



THE GREEK CUISINE

By
Dimitri and Konstantina
Father and Daughter

*Every Greek dish is a story, a memory,
a tradition passed down through generations*

Salads, Dips and Bread for Starters

“We should look for someone to eat and drink with before looking for something to eat and drink.”

Ancient Greek philosopher Epicurus (341BC)

For Greeks, food is a physical show of love and hospitality

Χωριάτικη Σαλάτα

Traditional Greek Village Salad GF, V

Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with oregano and Corinthian olive oil 28

Χόρτα

Horta ND, GF, V, VG

A staple of the Greek diet since the ancient times, these are blanched Greek wild greens served with Greek cold-pressed olive oil and lemon juice 24

Ταραμάς

Taramasalata Dip ND

Cured fish roe mixed with olive oil and lemon juice 16

Τζατζίκι

Tzatziki Dip GF

Yogurt with cucumber, garlic, olive oil and dill 15

Μελιτζανοσαλάτα

Melitzanosalata Dip ND, GF, V, VG

Mashed roasted eggplant with sundried tomato, shallots and olive oil 15

Πίτα με λάδι ND

Grilled Pita Bread, drizzled with olive oil and herbs 13

ΧΑΛΚΙ OLIVE OIL

Olive oil, cold pressed, from Dimitri's fathers (Konstantinos 1927-1989) village in Greece, Χαλκι Κόρινθος (Halki Corinth), served with grilled bread and olives 20

Μεζέδες
Mezze Plates

Mezze dishes are for sharing and enjoying a variety of Greek cuisine

Χαλούμι

Haloumi GF

Grilled Haloumi topped with a Kalamata balsamic glaze and Cretan figs 26

Σαγανάκι

Saganaki

North Eastern Aegean Island delight, a magical fusion of Kefalograviera Cheese drizzled with Cretan Honey 33

Κολοκυθοκεφτέδες

Kolokithokeftedes

Crispy zucchini fritters from the island of Crete. Flavours include zucchini, nantes carrots, green onion fused with feta cheese 28

Πατάτες λεμονάτες

Patates Lemonates GF

Konstantina's Yiayia Dina's (Dara, Tripoli) Corinthian olive oil and lemony baked potatoes 24

Πατάτες τηγανητές

Patates Tiganites GF

Greek fries sprinkled with feta cheese and oregano 22

Κεφτεδάκια

Keftedakia

Chef Irene from Samos' specialty. Ancient Greek meatballs seasoned with fresh parsley 28

Σουτζουκάκια

Soutzoukakia

Originating from Smyrna (modern-day İzmir, Turkey), brought to Greece by refugees in the early 20th century. Meatballs with aromatics, fresh parsley, and a special blend of spices, including ground cumin and cinnamon, simmered in a rich tomato sauce 28

Παντσέτες

Pansetes ND GF

A staple in Greek tavernas in the Peloponnese. Slices of pork belly grilled until crispy, seasoned with olive oil, lemon, and oregano 28

Τηγανιά κοτόπουλο

Chicken Tigania ND GF

Popular dish found in taverns in Larissa, Thessaly region in central Greece. Tender chicken thigh, sautéed onions and colorful bell peppers deglazed with a splash of Greek white wine 26

*Imagine diving into the crystal-clear waters of the Aegean Sea and tasting the treasures hidden beneath its waves —
this magical experience is brought to life with every bite of Greek seafood cuisine.*

Χταπόδι της σχάρας

Htapodi tis Skaras ND GF

Traditionally tenderized Octopus from the island of Paros, marinated before charring it over flames MP

Γαρίδες Σαγανάκι

Garithes Sagannaki GF

A dish traditionally prepared on the Greek islands in small *Psarotavernes* (fish taverns).

Wild caught prawns pan-tossed with onion, garlic and feta in a tomato salsa and flamed with ouzo 35

Καλαμαράκια Τηγανητά

Kalamarakia Tiganita

From the coastal town of Vrachati, Peloponnese. Tossed tender squid in light batter and deep fried to a golden glory, then sprinkled with fresh lemon juice and Greek iodised sea salt 30

Κύρια πιάτα
Mains

Μουσακάς

Moussaka

Although considered a traditional Turkish, Egyptian and Middle East dish, this classic Greek version of the Moussaka is the creation of Nickolaos Tselementes (born on the island of Sifnos 1978) considered the “father” of modern Greek gastronomy. Made with eggplants and potatoes, layered with lamb in a tomato sauce, topped with the creamy richness of French bechamel sauce 46

Γεμιστά

Gemista ND, GF, V, VG

Prepared mostly by the Greeks who lived in Constantinople in the early 20th century, Gemista (in Greek means filled with) are capsicums and tomatoes filled with the eye (“με το ματι”) mint, dill, parsley, vegetables and aromatic rice 44

Αρνί Κλέφτικο

Arni – Kleftiko ND, GF

"Stolen Lamb" is a 15th Century Greek recipe made with slow-cooked lamb marinated in olive oil, garlic, herbs and Greek wine accompanied with oven baked potatoes. Steeped in history, this dish is named after the Klephts, who fought the Ottoman occupation of Greece

550 grams 88

Oyster Cut Shoulder 1.5 kilos 195

Σουβλάκι

Souvlaki

Souvla (σουβλα) meaning "skewer" A delicacy in Santorini dating back to 2000 BC. Meat on skewers grilled and seasoned with olive oil, lemon and oregano, accompanied with chips, tzatziki and pita bread from Greece

Lamb Skewers Αρνίσιο 48

Chicken Skewers Κοτόπουλο 46

Καλή όρεξη

Kali orexi... good appetite

ND = NON-DAIRY / GF = GLUTEN-FREE / V = VEGETARIAN / VG = VEGAN

Γλυκά (gliká)
Greek Desserts

Greek sweets are the love language of the Mediterranean

Μπακλαβάς

Baklava

A layered pastry dessert made of filo pastry, filled with walnuts and almonds, sweetened with syrup and honey 16

Γαλακτομπούρεκο

Galaktoboureko

Semolina custard that's set in a crispy, buttery phyllo pastry shell, drizzled with syrup 18

Λουκουμάδες

Loukoumades

"Honey Tokens" the original awards given to champions of the Olympic Games (776BC). Dough cooked in Corinthian Olive oil then soaked in Yiayia's aromatic Siropi, sprinkled with Greek walnuts, drizzled with honey from Crete, coated with cinnamon... and beautiful memories of Dimitris mother (Konstantina's Grandmother) 22