



Most of our ingredients are air-flown directly from Greece.

All our food is cooked with our own cold-pressed Extra Virgin Olive Oil (EVOO) from our cultivation in Greece. All our meats, pita, and cheeses are Halal certified. Our meats are grass-fed pasture raised and are from New Zealand.

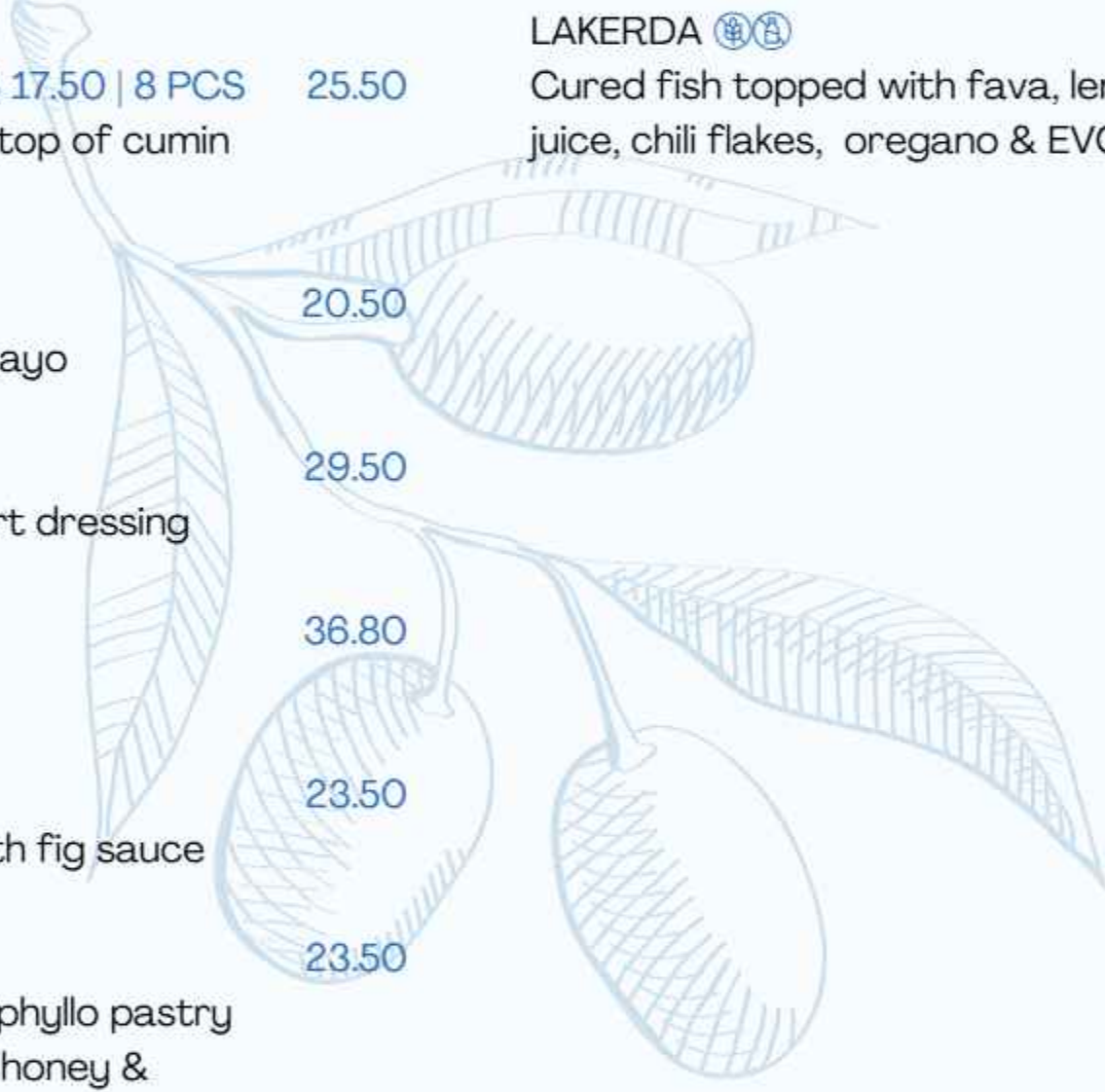
SALATES & SOUPA

ARTICHOKE SALAD 🌱🥬	32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing	
MEDITERRANEAN SALAD 🌱	32.50
Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses, vinegar, parsley & organic EVOO	
EARTH SALAD 🌱🥬	32.50
Kale, radish, pomegranate, celery, sautéed mushrooms, feta, sunflower seeds, dill, spring onion, pine nuts with honey & balsamic dressing	
HORIATIKI 🌱🥬	HALF 20.50 FULL 33.50
Cherry tomatoes, tomato slices, cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO	
BLU SALAD 🌱	32.50
Arugula, capers, anchovies, pine nuts, skillet halloumi cheese, dill, spring onion & honey mustard	
SANTORINI SALAD 🌱	34.50
Cherry tomatoes, arugula, onion, green olives, caper leaves, goat feta, vinegar, anchovies, dill, spring onion, rosemary & EVOO	
WATERMELON SALAD 🌱🥬	23.50
Watermelon topped with feta & mint	
CAULIFLOWER SALAD 🌱🥬	33.50
Baked cauliflower, spinach, almonds, tahini dressing, dill, spring onion, zatar & chilli flakes	
DAKOS SALAD 🥬	30.50
Known as a Cretan bruschetta made with Cretan barley rusk topped with grated tomato, Greek feta, capers, Kalamata olives, oregano, fresh mint & cherry tomatoes	
SOUP OF THE DAY 🥬	12.50
Please ask your server for availability	

DIPS & PITA

3 DIPS PLATTER – Choose any 3 dips (Included) Grilled Pita	43.50
4 DIPS PLATTER – Choose any 4 dips (Included) Grilled Pita	54.50
GRILLED PITA 🌱🥬	5.50
Oregano & sea salt	
GLUTEN-FREE PITA 🌱🥬🌱	7.50
Grilled	
KOULOURI BREAD 2 PCS 🌱	7.50
Traditional Greek Koulouri	
RED PEPPER DIP 🌱🥬	20.50
Tomato, Greek yogurt, organic peppers, mint & EVOO	
HUMMUS 🌱🥬	20.50
Greek tahini, organic chickpeas & EVOO garnished with almond, pomegranate & mint leaves	
FAVA 🌱🥬🌱	20.50
