

DESSERTS

BAKLAVA 🌱 5.25

Homemade, crisp filo pastry layered with walnuts, peanuts, almonds, pistachios & honey.

GREEK FILO CUSTARD PIE 🌱 5.95

A traditional Bougatsa. Filo pastry filled with custard cream, served warm with vanilla ice cream.

BAKED CHEESECAKE 🌱 5.95

Creamy but light with bitter notes from the caramelised crust. Drizzled with orange blossom honey.

CHOCOLATE BROWNIE 🌱 5.95

Crispy on top, gooey in the middle – just like a brownie should be.

GREEK YOGHURT WITH HONEY 🌱 4.75

Creamy Greek yoghurt, drizzled with orange blossom honey from the Peloponnese. **GF**

GREEK ORANGE CAKE 🌱 5.95

An improved version of our best-selling orange filo cake, served warm with a jug of orange syrup for pouring.

ICE-CREAM

Two scoops of your favourite flavour or a mix of two.

Add a single scoop to any dessert for just £2.00.

VANILLA 🌱 4.50

Vegan version available 🌱

CHOCOLATE 🌱 4.50

PISTACHIO 🌱 4.50

RASPBERRY SORBET 🌱 4.50

FINISH ON A GREEK NOTE

FREDDO ESPRESSO MARTINI 8.50

Vanilla vodka & Kahlua, shaken over ice, with a shot of coffee & sugar syrup.

TSIPOURO

25ml/bottle
4.60 | 21.00

Tsipouro (Tsee-pour-oh) is the Greek version of grappa. Drink this grape-based spirit over ice or straight, as a digestif.

OUZO 50ml 4.90

The aniseed-flavoured classic, traditionally drunk as an aperitif, but who are we to judge? Add water or ice.

METAXA 25ml 5.00

A smooth, aged Greek spirit blended with Muscat wine & Mediterranean botanicals.

COFFEE & TEA

CAFFÈ AMERICANO 2.50

SINGLE ESPRESSO 2.50

DOUBLE ESPRESSO 3.50

CAPPUCCINO 3.50

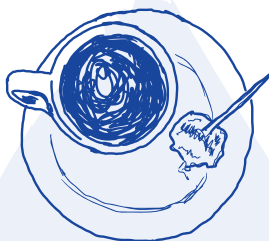
CAFFÈ LATTE 3.50

FRESH MINT TEA 2.50

TEAS 2.50

English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile.

Soy/oat milk also available



GREEK COFFEE 3.50

Served sweet, medium or bitter with a little Loukomi – 'Greek Delight' – sweet on the side.

FREDDO ESPRESSO 3.50

Greek-style iced coffee.

GREEK MOUNTAIN TEA 3.00

Delicious & full of antioxidants, so we serve it by the pot.



Scan QR Code to view our kcal and allergen menu

🌱 = VEGAN
🌿 = VEGETARIAN
GF = GLUTEN FREE

THE REAL GREEK
EAT TOGETHER

An optional 10% service charge will be added to your bill



WE LOVE GREEK STREET ART

Earlier this year, we went to Athens in search of delicious new recipes. Not only did we fall in love with Greek cooking all over again (hope you enjoyed some of our new and improved dishes today!) we also fell head over heels with the incredible art dotted around the capital city. This piece by street artist INO was one of our favourites, so we thought we'd bring it home and share it with you. Watch this space for more Athens street art.