

# APHELEIA

## DIPS PLATTER

**Tarama** cold roe emulsion served with wild salmon roe in smoke olive oil

**Paprika** florina peppers, sunflower seeds and cheese spreads (vegetarian)

**Kopanisti** feta cheese spreads with pepper compote (vegetarian)

**Smashed Avo** avocado cream & Pico de Gallo (plant based)

## RAW

**Tuna Pastrami Tostada** tuna tataki & avocado cream

**Sea Bass Ceviche** with melon, tomatoes, cucumber & basil

**East Mediterranean Steak Tartare** harissa sauce with cumin & cinnamon

## HOT & COLD MEZZE

**Bruschetta Sardines** fresh tomato sauce with olives and herbs

**Fire Baked Aubergine** feta cheese, pomegranate syrup & no nut parsley pesto (vegetarian)

**Crispy Courgette & Aubergine** served with yoghurt herbal dip (vegetarian)

**Mini Tacos Greek Style** thin sliced pork, tomato confit and spiced yoghurt

**Flame Grilled Meatballs** with smoked yoghurt, tomato sauce and pickled onion

**Grilled Calamari** fava cream and onion & parsley salad

**Octopus BBQ “Stifado”** slow roasted and charred baby onions

**Saganaki Prawns** feta cheese, tomato sauce, crispy sourdough bread, Raki

## SALADS

**Crunchy Baby Gem** charred avocado and ginger & lemon sauce (vegetarian)

**The Soho House Greek Salad** tomatoes, feta, red onion, capers, olives (vegetarian)

**Beluga Lentils Salad** avocado, fried pork chorizo, parsley

## PASTA & RICE

**Black Risotto (serves 2 people)** calamari, chilli flakes & lemon sauce

**Lobster “Yiouvetsi” (serves 2 people)** with cremollata and chilli pepper

## FROM THE OPEN FIRE

**Sea Bass** Greek salad sauce & Pico de Gallo

**Grouper (serves 2-3 people)** wild greens, lemon & olive oil sauce

**Jumbo Shrimps** brown butter sauce & chilli pepper

**Catch of the Day (serves 2-3 people)** served with lemon & Greek olive oil sauce

## FROM OUR CHARCOAL OVEN

**Corn-Fed Chicken** marinated in yoghurt & thyme

**Tenderloin** with smoked sea salt

**Durok Pork Chops (serves 2-3 people)** with anise crust

**Tomahawk Rib Eye on the bone 1.2 kg** with garlic butter & thyme

**Lamb (serves 2 or 4 people)** slow roasted lamb shoulder with herbs and lamb jus

## SIDES

Baby Potatoes (vegetarian)/ String Beans & Artichoke (plant based) / Spicy Courgettes (plant based) / Horta Greens (plant based)

Please inform your server if you have any allergies or require information on ingredients used in our dishes.