

## ***STARTERS***

- ***Soup of the day £ 6.40***

*Please ask your host.*

- ***Mydia Kokkinista £ 8.50***

*Mussels cooked in a fresh tomato sauce with fresh thyme, star anise and ouzo. CF*

- ***Garides Giouvetsi £ 8.70***

*Oven baked king prawns, cooked in a fresh tomato and smoked paprika orzo pasta, with feta and a hint of ouzo. CF CD CG*

- ***Crayfish and Scallop Saganaki £ 9.75***

*Fresh scallops and crayfish, pan-seared the traditional saganaki way with cherry tomatoes and feta gratin. CF CD*

- ***Htapodi Stifado £ 8.20***

*Tenderised octopus, slowly cooked in a red wine and tomato sauce, with bay leaves and baby shallots served with fava (yellow split pea) purée. CF*

- ***Achnista £ 8.50***

*Steamed razor clams, cooked with fresh chillies, garlic, parsley and freshly squeezed lime juice. CF*

- ***Calamari £ 6.90***

*Lightly fried baby calamari served with a creamy lemon taramasolata dip. CF CG*

- ***Mixed Dips £ 6.20***

*Tzatziki, Hummus, Tirokafteri (spicy feta dip, blended with tender red chilli peppers, Greek yogurt and freshly squeezed lemon juice) served with traditional Greek pitta bread. CD*

- ***Ntomatokeftedes Santorinis £ 5.80***

*Tomato fritters, stuffed with feta cheese and fresh basil, served with a Greek salad mousse. CD CE CG*

- ***Pie of the day £ 6.40***

*Freshly-baked pies from various regions of Greece.*

- ***Piperies Gemistes £ 6.90***

*Bell peppers, stuffed with a mixture of Greek white cheeses and aromatic herbs. CD CE*

- ***Feta Melomeni £6.55***

*Feta cheese in filo pastry dressed with Greek honey and nuts. CD CG CN*

***Lahanodolmades £ 5.95***

*Lettuce leaves filled with pilaf rice, vegetables and aromatic herbs. V*

- **Manitaria Skordata £ 7.75**

*Sautéed wild mushrooms in a white wine and garlic sauce, served with Cretan Apaki (cured, smoked pork) \*Vegan option available*

- **Gigantes £ 5.95**

*An old time classic! Baked “giant” beans in a bed of homemade tomato bouillon, topped with Myzithra goat’s cheese and freshly baked garlic croutons. \*Vegan option available. **CD CG***

- **Loukaniko £ 7.30**

*Grilled Greek village sausage served with a caramelised shallot puree and homemade tomato sauce. **CG***

- **Bekry meze £ 7.50**

*Drunken pork stew, slowly cooked with Hellenic Metaxa Brandy, fresh tomatoes, onions and peppers.*

- **Keftedes £ 7.50**

*Juicy oven baked meat rolls, stuffed with Metsovone (smoked aged cow’s cheese) served with a homemade tomato marmalade. **CD CE CG***

## **MAINS**

- **Sofrito £ 16.85**

- *Gently cooked strips of beef in tangy garlic and white wine sauce accompanied by a feta infused mash potato. **CD CG***

- **Kleftiko £ 17.15**

- *Lamb shank, slowly baked in a parcel with baby onions, baby carrots and aromatic herbs served with wholegrain mustard potato purée. **CD***

- **Mousakas £ 14.50**

*Layers of sweet aubergines, potatoes, minced beef and creamy béchamel sauce, baked to perfection, accompanied by a mini Greek salad. **CD CE***

- **Pastitsada £ 16.50**

*Chicken poussin casserole, slowly cooked in a rich tomato sauce with cinnamon, cloves and bay leaves. Served with thick Bucatini pasta and grated Kefalotyri cheese **CG CE***

- ***Paidakia £ 17.60***

*Juicy and meaty lamb cutlets slowly roasted with a Greek yogurt and herb crust, served with a saffron and vegetable purée and a Greek-honey mustard dressing. CD CG*

- ***Rib-eye Steak 10oz/Fillet Steak 9oz £ 18.70/ £ 22.80***

*Locally sourced rib-eye steak or fillet steak, rested in a 24-hour marinade of Greek extra virgin olive oil and fresh herbs, topped with a homemade mushroom and truffle oil sauce. Served with hand-cut chips. CD*

- ***Risotto Thalassinon £14.90***

*Squid-ink risotto, with baby squid, octopus and tiger prawns, slowly braised with wine, garlic and fresh onions. CF CD*

- ***Tsipoura Bianco £ 17.95***

*Fillets of wild sea bream cooked in its own juices, accompanied by sautéed potatoes and a rich garlic and lemon sauce. CF*

- ***Fresh fish of the day***

*Please ask your host.*

- ***Kritharoto £ 12.80***

*Greek-style orzo pasta cooked with saffron, Metsovone smoked cheese and sautéed seasonal vegetables. \*Vegan option available. CG CD CE*

MEZE TASTING MENU

*(sample only, subject to seasonal produce)*

*\*Minimum 2 people*

- **MIXED MEZE £ 28.35 PP**

*Mixed dips - Ntomatokeftedes Santorinis – Garides giouvetsi – Calamari – Htapodi Stifado*

*Choriatiki – Greek cheese trilogy – Bekry meze – Loukaniko – Keftedes*

- **VEGETERIAN MEZE £ 25.50 PP**

*Mixed dips – Dolmades – Mixed Greek Olives, Ntomatokeftedes Santorinis – Greek Cheese Trilogy*

## Salads & Sides

- **Choriatiki £ 8.50**

*A variation of the famous Greek village salad. Cherry tomatoes, cucumber, green peppers, thin sliced red onions, olive paste, shredded barley rusk and feta. CD CG*

- **OPA Salad £ 7.20**

*Baby spinach, rocket, goat's cheese, mixed seeds, sundried tomatoes, orange segments, thin pear strips and vinaigrette. CD CN*

- **Politiki Salata £ 6.20**

*Spicy cabbage salad, with red peppers, onions, garlic, carrots, dill, topped with marinated anchovies and olive oil vinaigrette. CF CG*

- **Traditional Greek Pitta Bread £ 1.90**

- **Marinated Mixed olives and pitta bread £ 3.90**

- **Seasoned hand cut chips £ 3.95**

- **Green beans £ 3.90**

*Blanched green beans, finished with butter and fresh pepper.*

- **Mushrooms £ 3.90**

*Sautéed button mushrooms.*

- **Spinach £ 3.90**

*Sautéed spinach with a hint of red chilli*

- **Asparagus £ 3.90**

*Blanched asparagus, finished with garlic butter.*