

MENU

MEZE

Grilled Calamari 128

signature origano butter | traditional tzatziki

Spanikopita 78

spinach & feta wrapped in phyllo pastry

Tiropita 78

trio of cheese wrapped in phyllo pastry

Lamb Ribs 108

roasted in our wood burning oven | traditional tzatziki | red onion salsa

Halloumi 80

deep fried/grilled | sweet chilli | lemon

Mussels 95

white wine | feta | tomato | chilli | pita bread

Falafel 75

deep-fried chickpea balls | herbs | yoghurt | greens

Skordostoumbi 95

sweet & sour roasted aubergine | whipped feta tomato & garlic | pita bread

Meze Dip Platter 132

hummus | traditional tzatziki | marinated olives fresh toasted pita

SOUVLAKI

Skewered meat cooked over our charcoal grill

Served on a skewer with greek salad & pita bread

OR in a

YIRO



skewered meat
stuffed into a
pita sandwich

SINGLE/DOUBLE PORTION

Chicken 77/127

Lamb 128/205

Bifteki 100/150

Pork Fillet 93/133

KYRIOS

Grilled Chicken 148

350g marinated chicken breasts | signature origano butter | traditional tzatziki | roasted baby potatoes | pita bread

Kleftiko 322

500g slow braised lamb shank | white wine | garlic feta | roasted tomatoes | choice of side

Skinny Lamb Chops 268

300g grilled chops | traditional tzatziki | pita bread | greek salad



DIPS / SIDES

Hummus 57

Tzatziki 48

Tirosalata 45

Marinated Olives 48

Pita Bread 24

Village Salad 45

Greek Style Chips 35

Roasted Baby Potato & Feta Salad 55

DESSERT

Baklava (3) 75

phyllo pastry | chopped nuts | honey

Halva Ice Cream 65

vanilla & chocolate halva topped with nuts

Most of our recipes can be tailored to cater for any specific dietary requirement. Please let us know if you have any allergies so we can provide further guidance. Please note that our menu is subject to change according to the availability of seasonal ingredients.