

TO BEGIN

BREAD BASKET V 6.9

Homemade loaf and pita
(gluten free bread available)

MELITZANO SALATA V 7.5

Finely chopped smoked aubergine with honey and balsamic

TARAMAS 7.5

Creamy smoked cod roe topped with a drizzle of dill oil

HUMMUS VG 7.5

Chickpea purée with tahini and lemon

OLIVES VG 5.9

Greek olives

TZATZIKI V 7.5

Cucumber, mint, garlic & yoghurt

TIROKAFTERI V 7.5

Roasted red peppers blended with feta cheese and chilli

FRIED COURGETTE V 7.5

Fried courgette with tzatziki

GARLIC BREAD V 6

Butter and garlic

ANCHOVIES 9.5

With thyme oil, pickled shallots & ouzo

STARTER

HALLOUMI & GRILLED PEACH V 12.9

Grilled halloumi and peaches with a honey and balsamic dressing

FETA SAGANAKI V 13.9

Feta cheese, wrapped in angel hair and drizzled with lemon honey

GRILLED OCTOPUS 19.9

Grilled octopus tentacle, served with Fava bean and pico de gallo

PRAWN SAGANAKI 15

King prawns flambeed with ouzo, tomato sauce and feta

YELLOWFIN TUNA 16

Raw tuna, thinly sliced and dressed with mandarin ponzu

BEEF MEATBALLS 14

Beef meatballs served with tzatziki

CALAMARI 14.9

Fried calamari with aioli, lemon, chilli and coriander

MUSSELS 14.9

Mussels with garlic, lemon, white wine sauce and chilli

SMOKED AUBERGINE V 16.9

Aubergine with zataar honey and truffle oil and smoked yoghurt

SEABASS CARPACCIO 15

Thin slices of raw seabass, lemon, chilli dressing and shaved fennel

BEETROOT V 11

Pickled heritage beetroot salad, tahini yoghurt, caramelised hazelnuts

TRUFFLE BURRATA V 16.9

Truffle burrata with figs, balsamic dressing and crumbled nuts

SALADS

GREEK SALAD V 13.9

Tomatoes, cucumber, onions, olives, peppers, feta, capers, rusk & Greek olive oil

KYTHIRA SALAD V 13.9

Rocket leaves, orzo pasta, cherry tomatoes, red peppers, Kalamata olives, lemon dressing, capers, cucumber and Greek olive oil

HALLOUMI SALAD V 11.9

Halloumi, orange, radish, rocket, lettuce, caper leaf & orange mustard dressing

ROCKET SALAD V 9.9

Rocket, parmesan, cherry tomatoes, balsamic & olive oil

MEAT

GRILLED BABY CHICKEN 23.9

Grilled baby chicken, marinated with mixed herbs and yoghurt

CHARCOAL CHICKEN SKEWER 19.5

Chargrilled chicken skewer, marinated in honey mustard

LAMB CHOPS 29.9

Grilled lamb chops with rosemary

FILLET STEAK 38

Beef tenderloin, beef fat roasted potatoes, vine tomatoes & grilled peppers

LAMB SHOULDER 27

Slow cooked lamb shoulder, sun-dried tomatoes, cumin, braised chickpeas & spinach

For a complete experience, we recommend at least one side dish per main.

SEA

GRILLED SEA BASS 28.9

Grilled seabass with extra virgin olive oil and lemon dressing

KING PRAWNS 22.9

King prawns grilled with a hint of garlic and lemon

HERB CRUSTED COD 24

Herb crusted cod with new potatoes, caper leaf and lemon

SALMON 27.9

Pan roasted salmon with grilled baby leeks, bisque sauce, potatoes & kalamata olives

PASTA & VEGETARIAN

MOUSSAKA V 19

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce & graviera

SEAFOOD ORZO 26.9

Orzo pasta with calamari, prawns, mussels, garlic and tomato sauce

RIGATONI V 19

Tube pasta with garlic, tomato and feta

RAGU PASTA 26.9

Large tube pasta, braised beef cheeks in a red wine sauce

POTATO GNOCCHI 23

Potato gnocchi with chicken and asparagus with creamy sauce

BLACK SEAFOOD TAGLIOLINI 27.9

Black tagliolini with prawns, mussels, garlic, asparagus and marinara sauce

ORZO PORCINI 25.9

Orzo pasta with porcini mushrooms, chicken and a touch of truffle oil

TRUFFLE RAVIOLI V 25

Ravioli filled with truffle, Stracchino cheese, mushroom and creamy sauce

STUFFED AUBERGINE V 19

Fried ½ aubergine stuffed with finely chopped tomatoes and Feta cheese, served with rice

PRAWN SPAGHETTI 25.9

Spaghetti with king prawns, courgette, garlic, saffron and lemon zest

SIDES

ROASTED POTATOES V 7

With oregano oil

MUSHROOMS VG 6

Mushrooms with oregano and garlic

FETA CHIPS V 7.9

Chips with feta and truffle oil

CHIPS VG 6.9

Chips with mixed herbs

CHARCOAL BROCCOLI VG 7.9

Grilled broccoli with dill and lemon oil

RICE VG 6.9

Rice & lentils