



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

Chickpea stew, Greek oregano, lemon (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 12.5

Diced squid, Pepus, Spain 15

Sardines in spiced tomato sauce, Pinhais, Portugal 15.5

Tuna fillets in chimichurri, Santa Catarina, Portugal 15

Cod Galician style, Los Peperetes, Spain 24

Trout fillet in curry sauce, José Gourmet, Portugal 23

Octopus stew, José Gourmet, Portugal 29.5

Spiced Mackerel in olive oil, Jose Gourmet, Portugal 17.5

Small Sardines in Ravigote Sauce, Jose Gourmet, Portugal 19

Mackerel in olive oil, Nuri, Portugal 16

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

COCKTAILS

- MASTIHA SOUR , thyme infused roots mastiha, lemon juice, peach bitters, sugar 9
- AEGEAN, rakomelo, ouzo, rosemary syrup, lemon, grapefruit 11
- BAILEYS MARTINI, baileys, wyborowa vodka, cacao liqueur, mint, sugar 12
- SEA URCHIN, slingsby rhubarb gin, lemon juice, lavender, rhubarb liqueur, syrup 12
- PALOMA, olmeca blanco tequila, grapefruit, lime, agave 11
- GREEK SPRITZ, metaxa 7, fig leaf soda, citrus, peach bitters 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, gingerbeer, 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