MEZE – *each dish is recommended to share between 4 people.*
Dishes will flow to the table as they are ready.

Olives; capsicum, garlic, lemon £5.25

Homemade chargrilled sourdough: Greek olive oil, oregano salt £5.50

Toursi; House pickled vegetables, fava, pine nut dressing £8

Beetroot; spiced walnuts, yoghurt, honey £9

Homemade dips; taramosalata, tzatziki, beetroot + pita £14.50

Spanakopita; spinach & feta pie £9

Baked feta; tomato, peppers, chilli, oregano £9.80

Baklava pork belly; walnut & pistachio crumb, kataifi, honey £10

St Martha's Greek Sausage, honey Dijon £9.75

Gigantes; Pastourma sausage, beans, tomato, yoghurt £9.50

Croquettes; (2) trahana, feta, kefalograviera, tomato jam £8.50

Kalamarakia; fried squid, turmeric aioli £10.50

Prawns saganaki; tomato, capers, feta, samphire, chilli £10.50

Fried courgettes; mint yoghurt £9

Halloumi; grape + shallot dressing £9.75

KYRIOS *larger plates – up to 6 can be ordered to share for the table.*

Open souvlaki; chicken breast skewer, pita, tomato, onion, tzatziki, paprika burnt butter £21.50 (roasted aubergine version available)

Giaourtlou; house minced & spiced lamb souvlaki, pita, crushed tomato, yoghurt, onion, paprika burnt butter £23

Kleftiko; roasted lamb, baby leek, baby carrot, baby potato £29.50

Stifado; braised beef, baby onion, red wine £24

Moussaka; lamb, beef, potato, aubergine, béchamel £21.50

Imam; roasted aubergine, tomato, onion, leek, yoghurt £18.50

Market fish; *please ask us for today's fish*

SYNODEFTIKA *to share*

Chips; feta, garlic oil, oregano £6.50

Lahanosalata; cabbage, carrot, carob, kefalograviera £6.50

Patates; herbed lemon potatoes £6.50

***Our fryers are mixed and used for meat and gluten produce. Please ask us regarding food allergies & dietary requirements. Our food is prepared in a kitchen where allergens are present. Whilst every precaution is taken we cannot guarantee that any dish is 100% free of allergens.**