



LUNCH SET MENU

Tuesday to Friday
12:00 - 16:00

1 COURSE £10.5

2 COURSES £15.5

3 COURSES £18.5

STARTERS

HUMMUS *Ve*

Sun dried tomato, basil, paprika

TZATZIKI *V*

Strained smoked yoghurt, cucumber, black garlic, infused dill mint

GRILLED HALLOUMI *V*

Grilled halloumi, olive oil and oregano

BOREK *V*

Fried breaded filo pastry rolls filled with feta cheese

TIROKAFTERI *V*

Feta cheese, red capia pepper, chili pepper, basil, virgin olive oil

MELITZANO SALATA *V*

Smoked aubergine, garlic, red onion, parsley, feta cheese, kalamata olive

WILD MUSHROOM FRICCAGE *V*

Sautéed wild mushrooms, garlic, white wine, crème fraîche

MAINS

CHICKEN SOUVLAKI

Grilled chicken cubes, served with Greek lemon, potato wedges, tzatziki, and chili dip

KOFTE SUPREME

Lamb kofte, tomato sauce and yoghurt served over pitta bread

CHICKEN BOWL

Grilled or breaded chicken, mixed leaves, lettuce, cucumber, tomato, radish, basil, dill

GLAZED GOAT CHEESE BOWL *V*

Glazed goat cheese, mixed leaves, tomato, cucumber, lemon, dijon dressing.

GRILLED SEA BASS & TARRAGON

Grilled sea bass with dill, butter, tarragon, rocket, roasted tomato, Lyonnaise potato

SALMON BOWL

Grilled salmon fillet, mixed leaves, lettuce, tomato, capers, cucumber, dill, red onion, peppers

VEGAN MOUSSAKA *Ve*

Vegan béchamel, vegan cheese with mixed greens

VEGAN ITALIAN MEATBALLS *Ve*

Vegan meatballs in tomato sauce served over creamy mash potato

DESSERTS

CHEESECAKE

Served with ice cream

CREMA CATALANA

A silky custard infused with citrus and cinnamon, topped with a crisp caramelized sugar crust

BAKLAVA

Home-made baklava served with ice cream

(V) = Vegetarian (Ve) = Vegan

A 10% discretionary service charge is added to the bill. If you have any food allergies, please inform your server.