



Pita bread, sea salt, oregano (vg) 4
Hummus (vg) 4 Tzatziki (v) 4 Smoky Aubergine (vg) 5
Kalamata olives, orange, chilli (vg) 3.5

MEZE

Beetroot salad, orange, fennel, myzithra cheese, carob vinaigrette, walnuts (v, gf) 10
Crispy baby potatoes, Greek pickled chilli mayo (v, gf) 4
Greek Meatballs in rich tomato sauce (gf) 9.5
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
Rosa's roasted peppers, garlic, parsley, olive oil (vg, gf) 5.5
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) 9.5
Merguez sausage, labneh & harissa, chives 12.5

TINS

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

Mussel in escabeche, Pepus, Spain 11.5	Trout fillet in curry sauce, José Gourmet, Portugal 23
Diced squid, Pepus, Spain 14	Octopus stew, José Gourmet, Portugal 29.5
Stewed scallops in salsa, Ramon Pena, Spain 21	Mackerel in Brava Sauce, Jose Gourmet, Portugal 17.5
Tuna fillets in chimichurri, Santa Catarina, Portugal 14	Small Sardines in Ravigote Sauce, Jose Gourmet, Portugal 18
Cod Galician style, Los Peperetes, Spain 24	Mackerel in olive oil with chilli, Nuri, Portugal 16
	Sardines in spiced tomato sauce, Pinhais, Portugal 15

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

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