

LUNCH

House made dips

Fava £2.50
Taramas £2.50
Sundried tomato cream £2.50
Baby gem, wild mushroom and cretan cheese £8
Chargrilled octopus, sundried tomato paste, fennel £12
Trahanas, beetroot and siglino £12
Giouvetsi with prawns and feta £16
Sirloin, baby potato, tas kebab \$18

Set lunch menu

2 courses £ 25 3 courses £ 30

Starters

Mousaka

Potato, spiced minced beef, aubergine, aromatic bechamel.

Spanakopita

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

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Chicken

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

Aubergine Imam

Roasted aubergine, onion, tomato, olive oil, crumbled feta, tas kebap sauce.

Vegetarian option available

Dessert

Chocolate

Chocolate cremeux, butter caramel, coco nibs, vanilla ice cream.

We are cooking with "Aeithalis" an award winning extra virgin olive oil, PDO Kalamata.