

MEZES

FETA CHEESE _v 6.20
Feta cheese with dill oil and parsley.

TZATZIKI _v 6.95
Greek yogurt with grated cucumber and garlic, finished with dill oil. Served with warm pita.

HUMMUS _v 7.50
Creamy chickpea and tahini dip, infused with lemon, garlic & olive oil. Served with warm pita.

GIGANTES PLAKI _v 7.45
Giant beans baked in tomato sauce with garlic, onion, and oregano.

STUFFED MUSHROOMS _v 7.90
Oven-roasted Portobello filled with melted mozzarella drizzled with fragrant garlic oil.

DOLMADES _v 7.20
Vine leaves filled with a fragrant mixture of rice, fresh herbs, dried currant & pine nuts.

LAHANODOLMADES _v 7.20
Cabbage leaves filled with herbed rice, gently simmered in a light tomato broth .

TARAMOSALATA 7.50
Creamy fish roe dip with beetroot, onion lemon, and olive oil. Served with warm pita

MELITZANOSALATA _v 7.50
Smoky aubergine and capia pepper dip, blended with garlic, onion, and parsley. Served with pita bread.

KOLOKITHOKEFTEDES _v 7.90
Zucchini patties blended with herbs, carrot, feta cheese, and a mint, topped with garlic yogurt.

TIROSALATA _v 7.50
Tangy feta cheese whipped with, olive oil, parsley, basil, and a hint of garlic. Served with pita bread.

CHOOSE ANY THREE MEZES ABOVE
WITH WARM PITTA BREAD 19.45

SPANAKOPITA _v 8.90
Buttery, crisp filo pastry filled with spinach, feta, mizithra and fresh herbs. Served with salad.

KOUPES 12.95
Oven-baked bulgur wheat balls filled with seasoned beef, paired with a zesty lemon and garlic yogurt dip.

OCTOPUS IN VINEGAR 13.50
Tender octopus marinated in white wine vinegar, pomegranate molasses, olive oil.

GREEK SALAD 12.50
A refreshing blend of tomatoes, cucumbers, red onions & kalamata olives with generous chunks of feta cheese.

OCTOPUS SALAD 14.90
Tender octopus on a bed of crisp lettuce and rocket, with cherry tomatoes, cucumber, red onion, and Kalamata olives. Dressed in lemon juice, balsamic vinegar, olive oil, and oregano.



MAINS

CHICKEN SOUVLAKI

19.45

Juicy marinated chicken cubes marinated with tomato paste, garlic, and aromatic herbs, finished with olive oil. Served with warm pita, tzatziki, and a fresh salad.

LAMB SOUVLAKI

20.45

Tender lamb skewers marinated with garlic, herbs, and olive oil. Served with warm pita, creamy tzatziki, and fresh salad.

CHICKEN GYROS OR PORK GYROS

18.45 /19.45

Thinly sliced, marinated chicken or pork. Served with warm pita bread, fresh tomatoes, onions, and tzatziki.

KEFTEDES

20.45

Savory meatballs made from a mix of ground beef and lamb, garlic, onions, and fresh herbs. Served with mashed potato, salad and tzatziki.

KLEFTIKO

22.45

Slow-braised for 6 hours with potato, carrot, and celery in a rich, savory sauce with a splash of white wine.

GRILLED LAMB CHOPS

25.45

Herb-marinated grilled lamb chops, served with a side of salad, tzatziki, mashed potato.

FILETO ME MELITZANA

29.40

Ribeye steak, grilled and served over mixture of a blend of roasted aubergine and garlic-infused yogurt, finished with a touch of herbs oil.

MIXED GRILL

FOR ONE 29.45/ FOR TWO 54.95

Lamb chops, chicken souvlaki, lamb souvlaki and keftedes, served with creamy mashed potatoes. Accompanied by mixed salad and a side of tzatziki & pitta.

SEA BASS

21.95

Golden-crisp sea bass with tender, flaky meat, served alongside a fresh salad and baby potato.

PRAWN SAGANAKI

22.45

Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping.

GEMISTA ^v

14.90

Oven-baked bell peppers stuffed with mix of rice, herbs & spices. Topped with garlic yogurt.

IMAM BAYILDI ^v

14.90

Slow-baked aubergine stuffed with a savory caramelized onions, garlic, tomatoes, & aromatic herbs. Finished with your choice of topping: garlic yogurt or crumbled feta.

VEGETARIAN MOUSSAKA ^v

14.90

Layers of roasted aubergine, potato and pumpkin, combined with tomato sauce, Mediterranean spices and bechamel. Served with salad.

MANTI

19.95

Steamed hand-made mini dumplings filled with seasoned beef, topped with creamy garlic yogurt, spiced butter, sumac & mint.

SEAFOOD LINGUINI

22.95

Prawns and mussels gently simmered in a rich tomato and garlic sauce with a splash of white wine. Tossed with linguine and finished with fresh basil and parmesan.

