

THE DISH

by Chef Sperxos

LESS IS MORE

Greek Trio Spread (D)(G)(F) | 39

Tzatziki, tarama, tirokafteri to dip with crispy pita bread

Almond Crusted Feta (D)(G)(N)(V) | 52

Aged feta, almond flakes, pomegranate infused honey

Greek Zucchini Balls (G)(D)(E)(V) | 58

Two colour zucchini, feta cheese and mint yoghurt

Prawns Kataifi (D)(G)(SF) | 78

4pcs greek inspired prawns kataifi, cherry tomato & ginger marmalade

Misty Caviar Lovers (D)(G)(SF)

4pcs Greek inspired prawns kataifi, cherry tomato & ginger marmalade, chives, sour cream

10g Caviar | 265

30g Caviar | 695

Chargrilled Octopus (D)(SF) | 79

Fava beans mousseline, pickled pearl onion, squid ink crisp and chili butter

Spinach Pie (D)(G) | 62

Homemade village crust pastry, spinach and feta

Crispy Squid Calamari (D)(G)(E)(S)(M) | 74

Deep fried calamari served with lime truffle aioli

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

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SOIL

Frosty Greek Salad (V)(D)(G) | 68

Cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta and greek vinegar

CHEF CULTURE

Red Prawns Orzo Saganaki (D)(G)(SF) | 84

Orzo pasta, feta cheese mousse, fresh tomato, basil oil

Deconstructed Open Beef Souvlaki (D)(G) | 88

Angus beef strips, tzatziki, homemade harissa, crispy onion and tomato salsa

Upgrade to wagyu | 148

Deconstructed Open Chicken Souvlaki (D)(G)(M) | 89

Kontosouvli marinated chicken, mustard sauce, crispy onion, tomato salsa

Lamb Shank Trahana (D)(G)(C) | 98

Slow cook lamb shank, fermented pasta, kefalotyri foam and black tuile

Moussaka (D)(G)(E)(C) | 82

Minced Angus beef, eggplant, potato and mornay sauce

Pulled Beef Stiffado Slider (D)(G) | 74

Slow cooked Angus beef, purple coleslaw and pearl onion stiffado

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MORE IS MORE

Traditional Pasta “Hilopites” (V)(G)(D)(E) | 86

Square pasta, wild mushroom, coconut milk and fresh truffle

Wagyu Beef Steak (D)(G)(M)(E)(C) | 328

6-7 wagyu 250gr, baby potato gratin, charred cauliflower, horseradish emulsion, chef signature sauce

A BIT MORE

Hand Cut Agria Fries (V)(D) | 28

Served with oregano, rock salt and Graviera cheese

Mushroom Chips With Mustard Sauce (V)(D) | 28

KIDS

Orzo Keftedakia (D)(G)(M)(E) | 46

Black Angus meat ball and fresh tomato in a bed of orzo

Classic Crepes (D)(G)(E) | 32

Served with choice of condiments: Banana/Nutella/Strawberry

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BEFORE WE THANK YOU

Greek Baklava (D)(G)(E) | 42

Mix nuts, cinnamon ice cream, vanilla crumble and coffee tuile

Loukoumades (G) | 68

Homemade Greek doughnut topped in cinnamon powder

Galaktoboureko (D)(G)(E)(N) | 42

Semolina cream, phyllo pastry, pistachio sauce and lemon fluid gel

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CULINARA