

NEOS

CONTEMPORARY GREEK CYPRIOT DINING

SMALLS

Marinated Kalamata Olives <small>VE GF</small>	2.5
Greek Salad <small>V GF</small>	3
Baked Gigantes Beans in Tomato Sauce <small>VE GF</small>	2.5
Baby Potato Salad <small>VE GF</small>	3
Freshly Baked Pitta <small>VE</small>	2
Hummus with Tahini and a hint of Cumin <small>VE GF</small>	3
Greek Yogurt Tzatziki <small>V GF</small>	3
Taramasalata	3
Courgette and Feta Croquettes <small>V</small>	4
Hand-Rolled Stuffed Vine Leaves <small>VE GF</small>	4
Traditional Spinach Pie with Greek Yogurt <small>V</small>	3.5
Grilled Cypriot Halloumi <small>V GF</small>	4
Homemade Falafel <small>VE GF</small>	3.5
Crispy Calamari with Paprika Aioli	6
Chargrilled Greek Sausage with Mustard <small>GF</small>	6
Chargrilled Chicken Souvlaki <small>GF</small>	3
Chargrilled Lamb Souvlaki <small>(Can be made GF)</small>	3.5

MEZE

Meze of all the small plates above as a complete meal for £22 per person. Minimum of 2 people.

BIGS

VEGETABLE MOUSSAKA V 10

Baked layers of aubergine, potato and courgette in a tomato sauce topped with bechamel.

YEMISTA VE GF 10

Baked tomato and pepper stuffed with rice, herbs and Cretan extra virgin olive oil.

ON THE GRILL All food cooked over charcoal

SOUVLAKI 12

Open kebab with a choice of falafel, chicken or lamb, served on pitta bread with hummus, coleslaw, pickled chillies and cherry tomatoes.

SPATCHCOCK POUSSIN GF 12

Marinated with mustard, lemon, honey, tarragon, rosemary and thyme. Served with a tarragon jus.

LAMB RUMP GF 14

With smoked aubergine puree, roasted pearl onion and salsa verde.

STEAK TAGLIATA GF 17.5

Chargrilled beef sirloin steak served with lemon zest rocket and parmesan salad served with chimichurri sauce.

SEA BASS GF 14

With roasted baby fennel, blistered cherry tomatoes and gremolata.

SIDES

French Fries <small>VE GF</small>	3
Sweet Potato Fries <small>VE GF</small>	4
Steamed Greens <small>VE GF</small>	4.5
Mac and Greek Cheese <small>V</small>	5

BOTTOMLESS

PROSECCO
or PORN STAR
MARTINI

£19 PER PERSON
1½ hour limit

A discretionary service charge of 12.5% will be added to your bill. Full allergen info menu available on request. V items are suitable for vegetarians, VE items are suitable for vegans. GF items are suitable for coeliacs. All our dishes may contain traces of nuts. If you suffer from a food allergy or intolerance, please let us know upon placing your order.

GREEK NEGRONI 10

Bombay Sapphire Gin, Roots Mastica Liqueur, Sweet Vermouth and Campari. Complex, herbal and goes great with food.

White Wine 175ml 250ml Bottle

RETSINA Tsantali Attica, Greece 7 8.5 23

Fresh and rich on the palate, this wine develops the characteristics of the Savatiano grape, with the development of a piney flavour at the back of the throat.

SIGALAS Assyrtiko Athiri Santorini, Greece 41

With refreshing acidity and a delightful after taste. Has a nose of ripe citrus fruit grown traditionally on vines of more than 50 years of age.

Rosé Wine

MAKEDONIKOS Rosé Tsantalis

Macedonia, Greece 8 9 24.5

A vibrant rose colour with ripe strawberries on the nose and raspberry jam like flavours. Round and full taste with a clean finish.

Red Wine

TSANTALIS Red Macedonia, Greece 8 9 24.5

This deep red wine features inviting ripe berry fruit aromas. A versatile drinking wine especially with our charcoal grilled meats.

NEMEA Tsantali Nemea, Greece 9 11 29.5

A ruby red wine with a rich body, soft tannins and the red fruit aromas of cherry, plum and fruits of the forest, as well as cloves.

KEO Cypriot beer 4.5% 330ml 4.5

DESSERTS

CHOCOLATE FONDANT V GF 5.5

With a salted caramel sauce and homemade vanilla ice cream.

BACLAVA, KATAIFI & GALATOBOUREKO V 5.5

Selection of classic Greek desserts.

HOMEMADE PRALINE ICE CREAM V 4

With freshly baked cookies.

SEASONAL SORBET

With fresh fruit. VE GF 4