kallos
Cafe & Wine Bar

Pita bread, sea salt, oregano (vg) 4
Taramosalata, pomegranate (gf) 5
Hummus, cumin, crispy chickpeas (vg, gf) 4
Tzatziki, dill oil (v, gf) 4
Baba ganoush, herb crumb, chive oil (vg, gf option) 5
Tempura caperberries, dill emulsion (v, gf) 5
Olives (vg, gf) 4.5

## MEZE

Dakos salad, IW Heritage tomatoes, gazpacho, whipped myzithra, carob rusks, capers (vg & gf option) 10
Crispy baby potatoes, Greek pickled chilli mayo (v, gf) 5
Feta wrapped in filo, honey, sesame (v) 11
Confit leeks, avgolemono, pickled raisins (v, gf, vg option) 8
Roasted lamb breast, smoked Metsovone, pickled figs, hen of the woods mushrooms (gf) 22
Chickpea stew, Greek oregano, lemon (v, gf, vg option) 8
Beef cheek stifado braised in red wine, onions, pickled carrots and spices (gf) 23

## FROM THE GRILL

Slow-grilled chicken thigh (gf) each 6.5
Hampshire pork belly souvlaki (gf) each 6
Oyster mushroom souvlaki (v, gf) each 4.5
All served with lemon and Greek oregano.

## FLATBREADS

Lamb shoulder, lutenitsa, myzithra cheese & chilli oil 12
Spanakopita, feta, spinach, onions, graviera cheese (v) 8
Merguez sausage, labneh & harissa, chives 12.5
Anchovy, smoked taramosalata, pickled courgette, bottarga 12

## 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
Sardines in spiced tomato sauce, Pinhais, Portugal 15.5
Codfish in olive oil & Garlic, Jose Gourmet, Portugal 25
Tuna fillets in chimichurri, Santa Catarina, Portugal 15
Horse Mackerel in Ravigote, Jose Gourmet, Portugal 20
Stuffed squid in ink, Pepus, Spain 16
Spiced small Mackerel in OO, Jose Gourmet, Portugal 17.5
John Dory in Mint Sauce, ABC, Portugal 27
Scallops in Galician sauce, Carmelo, Spain 17.5

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

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

SEA URCHIN, salford rhubarb gin, lemon juice, lavender, rhubarb liqueur, sugar 12

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

MASTIHA SOUR, thyme-infused roots mastiha, lemon juice, peach bitters, sugar 11

PANTZARI, jack daniels, beetroot juice, lemon juice, sugar 10

ROOMEE, salford rum & black, vanilla, cinnamon, angostura, lemon 11

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

NEGRONI, grace gin, antica formula vermouth, campari 12

## GREEK

Metaxa 7 5
Metaxa Angels Treasure 16
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

Grace Gin Icon (Greece) 6.5
Old Sport Gin (Greece) 5
Salford Rhubarb Gin (England) 4.5
Gin Mare (Spain) 6.5
Beefeater Pink Gin (England) 5

## VODKA

Wyborowa 5
Grey Goose 6.5

## SOFT DRINKS

Three cents Soda, Greece (fig leaf, gingerbeer, pink grapefruit, cherry, pineapple, mandarin & bergamot) 4.5
Loux, Greece (sour cherry, orange, lemon) 4
Mastiqua-pure carbonated water with Chios mastic (cucumber, pink grapefruit) 6.5
Tonic, Light Tonic, Mediterranean Tonic, Elderflower Tonic, Soda (Fever-Tree) 3.5
Coke, Diet Coke, Lemonade 3.5

## BOTTLED WATER

Kingsdown, still water 75cl 4
Kingsdown, sparkling water 75cl 4

## BEER (bottles)

Mythos (Greece) 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

## WHISKY

Jamesons 5
Monkey Shoulder 7
Jack Daniel's 5
Woodford Reserve 5

## COGNAC

Hennessy VS 6

## RUM

Salford Original Spiced Rum 5
Salford Honey Rum 5
Salford Rum & Black 5

## DIGESTIF

Limoncello 5
Aperol 5
Campari 5
Amaretto 5

## JUICES

Apple, Pineapple, Cranberry, Orange 2

ALL OUR SPIRITS ARE SERVED AT 25ML. 50ML AVAILABLE UPON REQUEST