

# 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)

## HOT & COLD MEZZE

**Gigandes Beans Plaki** garlic, dill, parsley pb

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

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

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

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

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

## 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

**Prawn "Yiouvetsi" (serves 2 people)** with cremollata and chilli pepper

## FROM THE OPEN FIRE & CHARCOAL OVEN

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

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

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

**Strip Loin Steak** with smoked sea salt

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

## SIDES

Baby Potatoes (vegetarian)/Green Salad pb / Chilli & Garlic Spinach pb / Fries pb

Please inform your server if you have any allergies or require information on ingredients used in our dishes.  
v = vegetarian | pb = plant based.