

Tapas y Raciones

House Marinated Olives (GF,V)	10
Croquetas (2) Prosciutto & parmesan croquettas s/w aioli	13
Patatas Bravas (GF,V) Hand cut crispy fried potatoes, housemade spicy bravas sauce & aioli	14
Baked Feta (V) Feta cheese baked with garlic, olives, cherry tomatoes, olive oil & balsamic s/w toasted bread	18
Prawn & Chorizo Empanadas (2) Prawn, chorizo, crispy pastry s/w salsa verde	18
Cheeseboard Two cheeses, brandy soaked sticky figs & crackers	19
Salmon Mousse Smoked salmon & cream cheese mousse, caper berries & toasted sourdough	16
Spanakopita (3) (V) Spinach, feta cheese, filo pastry & tzatziki sauce	14
Dolmades (V, GF) Greek rice & herbs stuffed vine leaves & tzatziki sauce	12
Acompañamientos	
Pane Piatto (V) Italian flat bread with extra virgin olive oil, chilli, garlic, rosemary & sea salt	15
Insalata Verde (GF,V) Seasonal green salad	14
Greek Salad (GF,V) Tomatoes, cucumber, olives, red onion, feta cheese, oregano & vinaigrette	22

Add Pita bread +3

Dinner Menu



Platos Principales

Slow Braised Beef Cheek Ragù w Bertagni egg pappardelle, parmesan, & gremolata	35
Chicken Piccata (GF) Pan fried chicken breast, new season potatoes, asparagus & lemon caper butter sauce	35
Melanzane Ripiene (GF,V) Summer vegetable stuffed eggplant, provolone cheese, parmesan, basil pesto & rocket salad	34
Linguine al Gamberi Prawns, asparagus, garlic, chili, cherry tomatoes, olive oil & linguine pasta	36

Postres

Peach & Frangipane Tart Flakey puff pastry, almond frangipane, greek peaches s/w <i>your choice of gelato or Sorbet</i>	16
Lemon Posset Silky smooth lemon custard s/w house-made <i>shortbread</i>	16
Tiramisù Classic Italian "pick me up" - layers of mascarpone, marsala & coffee soaked sponge fingers	14
Gelati (GF) Italian gelato in three different flavours	14
Affogato (GF) Vanilla ice cream "drowned" in a shot of hot espresso <i>add liqueur (Frangelico/Baileys/Kahlua/Cointreau) +5</i>	14

De la panza sale la danza - From the stomach comes the dance