

LUNCH AUTUMN 2024

- 60| **Tirokafteri** with chickpea fries from Florina
- 75| **Apaki** with wild rosemary, fennel and ouzo from Crete
- 95| **Prawn Savoro** with Rozendal Hibiscus vinegar, currants and seasonal leaves from the Ithaki

- 90| **Eliopita** from Cyprus
- 155| **Octopus** with potato, caramelised garlic and lemon dressing from Greece
- 130| **Mussels** with beans, soutzouki, cold tomato and saffron broth from Thessaloniki
- 115| **Leeks** with burnt butter dressing, capers, stracciatella and hazelnuts from Thessaly
- 115| **Cream of the Crop Halloumi** in it's whey with fresh & dry mint from Cyprus
- 165| **Beef Tartare** with mushroom custard, Belnori Kilimanjaro and paximadia from Athens
- 115| **Anari Dumplings** with tomato butter, fresh tomato salsa & oregano from Cyprus
- 172| **Fakes** with grilled orange summer pumpkin, sherry vinegar and salsa verde from Greece
- 190| **Grilled Squid and Louvi** with fennel & kritamo from Skopelos

- 80| **Frappe** with hazelnut sorbet and Vergesig Farm apple molasses from Cyprus
- 75| **Crème Fraîche Ice Cream**, toasted buckwheat butter, sesame, honey & oregano from Greece

Gratuity

Please note that a 12.5% tip is added to all tables up to 7 guests and 15% for tables of 8 and more