

# A LA CARTE

## DIPS & PITA

### Trio of dips + pita bread

Tzatziki, Melitzanosalata & Taramosalata (GF) **23**

**Tzatziki** traditional cucumber, garlic, dill and yoghurt dip **13**

**Htipiti** roast capsicum, feta and walnut dip **13**

**Melitzanosalata** roasted eggplant, garlic, EVOO and lemon juice dip **13**

**Taramosalata** caviar dip **13**

\*All dips come served with warm pita bread

**Grilled Pita Bread** with olive oil, oregano and sea salt **5.0**

## FROM THE KIPO (GARDEN)

**House Marinated Olives** with lemon, EVOO and fennel seeds (GF) **15.5**

**Kolokithokeftedes** zucchini & feta fritters (GF) **18**

**Wild Mushrooms** roasted garlic, served with crumbled feta, EVOO (GF) **17**

**Char-peppers** with pomegranates, feta & EVOO (GF) **18**

**Eggplants**, rolled & stuffed with Halloumi, Fetta & baked in a tomato salsa **19**

## DAILY SPECIALS

**Chef Philip likes to get creative with seasonal produce, so ask our staff for today's specials!**

## FROM THE SEA

**Calamari** lightly dusted in semolina and fried (GF option) **19**

**Octopus** char grilled with Ouzo, lemon, oregano & EVOO (GF) **24**

**Prawns Kataifi** prawns wrapped in shredded wheat pastry, served with aioli **19**

**Whitebait** lightly floured and fried with lemon & garlic aioli **18**

## FROM THE PASTURE (PROTEIN)

**Chicken or Pork Skewer (both GF)** **8.5** each

**Lamb Skewer** (all GF) **9** each

**Pulled Lamb Shoulder** lemon, rosemary, garlic & EVOO (GF) **36**

**Pulled Pork** paprika, fennel & garlic (GF) **36**

### MOUSSAKA

A traditional Greek bake with layers of potato, beef mince, grilled eggplants and bechamel **26**

## HOLY CHEESES

**Baked Haloumi** with onions, tomato, roasted peppers, olives and sumac (GF) **18**

**Haloumi Cigars** halloumi & thyme rolled in brik pastry, served with honey & sesame **16**

**Saganaki** kefalograviera with oregano & lemon (GF option) **17**

## SIDES & SALADS

**'Horiatiki' Greek salad** tomato, cucumber, red onion, peppers, kalamata olives, feta, capers, oregano, EVOO and red wine vinegar (GF) **18.5**

**Cauliflower and Pomegranate salad** with grains and pulses **18.5**

**'Pantzarosalata' Beetroot salad** chard, mint, roasted walnuts, crumbled feta, garlic and yoghurt (GF) **18**

**Cypriot Cabbage salad** with wild dill and balsamic currants (GF) **17**

**Fasolakia** traditional Greek beans with onions, dill & tomato (GF) **18**

**Tiganites patates** potato chips with sea salt and oregano (GF) **14**  
w crumbled feta **1.0**

**Crispy skin, rosemary and lemon roast potatoes** (GF) **17**

\*EVOO = Extra Virgin Olive Oil

\*GF = Gluten Free

## THE DESSERTS

**Baklava** with orange blossom, pistachio, walnuts, honey and cinnamon **11**

**Galaktoboureko** semolina custard, infused with lemon and vanilla in filo **12**

**Halva Ice Cream** (GF) **12**

**Dessert 'Special of the day'** **14**