

GREEK BLUSH 8.50

A refreshing blend of Sarti Rosa, cranberry juice, and prosecco, shaken with aquafaba
(A non-alcoholic version is available.)

CHOOSE ONE COLD MEZE

SPICY FETA 🌱 Creamy cheese, chillies and roasted red pepper **GF**

TZATZIKI 🌱 Greek yoghurt, cucumber, and lots of garlic **GF**

TARAMASALATA An absolute must try. Creamy Tarama made from cod roe oregano

HOUMOUS 🌱 Blended chickpeas with olive oil and garlic **GF**

DOLMADES 🌱 Vine leaves stuffed with rice and herbs **GF**

CHOOSE ONE SOUVLAKI GRILL/SLOW COOK

CHICKEN Tender chicken pieces marinated in extra virgin olive oil, lemon & Greek oregano **GF**

HALLOUMI 🌱 Simply dressed with extra virgin olive oil & mountain top oregano **GF**

LOUKANIKO Authentic & mildly spiced Greek pork sausage

AUBERGINE 🌱🌱 Topped with smoky aubergine sauce & (dairy or vegan) feta +£2 **GF**

LAMB Fillet, marinated in extra virgin olive oil & mountain top oregano +£2 **GF**

PRAWNS Peeled king prawns with heads & tails attached +£3 **GF**

OCTOPUS Whole tentacle, dressed with sea salt and lemon +£3 **GF**

PORK & DATE STEW Spiced & sweet, with tender chunks of meat, stewed dates and potatoes **GF**

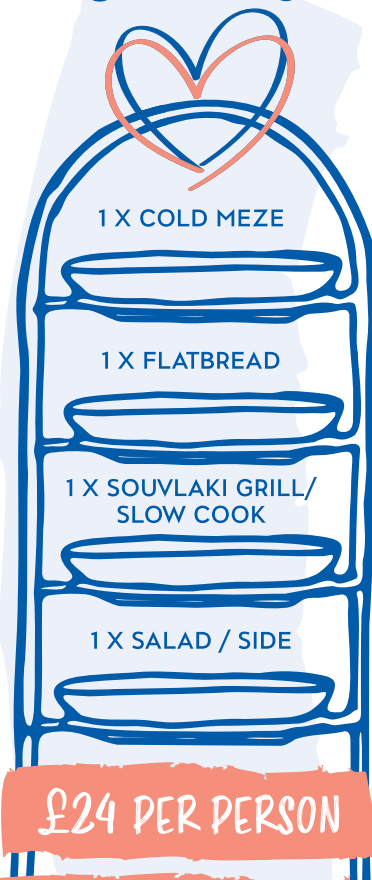
BEEF STIFADO Tender chunks of beef, cooked in a rich & aromatic cinnamon-spiced gravy with shallots **GF**

CHOOSE ONE SALAD OR SIDE

GREEK SALAD 🌱 **GF**, **GREEN LEAF SALAD** 🌱 **GF**

HALLOUMI FRIES 🌱, **CHIPS** 🌱, **OR RICE** 🌱 **GF**

VALENTINE'S SET MENU



£24 PER PERSON

£28 WITH DESSERT

SPACE FOR DESSERT?

ORANGE CAKE Served warm with a jug of orange sauce

BAKED CHEESECAKE Drizzled with orange blossom honey

CHOCOLATE BROWNIE 🌱 Crispy on top, gooey in the middle – like a brownie should be

BAKLAVA With walnuts, peanuts, almonds, pistachios and honey