

PIKILIA *for sharing*

Wood grilled pita, extra virgin olive oil, rigani

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga

Fava, split pea dip, parsley, dried olives, capers



Zucchini fritters, feta, mint, spring onions, lemon

Fire roasted king prawns, feta & watermelon salad



Wood grilled lamb brizola, cucumber, yoghurt, tahini

Manestra, roast chicken thigh, tomato kritharaki, kasseri

Horiatiki, tomato, cucumber, peppers, feta, olives



Rizogalo, sour cherries, orange blossom ice cream

65PP

**10% service charge for groups of 8 plus & Public
Holiday surcharges.*

PIKILIA *for grazing*

Wood grilled pita, extra virgin olive oil, rigani

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga

Htipiti, whipped feta dip, roast peppers & walnuts



Wood grilled halloumi, candied olives, lemon

Zucchini fritters, feta, mint, spring onions, lemon

Fire roasted Abrolhos scallop, eggplant, taramosalata



Slow roasted lamb shoulder (300gm) grape molasses, tzatziki

Manestra, roast chicken thigh, tomato kritharaki, kasseri

Horiatiki, tomato, cucumber, peppers, feta, olives



Ekmek Kataifi, strawberries, rose water, pistachios

75 PP

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