Trout fillet in curry sauce, José Gourmet, Portugal 23

Octopus stew, José Gourmet, Portugal 29.5

Mackerel in Brava Sauce, Jose Gourmet, Portugal 17.5

Small Sardines in Ravigote Sauce, Jose Gourmet, Portugal 18

Mackerel in olive oil with chilli, Nuri, Portugal 16

Sardines in spiced tomato sauce, Pinhais, Portugal 15

All tins are served with pita bread, aioli, pickled chilli pepper & lemon

SWEET

Baklava, honey syrup, vanilla ice cream (v) 8

House-made Portokalopita, Greek orange cake with phyllo & citrus syrup, vanilla ice cream (v) 8

pair with dessert wine Savatiano-Aidani, Mylonas 125ml 10.5

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. THIS IS SHARED BETWEEN THE TEAM THAT LOOKED AFTER YOU.

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

COCKTAILS

MASTIHA SOUR , thyme infused roots mastiha, lemon juice, peach bitters, sugar 9

AUTUMN AEGEAN, rakomelo, ouzo, rosemary syrup, lemon, grapefruit 11

PATRAS, tentura, aperol, lemon, sugar 11

GREEK SPRITZ, metaxa 7, fig leaf soda, citrus, peach bitters 11

SEA URCHIN, slingsby rhubarb gin, lemon juice, lavender, rhubarb liqueur, syrup 12

PALOMA, olmeca blanco tequila, grapefruit, lime, agave 11

GREEK

Metaxa 7 5

Tsipouro barrel-aged, Apostolakis family 5

Ouzo 4

Mastiha Roots 5

Tentura Roots 4.5

Diktamo Herb Spirit Roots 4.5

Honey Rakomelo Jug (served warm 200ml) 24

GIN (25ml)

Grace Gin Icon (Greece) 6.5

Old Sport Gin (Greece) 5

Gin Mare (Spain) 6.5

Beefeater Pink Gin (England) 5

SOFT DRINKS

Three cents Soda from Greece (fig leaf, pink grapefruit, cherry, pineapple, mandarin & bergamot) 4

Tonic, Light Tonic, Mediterranean Tonic, Elderflower Tonic, Soda (Fever-Tree) 3.5

Coke, Diet Coke, Lemonade 3.5

Loux (sour cherry, orange, lemon) 4

BOTTLED WATER

Kingsdown, still water 75cl 4

Kingsdown, sparkling water 75cl 4

BEER (bottles)

Mythos (Greece) 4.5

Septem Pale Ale (Greece) 6

Nissos Pilsner (Greece) 6.5

Nissos Lager (GF, Greece) 7

Crazy Donkey IPA (Greece) 8

Rekorderlig Wild berries 6

Peroni 0% 5

VODKA

Wyborowa 5

Grey Goose 6.5

COGNAC

Hennessy VS 6

WHISKY

Jamesons 5

Monkey Shoulder 7

Jack Daniel's 5

Woodford Reserve 5

RUM

Havana 3 5

Diplomatico Mantuano 5

DIGESTIF

Limoncello 5

Aperol 5

Campari 5

Amaretto 5

JUICES

Apple 2

Pineapple 2

Cranberry 2

Orange 2