Organic yellow lentils, onion & oregano	
TIROKATERI 🌱🥬	20.50
Spicy feta with Greek yogurt	
TZATZIKI 🌱🥬	20.50
Greek yogurt, cucumber, garlic & EVOO garnished with green olive	
SKORDALIA 🌱🥬🥬	20.50
Garlicky mash of potatoes & EVOO	
MELITZANOSALATA 🌱🥬	20.50
Smoked eggplant mixed with feta & herbs	
TRIA FASOLIA 🌱🥬🌱	20.50
Seasonal organic beans, dill, spring onion, lemon & EVOO	
TARAMASALATA 🌱	20.50
White cod roe & capers	
HARISSA 🌱🥬	20.50
Spiced tomato, Greek yogurt, walnuts & EVOO garnished with chili flakes	
LABNA DIP 🌱🥬	20.50
Strained Greek yogurt with seasoning garnished with almond, pomegranate & mint leaves	

OREKTIKA – MEZE

DOLMADES   4 PCS 19.50 8 PCS 33.50	SPANAKOPITA  4 PCS 29.50 22.50
Vine leaves filled with rice, herbs, and mint sauce	Phyllo pastry filled with spinach, leeks & feta
KRASSATO CHICKEN LIVER  23.50	KOLOKITHOKEFTEDES  23.50
Sauteed chicken liver with Greek spices, chili padi, chili flakes, wine & toasted bread	Zucchini, herbs & feta
ARTICHOKES   21.50	IMAM BAILDI    21.50
Fried & topped with balsamic cream	Seedless eggplant sliced, rolled & roasted in a house-made onion & tomato sauce served with slice of feta
LAMB MEATBALL 4 PCS 19.50 8 PCS 27.50	TALAGANI   23.50
In house made meatballs served on top of spicy harissa dip, lemon, & yogurt dressing	Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce
KEFTEDES  4 PCS 18.50 8 PCS 26.50	TALAGANI FRIES  22.50
In house made beef meatballs served on top of tzatziki dip	Fried halloumi cheese with balsamic cream
CHICKEN MEATBALL 4 PCS 17.50 8 PCS 25.50	LAKERDA   17.50
Minced chicken served on top of cumin yogurt sauce	Cured fish topped with fava, lemon juice, chili flakes, oregano & EVOO
CORN COB   20.50	
Grill & tossed with spicy mayo	
FRIED CALAMARI 29.50	
With a side of lemon yogurt dressing	
FRIED SARDINES  36.80	
With a side of lemon	
SAGANAKI & FIGS  23.50	
Kefalotiri psito, topped with fig sauce	
FETA SAGANAKI  23.50	
Greek feta wrapped with phyllo pastry topped with Greek thyme honey & sprinkled with sesame	

