



### **Aperitif**

Evi's Negroni 8

### **Bread, Snacks & Dips**

Grilled Flatbread 3

Kalamata Olives 4

Toursi *House made pickles* 4

Tzatziki *Greek yoghurt, cucumber, garlic* 5.5

Tyrokafteri *Spicy feta and charred pepper dip* 6.5

Melitzanosalata *Roasted aubergine dip, pomegranate, walnuts* 7.5

Taramasalata *Whipped cods roe, dill* 6.5

### **From the Grill**

Hoirina Kalamakia *Pork skewers with fennel, oregano, tomatoes, tzatziki* 14.5

Kotopoulo Psito *Slow grilled chicken thighs, tomatoes, mustard mayo sauce* 14.5

Paidakia *Two aged Yorkshire lamb chops* 18

Halloumi *Grilled St James dairy cheese with hot honey* 9.5

Lahanika *Vegetables skewers with smoked cashew dip* 14

Sardelles *Grilled Cornish sardines* 9.5

Garides Saganaki *Tiger prawns, tomato sauce, ouzo, feta* 18

### **Sides and Salads**

Patates Tiganites *Handcut fried potatoes* 6

Greek Salad *Tomatoes, cucumber, onion, pepper, oregano, Kalamta olives, barrel feta* 9.5

Patzarosalata *Salad with beetroot, delica pumpkin, orange vinaigrette, cobnuts* 9

Kolokythokeftedes *Courgette, feta and herb fritters* 8.5

Fasolada *Canellini beans stew, carrots, celery, feta- omit for vegan* 9

### **Desert**

Portokalopita *Orange soaked filo pie, Greek yoghurt* 7

Fred's Scoop *House ice-cream Fri-Sun only* 4

*\*pair any desert with a shot of tsipouro* 4

*We are proud to work with some of the best farmers & producers in the UK and Greece.*

*Maltby & Greek, Shrub Provisions, Natoora, Swaledale, Woods Fish & Moxons*

*Card Payments Only.*

*An optional 12.5% service charge will be applied to the bill.*

***Please alert your waiter if you have any allergies***



**White Wine (125ml / 500ml carafe / bottle)**

Novus Altitude – Moschofilero, Roditis, Sauvignon Blanc, <i>Tripoli, 2019</i> <i>Rose petal, apple, jasmine undertones</i>	6.5 / 24 / 32
Tetramythos Retsina Natur – Roditis, <i>Achaia, 2021</i> <i>Pine, bergamot, light mastic aromas. Organic</i>	6.9 / 27 / 38
Mylonas – Malagousia, <i>Attica, 2022</i> <i>Peach, mango, spring flowers</i>	7.2 / 29 / 44
Domaine Skouras – Assyrtiko, <i>Attica, 2022</i> <i>Lemon, grapefruit, peach. Organic</i>	8.0 / 31 / 46

**Rose (125ml / 500ml carafe / bottle)**

Thymiopoulos – Rose de Xinomavro, <i>Naoussa, 2022</i> <i>Tangy red fruits, orange-skinned victoria plums, apricot. Organic</i>	7.5 / 30 / 42
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**Red Wine (125ml / 500ml carafe / bottle)**

Domaine Skouras Cuvee Prestige – Agiorgitiko, <i>Nemea, 2022</i> <i>Medium bodied, black cherries, blackberries, dried herbs.</i>	6.5 / 23 / 32
Thymiopoulos Jeunes Vignes – Xinomavro, <i>Naoussa, 2021</i> <i>Strawberry and plum flavours similar to Pinot. Organic</i>	7.5 / 30 / 42
Douloufakis Dafnios – Liatiko, <i>Crete, 2020</i> <i>Dark cherry, plum, spice aromas</i>	8.0 / 31 / 48

**Orange / Natural Wine (bottle)**

Acheon Fox Skin Contact – Roditis, <i>Peloponnese, 2021</i> <i>Nectarine, honey, nutty flavours, hints of minerality</i>	50
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**Beer**

Nissos All-Day <i>Organic Lager, Tinos island</i>	6
Septem Friday's <i>Pale Ale, Evia island</i>	7
Orbit <i>Tzatziki Sour, South London</i>	7
Lucky Saint <i>Low-alcohol lager</i>	5

**Spirits (50ml / 200ml)**

Tetteris Ouzo No7, <i>Chios Island</i>	8 / 24
Apostolakis Tsipouro, <i>Thessaly</i>	7 / 22
Tetteris Mastiha Liqueur, <i>Chios Island</i>	7

**House Made Soft Drinks**

Aegean Lime soda <i>Cucumber, freshly squeezed lime</i>	4.5
Winter Lemonade <i>Mixed Berries, freshly squeezed lemon</i>	4.5