



\*Do let us know if you have any dietary requirements, restrictions and allergies. We will try our best to accommodate to your requests

*\*Prices are subjected to GST, service charge & other prevailing government taxes*

🥛 Dairy Free
🍷 Contains Alcohol
🌿 Vegetarian
🌱 Vegan
  
🌾 Gluten Free

### SALATES & SOUPA

<b>ARTICHOKE SALAD</b>	<b>32.50</b>
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk & mint dressing	
<b>MEDITERRANEAN SALAD</b> 🌿🌾	<b>32.50</b>
Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses & organic EVOO	
<b>DAKOS SALAD</b> 🌿	<b>30.50</b>
Dakos rusks, chopped tomatoes, capers, feta & EVOO	
<b>EARTH SALAD</b> 🌿🌾	<b>32.50</b>
Kale, radish, pomegranate, celery, sautéed mushrooms, feta, sunflower seed, pine nuts with honey & balsamic dressing	
<b>FASOLOSALATA</b> 🌿🌾🥛	<b>HALF 19.50 FULL 32.50</b>
Seasonal organic beans, dill, spring onion, lemon & EVOO	
<b>HORIATIKI</b> 🌿🌾	<b>HALF 20.50 FULL 33.50</b>
Cherry tomato, tomato slice, cucumber, onion, olives, bell peppers, feta cheese, vinegar & EVOO	
<b>BLU SALAD</b> 🌿🌾	<b>32.50</b>
Arugula, capers, anchovies, pine nuts, skillet halloumi cheese & honey mustard	
<b>SANTORINI SALAD</b> 🌿🌾	<b>34.50</b>
Cherry tomato, arugula, onion, green olives, caper leaves, goat feta, vinegar, anchovies & EVOO	
<b>WATERMELON SALAD</b> 🌿🌾	<b>23.50</b>
Watermelon, top with feta & mint	
<b>CAULIFLOWER SALAD</b> 🌿🌾	<b>33.50</b>
Baked cauliflower, spinach, almonds, tahini dressing & chilli flakes	
<b>MAROLOUSALATA</b> 🌿🌾🥛	<b>27.50</b>
Slice lettuces with fresh lemon dressing & organic herbs	
<b>SOUP OF THE DAY</b> 🌿	<b>12.50</b>
<b>PLEASE ASK YOUR SERVER FOR AVAILABILITY</b>	

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 of our meats, pita & cheeses are Halal certified.

Please order responsibly | Waste is a shame



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 & stroke.

Some of the known benefits are as follows: reduce inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh and young, helps reduce risk of Cancer / Alzheimer's Disease / Developing Type 2 Diabetes / High blood pressure / High Cholesterol.

### DIPS & PITA

<b>3 DIPS PLATTER</b>	*Choose any 3 dips	<b>43.50</b>
Comes with 1 Grilled Pita & 1 Crispy Pita		
<b>4 DIPS PLATTER</b>	*Choose any 4 dips	<b>54.50</b>
Comes with 1 Grilled Pita & 1 Crispy Pita		
<b>GRILLED PITA OR CRISPY PITA</b> 🌿🥛		<b>5.50</b>
Oregano & sea salt		
<b>GLUTEN FREE PITA</b> 🌿🌾🥛		<b>7.50</b>
Grilled		
<b>KOULOURI BREAD 2 PCS</b> 🌿		<b>7.50</b>
Sesame		
<b>RED PEPPER DIP</b> 🌿🌾		<b>20.50</b>
Tomato, Greek yogurt, organic peppers, mint & EVOO		
<b>HUMMUS</b> 🌿🌾		<b>20.50</b>
Greek tahini, organic chickpeas & EVOO garnished with almond, pomegranate & mint leaves		
<b>FAVA</b> 🌿🌾🥛		<b>20.50</b>
Organic yellow lentils, onion & oregano		
<b>TIROKAPTERI</b> 🌿🌾		<b>20.50</b>
Spicy feta with greek yogurt		
<b>TZATZIKI</b> 🌿🌾		<b>20.50</b>
Greek yogurt, cucumber, garlic & EVOO garnished with green olive		
<b>SKORDALIA</b> 🌿🌾🥛		<b>20.50</b>
Potato & garlic		
<b>MELITZANOSALATA</b> 🌿🌾		<b>20.50</b>
Smoked eggplant mixed with feta & herbs		
<b>TRIA FASOLIA</b> 🌿🌾🥛		<b>20.50</b>
Seasonal organic beans, dill, spring onion, lemon & EVOO		
<b>TARAMASALATA</b> 🥛		<b>20.50</b>
White cod roe & capers		
<b>HARISSA</b> 🌿🌾		<b>20.50</b>
Spicy tomato, Greek yogurt, walnuts & EVOO garnished with chilli flakes		
<b>LABNA DIP</b> 🌿🌾		<b>20.50</b>
Strained Greek yogurt with seasoning garnished with almond, pomegranate & mint leaves		

