Mezes	
BAKED FETA, feta, cherry tomato, pepper, onion & olive oil v GREEK MEZE tzatzik/ tirokafterii/ olives v TURKISH MEZE hummus/ eggplant/ roasted pepper v HUMMUS BIL LAHME, lamb, hummus, pomegranate, sunflower seeds, parsely ALI NAZIK slow cooked lamb, smoked eggplant, yogurt PRAWN SAGANAKI, prawn, tomato, chilli, feta & oregano KIBBEH, lamb & buff cutlet, tzatziki	650 950 950 575 695 895 725
Gyro	
TURKISH SPICED CHICKEN, tzatziki, pickled veg BAHARAT SPICED LAMB, tzatziki, pickled veg FALAFEL, tzatziki, pickled veg	675 895 595
Sides	
SPANAKORIZAO, herd rice, sauted spinach, raisins, seeds gf PITA ORZO PILAF TABOULEH, bulgur, parsley, pomegranate v, pb KISIR, fresh parsley, tomatoes v, pb	300 150 300 250 325
Salad	
PANTZAROSALATA,roasted beetroot, garlic mint yoghurt, pomegranate vinaigrette v HALLOUMI, arugula, pomegranate vinaigrette v, gf	575 725

600

525

675

PIYAZ FASULYE, mixed beans, red wine vinaigrette pb, gf

HARISSA PULLED CHICKEN, romaine, carrot, cucumber

FATTOUSH, cucumber, onion, green bell pepper, tomato, crispy pita pb



## Mains

WHOLE GRILLED FISH, pomfret marinated with greek spice, served with tabouleh MOROCCAN LENTIL STEW, herbed couscous, apricot, prunes v MAM BIYALDI, baked aubergine, tzatziki, tomatoes pg, gf BOUREKI, baked zucchini, potato, cheese v PAIDAKIA, BRIAM, lamb chop marinated with herbs, served with roasted vegetable & feta SHISH TAOUK, chicken skewers, orzo pilaf, tzatziki	1795 525 625 795 2300 875
TIRE SHISH KOFTE, lamb seekh, fresh tomatoes, seasoned greek yoghurt	1100
Dessert	
PORTOKALOPITA, orange cake GALAKTOUBOUREKO, greek custard pie FIRIN SUTLAC, baked rice pudding v	525 525 475