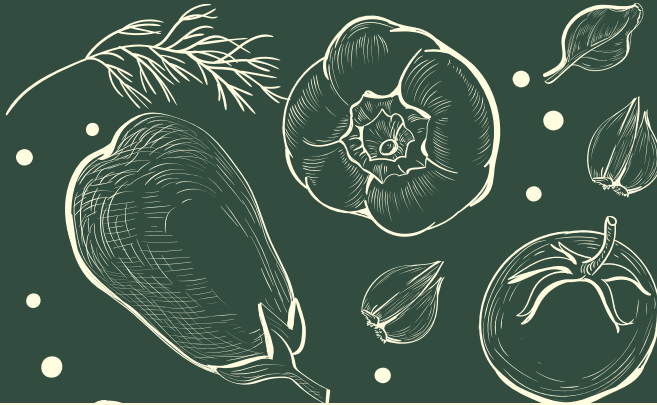




M E N U

CHERRY NEGRONI11.00

KIR ROYALE10.00

APEROL SPRITZ9

BRUNCH 12:00-13:00

MEDITERRANEAN BRUNCH14.85
Free-range egg, halloumi, Padron peppers, mushrooms, pork sausage, olives, hummus, cherry tomatoes, artisan bread.

STRIPPED VEGETARIAN BREAKFAST (V)12.00
Free-range egg, halloumi, avocado, Padron peppers, cherry tomatoes, olives, hummus, mushrooms, artisan bread.

MEZE

OLIVES (Ve) (GF)5.00
Pitted marinated in rosemary and garlic.

TZATZIKI (V) (GF)6.50
Creamy Greek yoghurt and cucumber dip with garlic and olive oil.

HUMMUS (Ve) (GF)7.00
Creamy hummus, crispy chickpea, chilli & garlic oil.

TIROKAFTERI (V) (GF)7.00
Greek feta cheese, with slightly spicy green peppers.

WHITE BEAN PUREE DIP (Ve) (GF)8.00
Cannellini Beans, olive oil, sweet paprika, fried onion and tomato.

ZACUSCA (Ve) (GF)8.00
Aubergines, red peppers, tomato sauce and onions.

All our Meze plates are handmade and are served with bread

STARTERS

GAMBAS PIL PIL11.00
Garlic & Chilli Prawns

CHORIZO7.75
Cider-braised, garlic and honey glazed

MAINS

FILLET OF SEABASS (GF)23.00
Lemon capers sauce, herbed potatoes, tender stem broccoli.

KLEFTIKO (GF)24.75
Slow cooked lamb shank, potatoes, carrots, oregano, lemon, feta.

CHEESEBURGER15.00
American cheese, pickles, tomato, onions, salad, rosemary fries.

CAULIFLOWER STEAK (Ve) (GF)13.50
Pan friended Cauliflower, white beans puree, chimichurri sauce

PIZZA

MARGARITA11.00
Mozzarella, tomato sauce, basil.

PEPPERONI12.95
Tomato sauce, mozzarella and pepperoni, garlic infused olive oil.

PROSCIUTTO COTTO & MOZZARELLA*14.00
With pesto sauce, rucola.

GREEK STYLE CHICKEN*15.00
Marinated chicken, red onion, tzatziki sauce, sliced tomato, salad

