

FOR THE TABLE

- WARM OLIVES

Gordal olives, house citrus marinade

• 4
- PAN CON TOMATE

Tomato, garlic, lardo, anchovies

• 4
per piece
- HUMMUS

Fried chickpeas and sweet paprika

• 5
- TARAMASALATA

Botarga, salmon caviar, spring onion

• 5

SIDES

- SKIN ON FRIES

VG

• 5
- GRILLED PURPLE SPROUTING BROCCOLI

VG GF

• 6
- FENNEL + APPLE SLAW

V GF

• 5
- WARM TABOULEH

VG

• 6

TO START

- TUNA ESCABECHE

Lemon gel, dried mint

GF

• 12
- CALAMARI

Turmeric allioli, samphire, pul biber

GF

• 10
- PRAWN SAGANAKI *PIL PIL*

Garlic, paprika butter, sofrito sauce

GF

• 14
- GRILLED HALLOUMI

Courgette, sage, lemon, kataifi

V

• 10
- BURRATA

Green harissa chickpeas, herritage tomato, pickled red onion

GF V N

• 12
- ASPARAGUS AVGOLEMONO

Truffle, candied egg yolk, kefalotyri bechamel

V

• 10

GRILL

- FLAT IRON STEAK

Café Paris butter

GF

• 22
- SPATCHCOCK BABY CHICKEN

Green olive, preserved lemon, apricot harissa

GF

• 20
- LAMB CHOPS

Oregano crumb, lemon

N

• 26
- VEGETABLE SHISH KEBAB

Garlic yoghurt, chilli sauce

V GF

• 18

MAINS

- LAMB RIBS ISKENDER

Slow cooked lamb ribs, Iskender sauce, chilli butter, yogurt

N

• 22
- SUCKLING PIG

Pulled suckling pig, pomegranate, radish

GF

• 22
- MUSSELS

Champagne, lemongrass, coconut

GF

• 16
- SEABREAM

450g whole butterflied, wakame seaweed butter

GF

• 22
- WILD MUSHROOM PASTITIO

Oven baked pasta, truffle, cocoa nibs, kashar cheese

N

• 18