STO FOURNO | OVEN COOKED

ARNI | LAMB

All our Lamb is GRASS-FED and from NEW ZEALAND

BEEF MOUSAKA 	36.50
Layered dish made with eggplant, potatoes, house-made beef ragu and creamy béchamel	
BEEF PASTITSIO 	36.50
Layered Greek pasta with house-made beef ragu, creamy béchamel, and Greek tomato sauce	
LAMB MOUSAKA 	36.50
Layered dish made with eggplant, potatoes, house-made lamb ragu and creamy béchamel	
EFFIE'S VEGETABLE MOUSAKA 	34.50
Traditional Mousaka with tomato, chickpeas, lentils, eggplant, potato & bechamel	

KLEFTIKO 	55.50
Slow cooked lamb shank with garlic, lemon, herbs, baked with potatoes	
PAIDAKIA  	3 PCS 52.50 4 PCS 65.50
Grilled lamb chops served with vegetables and roasted potatoes	
LAMB SPICY SAUSAGES 	34.80
3pcs of house-made spicy lamb sausages served with a side of Greek pickled vegetables, lemon yogurt, and french fries	
LAMB BIFTEKI 	1 PCS 20.50 2 PCS 35.50
Lamb patties served with lemon, onion, tomato & roasted potatoes	

KOTOPOULO | CHICKEN

All our Chicken is ORGANIC and FREE-RANGE

KREATIKA | BEEF

All our Beef is GRASS-FED and from NEW ZEALAND

KOTOPOULO FOURNO 	43.50
Free-range cornish hen, roasted potatoes, lemon & oregano	
KOTOPOULO STIFATHO  	43.50
Free-range cornish hen cooked in onion stew, EVOO, lemon and garlic	
GRILLED CHICKEN (30 - 45 mins) 	43.50
Free-range cornish hen served with roasted potatoes & vegetables	
KOTOPOULO KALAMAKI	32.50
Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita	
KOTOPOULO YIRO	34.50
Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries	
CHICKEN SPICY SAUSAGES 	30.80
3pcs of house-made spicy chicken sausages served with a side of Greek pickle vegetables, lemon yogurt, and french fries	
CHICKEN BIFTEKI 	1 PCS 18.50 2 PCS 32.50
Chicken patties served with lemon, tomato, onion & roasted potatoes	

BEEF KALAMAKI	35.50
Beef skewer served with onion, tomatoes, pita & tzatziki	
SOUVLAKI ME PITA	37.50
Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries	
BIFTEKI STIN SHARA 	1PCS 19.50 2 PCS 34.50
Beef patties, lemon, onion, tomato & roasted potatoes	
BLU CHEESEBURGER	32.50
Beef patty, cheese, caramelized onion, tomato & bun served with a side of french fries	
SIRLOIN STEAK  	55.50
Grilled served with roasted potatoes and vegetables	
FILET MIGNON  	66.50
Grilled served with roasted potatoes and vegetables	
BEEF SPICY SAUSAGES 	32.80
3pcs of house-made spicy beef sausages served with a side of Greek pickled vegetables, lemon yogurt & french fries	