### OREKTIKA - MEZE

<b>DOLMADES</b> 🌿🌾	<b>4PC 19.50 8PC 33.50</b>
Vine leaves filled with rice & herbs, mint sauce	
<b>KRASSATO CHICKEN LIVER</b> 🍷	<b>23.50</b>
Sautéed chicken liver with Greek spices, chilli padi, chilli flakes, wine & toasted bread	
<b>ARTICHOKES</b> 🌿🥛	<b>21.50</b>
Fried & topped with balsamic cream	
<b>LAMB MEATBALL</b>	<b>4PC 19.50 8PC 27.50</b>
In-house made meatballs served on top of spicy harissa dip, lemon & yogurt dressing	
<b>KEFTEDES</b> 🍷	<b>4PC 18.50 8PC 26.50</b>
In house made beef meatballs served on top of tzatziki dip	
<b>CHICKEN MEATBALL</b>	<b>4PC 17.50 8PC 25.50</b>
Minced chicken served on top of cumin yogurt sauce	
<b>CORN COB</b> 🌿🌾	<b>20.50</b>
Grilled & tossed with spicy mayo	
<b>FRIED CALAMARI</b>	<b>29.50</b>
With a side of lemon yogurt dressing	
<b>FRIED SARDINES</b>	<b>36.80</b>
With a side of lemon	
<b>BOUGOURDI</b> 🌿🌾	<b>23.50</b>
Florina peppers filled with Greek cheese	
<b>SAGANAKI &amp; FIGS</b> 🌿	<b>23.50</b>
Kefalotiri psito, topped with fig sauce	
<b>FETA SAGANAKI</b> 🌿	<b>23.50</b>
Feta cheese wrapped with phyllo pastry topped with Greek thyme honey & sprinkled sesame	
<b>SPANAKOPITA</b> 🌿	<b>22.50</b>
Phyllo pastry filled with spinach, leeks & feta	
<b>KOLOKITHOKEFTEDES</b> 🌿	<b>23.50</b>
Zucchini, herbs & feta	
<b>IMAM BAILDI</b> 🌿🌾🍷	<b>21.50</b>
Seedless eggplant sliced, rolled & roasted with onion & tomato base sauce with a side of feta	
<b>SOUTZOUKAKIA</b> 🍷🥛	<b>BEEF 19.50 LAMB 20.50</b>
In-house made meatballs served with homemade tomato sauce	
<b>TALAGANI</b> 🌿🌾	<b>23.50</b>
Greek halloumi cheese, drizzled with balsamic cream sauce & blu sauce	
<b>TALAGANI FRIES</b> 🌿	<b>22.50</b>
Fried halloumi cheese with balsamic cream	

## STO FOURNO - OVEN COOKED

25 - 30 mins cooking time

<b>BEEF MOUSAKA</b> 🍷	36.50
Oven-baked eggplant, potatoes, in-house minced beef, bechamel & homemade Greek tomato sauce	
<b>BEEF PASTITSIO</b> 🍷	36.50
Greek macaroni, in-house minced beef, bechamel & homemade Greek tomato sauce	
<b>LAMB MOUSAKA</b> 🍷	36.50
Oven-baked eggplant, potatoes, in-house minced lamb, bechamel & homemade Greek tomato sauce	
<b>EFFIE'S VEGETABLE MOUSAKA</b> ✓	34.50
Traditional Mousaka with tomato, chickpeas, lentils, eggplant, potato & bechamel	

