



CONTEMPORARY GREEK CYPRIOT CUISINE

Starters

a selection of the following:

FRESHLY BAKED PITA

with Hummus, Melitzanosalata & Tzatziki V

CHICKPEA & BLACK OLIVE FALAFEL

with shredded vegetable slaw and
Red pepper sauce Ve

CHARGRILLED CYPRIOT HALLOUMI

with Padron Peppers
V Gf

CRISPY CALAMARI

with a Zesty garlic Aioli

Mains

a choice of

SOUVLAKI - CHICKEN OR FALAFEL

An open Kebab served on hot pita bread with Fries

CHARGRILLED SEA BREAM FILLETS

Served with Salsa Verde and Baby potatoes

35 DAY DRY AGED RIB-EYE STEAK

served with Herb & Garlic Chimichurri
and charred sweetheart cabbage with Fries
+5 Supplement

Dessert

Dessert Meze - A tasting menu of our desserts.

2 COURSES 19.50

3 COURSES 24.50

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.