

The Art of Taste

A dream comes true: we are proud to present Greek cuisine to you in its most authentic, modern and innovative form.

A celebration of time-honoured recipes masterfully executed with an artisanal dedication will offer you a unique and tantalising experience.

Your ticket to Greece in the heart of Edinburgh.



Chief's choice

Tasting menu available

£68 per person

Starters

Mousaka £10

Potato, spiced minced beef, aubergine, aromatic bechamel

“Feta” Bougiourdi £12 V

PDO Feta cheese, edible silver, fresh chillies, dill, confit cherry tomato, oregano, tomato water.

Octopus salad £15

Grilled octopus, split pea salad, marinated fennel.

Prawn “Dolmades” £16

Fresh sea lettuce, prawn, black rice, citrus bisque sauce, oyster leaf, sea rosemary.

Artichokes DF £16 V

Marinated artichokes from Crete, herb pesto, Cretan graviera cheese, mild almond skordalia, almond gel, grapes.

Wild mushrooms £14 V

Sautéed wild mushrooms, mushroom and chervil sauce, celeriac puree, parsley crumb.

“Spanakopita” £12 V

Country filo, mixed greens, spring onion soil, fresh salad, feta dressing.

V vegetarian

As all ingredients cannot be listed on the menu, please speak to your server about any allergies.



Mains

Lamb giouvetsi £28

Braised lamb shouler and leg, tomato and wild fennel orzo, sun dried tomato pesto, lamb jus.

Giouvarlakia £22

Traditional meatballs, jerusalem artichoke, rainbow carrots, mint, fresh truffle.

Duck "Fakorizo" £29

Slow cooked crispy duck leg, puy lentils, rice, roasted beetroot, caramelised chicory, roasted buckwheat, duck jus.

Chicken £21

Chicken supreme, potato "riganati" puree, jerusalem artichoke, pickled mustard seeds, thyme jus.

Trahanas with Siglino £24

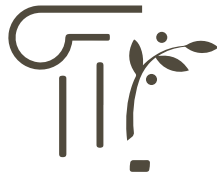
Yellow pepper and cherry tomato glazed trahanas, roast siglino, manouri cheese, basil and thyme.

Fish "Avgolemono" £27

Pan fried fish, swiss chard, spinach and herbs.

Aubergine Imam £18

Roasted aubergine, onion, tomato, olive oil, crumbled feta, tas kebab sauce. (Vegeterian option available)



Desserts

Chocolate tart £10

Butter caramel, glazed chocolate mousse, coco nibs and vanilla ice cream.

Almond £12

White chocolate "soumada" mousse, marzipan, white chocolate and vanilla ganache, strawberry ice cream.

Ekmek kataifi £13 V

Pistachio ganache, caramelised pistachio, forest berry compote, kaimaki ice cream.