

SMALL PLATES *Perfect to share, snack, or start*

OLIVES <i>Ve</i>	5
<i>Kalamata olives, olive oil, balsamic with sourdough bread</i>	
HUMMUS <i>Ve</i>	7
<i>Sun dried tomato, basil, paprika</i>	
TZATZIKI <i>V</i>	7
<i>Strained smoked yoghurt, cucumber, infused dill mint</i>	
TIROKAFTERI <i>V</i>	7
<i>Feta cheese, red capia pepper, chili pepper, basil, virgin olive oil</i>	
BOREK <i>V</i>	8.5
<i>Fried breaded filo pastry rolls filled with feta cheese</i>	
MELITZANO SALATA <i>V</i>	8.5
<i>Smoked aubergine, garlic, red onion, parsley, feta cheese, olives</i>	
GRILLED HALLOUMI <i>V</i>	8.5
<i>Grilled halloumi, olive oil and oregano</i>	
SLOW COOKED ARTICHOKE GLOBES <i>Ve</i>	9
<i>Wild mushroom, diced vegetables, extra virgin olive oil</i>	
SAGANAKI <i>V</i>	9.5
<i>Saganaki cheese, wrapped in kataifi pastry, drizzled with honey</i>	
CALAMARI STIFADO	9
<i>Calamari stew with herbed tomato sauce, saganaki cheese</i>	
AGED FETA CHEESE SALAD <i>V</i>	9
<i>Olives, feta cheese, cucumber, tomato, red onion, bell peppers, capers</i>	
BURRATA <i>V</i>	9
<i>Creamy burrata cheese, heirloom tomato, basil, balsamic</i>	
WILD MUSHROOM FRICASSEE <i>V</i>	9.5
<i>Sautéed wild mushrooms, garlic, white wine, crème fraîche</i>	
SEA BASS CEVICHE	9.5
<i>Fresh sea bass, marinated in Peruvian tiger milk</i>	
GOAT CHEESE <i>V</i>	9
<i>Baked goat cheese with honey and fig</i>	
PRAWN ROMESCO	13
<i>Bed of warm romesco sauce, lime, toasted almond flakes</i>	
GALICIAN SPANISH CONFIT OCTOPUS	16
<i>Grilled octopus, artichoke, romesco sauce</i>	
MEZE PLATTER	21
<i>Hummus, tzatziki, artichokes, halloumi, melitzano salata, tirokafteri</i>	

VOURLA
MODERN MEDITERRANEAN

MAINS *For one, or to share*

VEGAN MOUSSAKA <i>Ve</i>	18
<i>Vegan béchamel, vegan cheese with mixed greens</i>	
VEGAN ITALIAN MEATBALLS <i>Ve</i>	19
<i>Vegan meatballs in tomato sauce, over vegan creamy mash potato</i>	
CHICKEN SOUVLAKI	19
<i>Chicken cubes grilled, mixed leaves, hand-cut potato chips</i>	
POLLO AI FUNGHI	19
<i>Chicken thigh, cream and mushroom, mash potato, almond flakes</i>	
KOFTE SUPREME	18
<i>Lamb kofte, tomato sauce and yoghurt served over pitta bread</i>	
SALMON HONEY GLAZED	19.5
<i>Salmon fillet, tarragon, creamy potato, confit gem lettuce</i>	
GRILLED SEA BASS FILLETS	22
<i>Grilled sea bass with dill, tarragon, rocket, Lyonnaise potato</i>	
LAMB SOUVLAKI	23
<i>Skewered lamb cubes grilled, mixed leaves, hand-cut potato chips</i>	
BEEF CHEEK & ZA'ATAR	23
<i>Za'atar marinated beef cheek, serrano ham, with root vegetables</i>	
KLEFTIKO	26
<i>Braised lamb shank, orzo rice, tomato, fresh herbs, red wine reduction</i>	
RACK OF LAMB PISTACHIO CRUST	29.5
<i>Cornish lamb, pistachio, creamy potato, raisin, and apricot reduction</i>	
RIB-EYE STEAK <i>red wine sauce or peppercorn sauce</i>	27
<i>Served with hand-cut chips, root vegetables, rocket leaves</i>	

SIDES *Flavour boosters*

CREAMY MASH POTATO <i>V</i>	5
<i>Silky smooth house-made mash, butter and a hint of seasoning</i>	
LYONNAISE POTATO <i>V</i>	5
<i>Sliced potatoes sautéed with caramelized onions</i>	
HAND-CUT POTATO WEDGES <i>Ve</i>	5
<i>Crispy hand-cut potato wedges, lightly seasoned</i>	
ORZO RICE <i>V</i>	5
<i>Creamy orzo with seasonal vegetables and sun-dried tomatoes.</i>	
SEASONAL VEGETABLES <i>Ve</i>	5
<i>Roasted fresh seasonal vegetables</i>	

Sunday Roast

Your choice of roast beef or roast chicken with roast potatoes, fresh roasted carrots, broccoli and parsnip, red cabbage, Yorkshire pudding and gravy

ROAST BEEF 23 ROAST CHICKEN 22

Served every Sunday from 12pm. Kids portions are available for our roasts.

KIDS' PLATES *For our young guests*

CHICKEN SOUVLAKI	7
<i>Chicken cubes grilled, served with potato wedges,</i>	
MAC & CHEESE	7
<i>Macaroni pasta, cheese sauce</i>	
PIZZA MARGHERITA	7
<i>Tomato sauce and mozzarella cheese over pitta bread</i>	
KOFTE & CHIPS	7
<i>Homemade grilled kofte, hand-cut potato chips</i>	