## MEZE small plates

LS GREEK TAIL

KYRIOS larger plates

Olives; capsicum, garlic, lemon £4.50

Homemade bread of the day: Greek olive oil, oregano salt £5

Toursi House pickled vegetables, fava, pine nut dressing £6

Beetroot, spiced walnuts, yoghurt, honey £7

Collection of dips; taramosalata, tzatziki, beetroot + pita £9

Cretan bougatsa; feta, filo, honey, sesame seeds £9

Baklava pork belly; walnut & pistachio crumb, kataifi, honey £9

Croquettes; (2) trahana, feta, kefalograviera, tomato jam £7

Chargrilled whole prawns (2), tarama, prasini salsa, ouzo salt £9

Chargrilled asparagus; almond skordalia, pastourma sausage £9

Braised cuttlefish; bulgur, spinach, fennel tops £9

Fried courgettes; mint yoghurt £7

Whole baby cauliflower, smoked almond dukkah, paprika butter £8

Halloumi, grape + shallot dressing £9

Lamb cigar; apple & celeriac puree, pistachio dressing £9.50

In true Greek style, meze is designed to share & flow out to the table as they are ready. For advice on how many to order, speak to a member of staff.

Stifado; braised beef stew, baby onion £16.50

**Open souvlaki;** chicken breast skewer, pita, tomato, onion, tzatziki, paprika £14.50

**Giaourtlou**; spiced minced lamb souvlaki, pita, crushed tomato, yoghurt, onion, burnt butter £15.50

**Kleftiko**; lamb shoulder, baby leek, baby carrot, baby potato £24 (*Minimum wait time 45 minutes if not ordering starters*)

Giouvetsi; chargrilled pork belly, herbed kritharaki £16.50

Moussaka; lamb, beef, potato, aubergine, béchamel £15.50

Imam; baked aubergine, leek, tomato, yoghurt £13

**Plaki;** cod loin, fennel, shallots, olives, tomato £17.50 (Minimum wait time 45 minutes if not ordering starters)

**Kotopoulo;** half BBQ chicken, lemon + oregano jus £16 (Minimum wait time 45 minutes if not ordering starters)

SYNODEFTIKA to share

Chips; feta, garlic oil, oregano £5

Marouli salata; cos, spring onion, dill, feta £4.50

Patates; herbed lemon potatoes £5

For information regarding food allergies, dietary requirements or vegetarian/vegan options, please speak with a member of staff