



CONTEMPORARY GREEK CYPRIOT CUISINE

## Smalls

KALAMATA OLIVES 2.5  
Ve Gf

CHICKPEA & BLACK OLIVE FALAFEL 4  
with shredded vegetable slaw and our Red Pepper Sauce  
Ve  
Contains Sesame Seeds

CHARGRILLED CYPRIOT HALLOUMI 4  
with Padron Peppers  
V Gf

CRISPY CALAMARI 5  
with a zesty garlic Aioli

PORK KEFTEDES 4  
Home Made Pork Meatballs slow cooked with Fennel and Tomato

CRISPY GREEK BUTTERMILK CHICKEN 4  
Chicken Thighs coated with our own seasoning and Buttermilk served with Harissa dip

ZATAR ROASTED CAULIFLOWER 3.5  
Roasted Cauliflower marinated in Zatar Spices served with a Herb & Garlic Drizzle and toasted 5 seed crumb  
Ve Gf

FRESHLY BAKED HOT PITA 2  
Ve

HUMMUS 3  
with toasted Pine Nuts & Cumin,  
Ve Gf Contains Sesame Seeds

MELITZANOSALATA 3  
Smoked Aubergine dip  
Ve Gf

GREEK YOGHURT TZATZIKI 3  
Cucumber & Mint  
V Gf

TARAMASALATA 3  
Smoked Cod Roe

MEZE of all the small plates above

Meze 24 Vegetarian Meze 19

Minimum 2 People and must be served to the Whole Table

## Biggs

SOUVLAKI 12  
An open Kebab served on Hot Baked Pita Bread

Choose From  
Chargrilled Chicken skewer with Rose Harissa & Tzatziki  
Falafel, Hummus & House Salad Tatziki  
Contains Sesame Seeds Ve

Pork KefteDES, Tomato & Fennel

SUMMER SALAD 12.5  
Chargrilled Asparagus with Pea & Hazelnut Pesto  
Ve

TSIPOURA 15.5  
Gilthead Bream Baked and Served in Parchment with Fennel Seed, Lemon and Tapenade and crushed new potatoes

HOT & STICKY PORK RIBS 12.5  
Slow cooked Pork ribs served with Aubergine & Kalamata Cous Cous

RIB-EYE STEAK 19.5  
Prime cut 250g Rib-Eye Steak served with our own Herb and Garlic Chimichurri and charred Sweetheart Cabbage

## Sides

FRIES VE 3.5

OVEN BAKED SWEET POTATO WEDGES VE 3.5

CHARGRILLED TENDERSTEM BROCCOLI VE 3

GREEK SALAD V 4

RAW BOWL VE 4

AUBERGINE COUS COUS VE 3.5

## Desserts

BACLAVA, KATAIFI & GALAKTOBOUREKO V 5.5  
Selection of classic Greek desserts

GREEK YOGHURT LEMON CHEESECAKE 5.5  
With passion fruit drizzle

CHOCOLATE DOUKISSA 5.5  
Bitter Chocolate Indulgence with Crunchy Mosaic Biscuit filling

COMPRESSED MELON Ve 4  
Submerged in Sauternes Wine

DESSERT MEZE 7.5 per person

A tasting menu of all the desserts above. Minimum of 2 people. We ask that the whole table select the Dessert Meze.

VEGAN ICE CREAM Ve 2  
A Choice of Strawberry & Yuzu, Peanut Chip and Hazelnut & Chocolate. Per scoop

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.