*Folded pizzas

SIDES

FOCACCIA, OLIVE OIL & BALSAMIC3.50

IOW TOMATO SALAD (GF)7.50

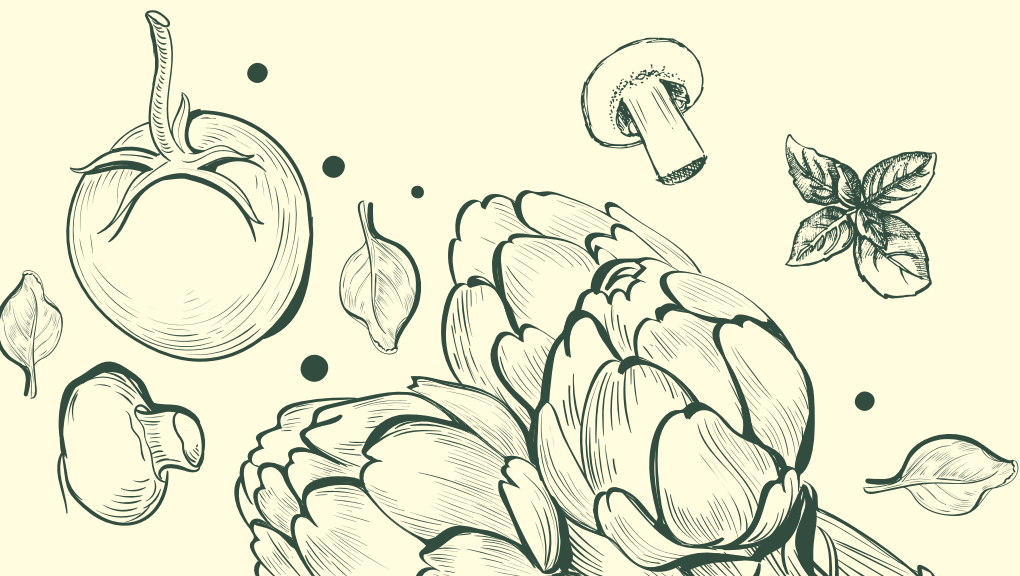
GREEK SALAD (GF)8.00

TENDER STEM BROCCOLI (GF)4.50

MIXED LEAVES SALAD (GF)5.00

ROSEMARY FRIES (GF)5.00

(Ve) Vegan | (V) Vegetarian | (GF) Gluten Free





DESSERTS

AFFOGATO **5.00**
add Mozart Cream Chocolate Liqueur 25ml 3.55

BROWNIE **7.00**
Served with Vanilla Ice Cream

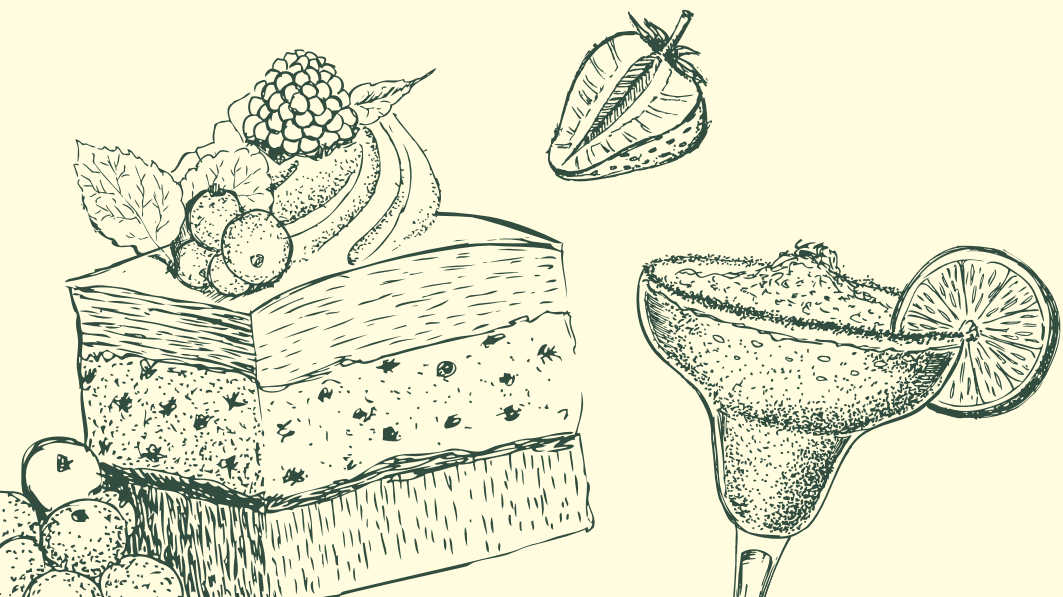
CHEESECAKE **7.00**
Served with Mango Sorbet

ICE CREAM AND SORBET **1.50 PER SCOOP**
Vanilla – Pistachio – Strawberry – Mango

IOW CHEESE PLATER **11.00**
with Fruits, Crackers and IOW tomato jam

WISE & KROHN LBV PORT **50ML 4.50**
Aromas of citrus, elderflower, linden blossom and fresh tropical fruit notes which are reflected on palate along elegant minerality and acidity.

**FERNANDO DE CASTILLA CLASSIC,
PEDRO XIMENEZ, SHERRY** **50ML 5.25**
Dark mahogany in colour with a seductive nose of intense dried fruits (raisins, prunes and dates) coupled with brown spices of nutmeg and clove.



Please advise us of any allergies
or special dietary needs