

A decorative border of green leaves and branches surrounds the central text area.

PRIVATE DINING MENU

AVAILABLE FOR TABLES OVER 12 GUESTS

2 COURSES 30.95

Meze Sharing Platter (V/GFO +£2.5)

*one platter shared between two guests

Tzatziki | Hummus | Aubergine Dip | Greek Salad
Stuffed Vine Leaves | Marinated Olives
Warm Pita Bread

Mains

Halloumi Souvlaki (V/GFO +£1.5)

Fried halloumi skewers with tzatziki, pita and salad

Chicken Souvlaki (GF)

Marinated chicken skewer with rice, tzatziki and salad

Metaxa Kotopoulo

Grilled chicken filet covered with Metaxa & mushroom cream
sauce, served with rice

Stifado (GF)

Beef and shallots casserole served with sweet potato, parsnip and
carrot mash

Vegan Giaourtlou (VG/GFO +£1.5)

Vegan soy kofte cooked in red sauce served on top of a pita,
topped with hummus