MIXED OLIVES  	12.50
Kalamata, halkidiki, throuba & stuffed olives	
CUCUMBER STICKS  	8.50
With vinegar, sea salt, oregano & EVOO	
CARROT STICKS  	8.50
With vinegar, sea salt, oregano & EVOO	
PICKLED GREEN CHILLI & GHERKINS  	8.50
PICKLED VEGETABLES & GHERKINS  	8.50
FRENCH FRIES  	14.50
Tossed with organic sea salt & organic oregano	
TIGANOPSOMO 	30.50
Pan-seared pita filled with spiced Greek Feta with cherry tomatoes & olives	
TALAGANI WRAP 	30.50
Pita filled with grilled talagani, tomato, onion, blu sauce & balsamic cream with a side of french fries	
VEG SOUVLAKI 	30.50
Zucchini patty wrapped in pita, tomatoes, onion, tzatziki & harissa, served with a side of french fries	
GEMISTA   1 PCS 14.50 3 PCS 34.50	
Stuffed vegetables, marinated rice, and potatoes	
SPANAKORIZO   	25.50
Spinach cooked with rice, herbs, lemon, and EVOO	
ROASTED LEMON POTATOES   	15.50
VEGETABLES OF THE DAY   	15.50
Chef's Selection Grilled	

PRAWN MANESTRA 	35.50
Orzo cooked in house-made prawn broth enriched with garlic, chilli flakes & EVOO. Served with a whole prawn	
KALAMARI SHARA  	41.50
Grilled calamari, lemon & EVOO	
SARDINES SHARA  	41.50
Grilled Sardines, lemon & EVOO	
XTAPODI   	49.50
Grilled octopus with vinegar & EVOO	
GARIDES  	
1 PC 21.50 2 PCS 37.50 3 PCS 55.50	
Grilled jumbo prawn, lemon & EVOO	
FISH OF THE DAY 400G –1KG 55.50	121.50
LAVRAKI  	
Sea bass, baked or grilled, served with skordalia dip and supergreen garnish	
TSIPOURA  	
Sea bream, baked or grilled, served with skordalia dip and supergreen garnish	
Please ask your server for availability	

Please do let us know if you have any dietary requirements, restrictions, or allergies.
We will try our best to accommodate to your requests.

PLATTER

SEAFOOD PLATTER  		GRILLED MEAT BOARD  	164.50
Greek fish 400G –1KG 141.50 – 207.50 (choice of Sea bass or Sea bream, baked or grilled), grilled squid, 3 jumbo prawns, served with skordalia dip and supergreen garnish <i>Please ask your server for availability</i>		Filet Mignon (250g), Sirloin (250g), and 3 Lamb chops with fresh herbs, served with french fries and horta salad	
MEAT PLATTER SMALL 112.50 1 medium bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki		SPICY SAUSAGES PLATTER  S 32.80 M 65.80 House-made Spicy Sausages with house-made ground beef, lamb & chicken with a side of Greek pickle veg, lemon yogurt & french fries Small – 1 of each Medium – 2 of each	
MEAT PLATTER MEDIUM 220.50 2 medium bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki		BIFTEKI PLATTER S 51.50 M 96.50 Bifteki made with house-made ground beef, lamb and chicken served with roasted lemon potatoes and mint sauce Small – 1 of each Medium – 2 of each	

GLYKA | DESSERT

GREEK DESSERT PLATTER Assortment of baklava, kataifi, bougatsa, portokalopita, and fresh fruits	For 2 31.50 For 4 53.50 For 6 75.50	GALAKTOBOUREKO 15.50 Phyllo pastry filled with semolina cream filling, topped with house-made syrup	15.50
GREEK KANAFEH Kataifi & Kesari cheese served hot with house-made syrup	17.50	BOUGATSA Phyllo pastry filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot	18.50
BAKLAVA Phyllo pastry filled with walnuts, topped with house-made syrup	17.50	PORTOKALOPITA Traditional Greek orange cake	14.50
GREEK KATAIFI ROLL Rolled kataifi with house-made syrup and pistachio filling	17.50	RIZOGALO Greek rice pudding cooked in cinnamon and orange zests, topped with almond flake	14.50
		100% GREEK YOGURT 	14.50
		With a side of Greek sweet fruit topping & walnuts	



Our menu offers authentic Greek dishes, embodying historic Greek gastronomy. Greek food has numerous health benefits and is known to have increased longevity of life, prevents heart disease and stroke. Some of the known benefits are as follows: reduced inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh & young, helps reduce risk of cancer, Alzheimer's disease, developing Type 2 Diabetes, high blood pressure, and high cholesterol.