## ARNI - LAMB

25 - 30 mins cooking time

<b>KLEFTIKO</b> ✂️	55.50
Roasted grass-fed lamb shank, lemon & potatoes	
<b>PAIDAKIA</b> ✂️ 🥗	3PC 52.50 4PC 65.50
Grilled lamb chops, vegetables & potatoes	
<b>LAMB SPICY SAUSAGES</b> ✂️	34.80
3pcs homemade spicy lamb sausages, served with a side of Greek pickle veg, lemon yogurt & french fries	
<b>LAMB BIFTEKI</b> 🥗	1PC 20.50 2PC 35.50
Lamb patties, lemon, onion, roasted potatoes, tomato & mint sauce	

## KOTOPOLO - CHICKEN

25 - 30 mins cooking time

<b>KOTOPOULO FOURNO</b> ✂️	43.50
Free-range cornish hen, roasted potatoes, lemon & oregano	
<b>KOTOPOULO STIFATHO</b> 🍷	43.50
Free-range cornish hen cooked in an onion stew & EVOO	
<b>GRILLED CHICKEN</b> ✂️	30 - 45 mins 43.50
Free-range cornish hen, roasted potatoes & grilled vegetables	
<b>KOTOPOULO KALAMAKI</b>	32.50
Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita	
<b>KOTOPOULO YIRO</b>	34.50
Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries	
<b>CHICKEN SPICY SAUSAGES</b> ✂️	30.80
3pcs homemade spicy chicken sausages, served with a side of Greek pickle veg, lemon yogurt & french fries	
<b>CHICKEN BIFTEKI</b> 🥗	1PC 18.50 2PC 32.50
Chicken patties, lemon, onion, roasted potatoes, tomato & mint sauce	

## KREATIK A - BEEF

<b>BEEF KALAMAKI</b>	35.50
Beef skewer, fresh onion, sliced tomato, pita & tzatziki	
<b>SOUVLAKI ME PITA</b>	37.50
Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries	
<b>BIFTEKI STIN SHARA</b>	1PC 19.50 2PC 34.50
Beef patties, lemon, onion, roasted potatoes, tomato & mint sauce	
<b>BLU CHEESE BURGER</b>	32.50
Beef patty, cheese, caramalised onion, tomato & pita bread, served with a side of french fries	
<b>SIRLOIN STEAK</b> ✂️ 🥗	55.50
Grilled with roasted potatoes & vegetables	
<b>FILET MIGNON</b> ✂️ 🥗	66.50
Grilled with roasted potatoes & vegetables	
<b>BEEF SPICY SAUSAGES</b> ✂️	32.80
3pcs homemade spicy beef sausages, served with a side of Greek pickle veg, lemon yogurt & french fries	

## XORTOFAGOI - VEGETARIAN

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

## THALLASINA - SEAFOOD

25 - 30 mins cooking time

<b>PRAWN MANESTRA</b> 🍷	35.50
Orzo - based prawn broth enriched with garlic, chilli flakes & EVOO. Served with a whole prawn	
<b>KALAMARI SHARA</b> ✂️	41.50
Grilled calamari, lemon & EVOO	
<b>SARDINES SHARA</b> ✂️	41.50
Grilled Sardines, lemon & EVOO	
<b>XTAPODI</b> ✂️ 🍷	49.50
Grilled octopus with vinegar & EVOO	
<b>GARIDES</b> ✂️	1PC 21.50 2PC 37.50 3PC 55.50
Grilled jumbo prawn, lemon & EVOO	
<b>LAVRAKI CARPACCIO</b> ✂️ 🥗	45.50
Raw Greek Sea bass, thinly sliced, topped with fresh basil lemon sauce, EVOO, basil & chilli flakes	
<b>FISH OF THE DAY</b>	400G - 1KG 55.50 - 121.50
<b>LAVRAKI</b> ✂️	
Sea bass, baked or grilled, served with skordalia dip & supergreen garnish	
<b>TSIPOURA</b> ✂️	
Sea bream, baked or grilled, served with skordalia dip & supergreen garnish	
<b>PLEASE ASK YOUR SERVER FOR AVAILABILITY</b>	

## PLATTER

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

## GLYKA - DESSERT

### GREEK DESSERT PLATTER

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

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