

## Mezze

**Dolmades.** 8

**Trikalino Sausage.** 8

**Lemonates Patates (VG).** 10

### **Saganaki**

Grilled Kefalograviera with lemon (VG). 16

### **Octopus**

Grilled Octopus with lemon. 16

### **Prawn Saganaki**

Prawns in rich tomato sauce finished with white wine topped with feta cheese. 16

### **Zucchini Fritter/Keftedes**

Zucchini fritters served with tzatziki (VG). 16

### **Mixed Dips**

Grilled pita bread served with 4 dips (VG). 18

**Greek Salad.** 20

*VF: Vegan Friendly*

*VFA: Vegan Friendly Available*

*GFA: Gluten Free Available*

*VG: Vegetarian*

*Weekend Surcharge 10%*

*Public Holiday Surcharge 15%*

## Mains

### **Beef Giovetsi**

Slow-braised beef cooked in a rich tomato and herb sauce, served with orzo pasta, finished with grated kefalograviera cheese. 26

### **Fakes**

Lentil soup with seasonal vegetables & sourdough (GFA/VF). 16.5

### **Calamari**

Crispy calamari, herbed chips, seasonal salad, paprika aioli, lemon. 24

### **Yiayia's Plate**

Roasted lemonates patates, tzatziki tomato, onion, herbed pita bread & your choice of filling (GFA): pork shoulder / trikalino sausage / chargrilled chicken skewers / slow cooked lamb shoulder / chargrilled mushrooms (VF). 32.5

### **Moussaka**

Baked layers of charred eggplant, potato, grilled zucchini, beef bolognese topped with creamy feta bechamel served with horiatiki salad (GF). 32

### **Meat Platter (2 or 4 persons)**

Chargrilled skewers, lamb shoulder, pork shoulder, trikalino sausage, beeftekia. 65/130

### **Lamb Cutlets**

Chargrilled lamb cutlets served with lemonates patates, horiatiki salad, pita bread, tzatziki and lemon. 38

## Homemade Sweets

### **Baklava**

Roasted walnuts, almonds and spices in filo pastry, with real butter and citrus syrup. 7.5

### **Galaktoboureko**

Vanilla custard in filo pastry with real butter and citrus syrup. 8

### **Revani**

Fine semolina made in orange zest and citrus syrup. 7

### **Karidopita**

Roasted walnuts, with real butter and citrus syrup. 7

### **Rizogalo**

Vanilla rice pudding, topped with cinnamon, served warm or cold. 6.5

### **Burnt Basque Cheesecake**

Creamy homemade burnt cheesecake (GF). 10

### **Carrot Cake**

Homemade carrot cake with lemon cream cheese frosting. 9.5



## Signature Cocktails



Ouzito	18
- Ouzo, lime, sugar syrup, mint leaves, soda water	
Greek Passion	18
- Ouzo, amaretto, lemon juice, coconut cream, orange juice	
Espresso Martini	18
- Vodka, coffee liqueur, sugar syrup, infused coffee	
Aperol Spritz	16
- Aperol, prosecco, soda water	
Greek Margarita	18
- Mastiha, blanco tequila, pomegranate syrup, lime juice	

## Wines

House Red	13/35
House White	13/35
Sparkling Prosecco	13/35
Retsina Malamatina 500ml	16

## Beer

Alfa	10
Fix Hellas	10
Mythos	10

## Spirits

Ouzo Metaxa	10
Tsipouro Tirnavos	10
Skinos Mastiha	10

## Coffee & Beverages

Latte/Cappuccino/Flat White 5  
Long Black/ Long Macchiato/ Double Espresso 5  
Magic 5.5  
Espresso/Short Macchiato 4.2  
Dirty Chai Latte/ Mochachino 5.7  
Hot Chocolate/ Chai Latte 5.5  
Prana Chai 6  
Turmeric Latte/ Pink Latte/ Matcha Latte 5.7  
Extras: Decaf/ Extra Shot +.80c  
Bonsoy/ Almond/ Oat/ Lactose Free/ Coconut +.80c

## Iced Drinks

Iced Latte/ Iced Long Black 6/7  
Freddo Matcha 7/8  
Iced Chocolate/ Iced Coffee with ice cream 9.5  
Milkshakes/ Kids Milkshakes 9/5  
French Vanilla/ Chocolate/ Caramel/ Strawberry

## Greek Style Coffees

Greek Coffee 4.7  
Double Greek Coffee 6  
Freddo Espresso 6.8  
Freddo Cappuccino 7  
Frappe/ Add ice cream 6.8/1.2

## Organic Tea

Greek Mountain 5.5  
Darjeeling Green Tea 5.5  
Earl Grey 5.5  
Chamomile 5.5  
Peppermint 5.5  
English Breakfast 5.5

## Fresh Juices

Orange Juice 9  
Green Juice 10  
Red Juice 10

## Cold Bottled Drinks

Coke/ Coke No Sugar 5.5  
Zagori Sparkling Water 6  
Loux Gazoza 6  
Epsa 6  
Lemonade/ Orange/ Sour Cherry 6  
Simple Juicery Whole Fruit Smoothie 6

