



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

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

Courgette salad, tomato vinaigrette, olives, feta, smoked almonds (gf, vg option) 9

Chickpea stew, Greek oregano, lemon (v, gf, vg option) 8

Roasted sujuk, red pepper orzo, labneh 13.5

Beef cheek stifado braised in red wine, onions, pickled carrots and spices (gf) 23

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

Octopus stew, ABC, Portugal 29.5

Tuna fillets in chimichurri, Santa Catarina, Portugal 15

Horse Mackerel in Ravigote, Jose Gourmet, Portugal 20

Stuffed squid in ink, Pepus, Spain 16

Mackerel in olive oil, Papa Anzois, Portugal 17.5

John Dory in Mint Sauce, ABC, Portugal 27

Scallops in Galician sauce, Carmelo, Spain 17.5

Trout fillet in curry sauce, Jose Gourmet, Portugal 23

Codfish in olive oil & Garlic, Jose Gourmet, Portugal 25

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

COCKTAILS

ELDERFLOWER SPRITZ, giffard elderflower liqueur, prosecco, soda 10

LIMONCELLO SPRITZ, limoncello di capri, prosecco, soda 11

GRAPEFRUIT SPRITZ, pampelle grapefruit aperitif, prosecco, soda 10

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

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

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

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, 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 (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

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