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TO START

Artisan bread, Kalamata olives, whipped flavoured butter, extra virgin olive oil with balsamic vinegar **[v] [2, 7, 14]** 12

DIPS

Labneh with Za'atar and Sumac [v] [2, 7] 8
Creamy Labneh drizzled with olive oil and fragrant herbs.

Hummus [vg] [2, 12] 8
Topped with crispy roasted chickpeas, olive oil & black sesame seeds.

Muhammara [vg] [2, 10] 8
Smoky roasted red pepper and walnut with a touch of spice and olive oil.

Tzatziki [v] [2, 7, 14] 8
A Greek garlic yoghurt dip.

Taramasalata [2, 5, 14] 8
Creamy fish roe with lemon and olive oil.

Baba Ghanoush [v] [2, 7, 12, 14] 8
Velvety smoked aubergine dip finished with pomegranate seeds.

Tirokafteri [v] [2, 7, 14] 8
Spicy chilli & feta dip.

Fava [vg] [2] 8
A silky puree of slow-cooked yellow split peas, finished with extra virgin olive oil & caramelised red onion.

The Olympian dip feast [v] [2, 5, 7, 12, 14]
A generous selection of 6 of our finest Mediterranean dips of your choice. 14.5

SALADS

Falafel Salad [vg] [2, 12] 13
Crispy falafel served over fresh romaine lettuce, with creamy hummus, vibrant tabouleh & sweet pomegranate seeds for a bright wholesome Mediterranean bowl.

Fattoush [vg] [2, 12, 14] 12
A vibrant middle eastern salad with diced tomatoes, cucumbers & pickled red onion, fresh romaine lettuce, capsicum peppers, pomegranate and toasted pita croutes.

Classic Greek Salad with A Vibrant Twist **[v] [7, 14]** 13.5
Juicy tomatoes, cucumber, pickled red onions, green peppers layered with kalamata olives and authentic Greek feta.

Dakos [v] [2, 7, 14] 10
A traditional Cretan salad consisting of crushed tomatoes built on barley rusks, crumbled feta and extra virgin olive oil.

HOT MEZZE

Chargrilled Octopus [8, 14] 16
Tender chargrilled octopus served over silky fava bean puree, topped with sweet caramelised red onion & caper berries.

Bourgiourdi [v] [7, 14] 10
Baked Feta with peppers & tomatoes.

Courgette Fritters [v] [2, 4, 7] 8
Served with a mint & jalapeño yoghurt dip.

Keftedes (Beef) **[1, 2, 4]** 10
Fried Greek meatballs in a rich tomato sauce.

Feta Saganaki [v] [2, 7, 12] 9
Our signature version of the classic: feta wrapped in a delicate kadaifi pastry, fried & baked until golden & crisp, topped with honey & sesame.

King Prawn Saganaki [1, 3, 7, 14] 16
Succulent king prawns cooked in a rich tomato & garlic sauce finished with crumbled feta & fresh herbs.

Pastourmadopita [2, 4, 7] 9
Flaky Greek pastry filled with savoury layers of air-dried beef, creamy cheese and aromatic Greek herbs, baked to a perfection.

Spanakopita [v] [2, 4, 7] 10
Traditional Greek spinach and feta pie, rich in herbs for a beautiful flavour wrapped in filo pastry.

Fried Calamari [2, 4, 8] 10
Crisp battered calamari, served with lemon aioli.

Kofteli Begend [1, 2, 4, 7, 9, 14] 12
Chargrilled spiced meatballs served over a silky smoked aubergine puree, enriched with cheese sauce. Finished with a tomato glaze and a touch of fresh herbs.

Spanakopita Croquettes (Spinach) [v] [2, 4, 7, 12] 8
Golden, crisp croquettes, inspired by the classic Greek spinach pie, with our own twist. Served with whipped feta and honey. Packed with fresh herbs for flavour.

Gyros Tacos [2, 7, 9, 14] 13
Mini soft tacos filled with succulent gyros meat, topped with smooth feta crema and a finely diced tomato cucumber & pickled onion relish. Finished with a fresh chilli lime dressing.

Allergens

(v) Vegetarian | (vg) Vegan | (1) Celery | (2) Cereal/Gluten | (3) Crustaceans | (4) Eggs | (5) Fish | (6) Lupin | (7) Milk | (8) Molluscs | (9) Mustard | (10) Nuts | (11) Peanuts | (12) Sesame | (13) Soya | (14) Sulphites

Please inform your server of any allergies, while every effort will be made, we cannot guarantee any dish as a 100% free from allergens due to cross contamination.

MAINS

Pastitsio [1, 2, 4, 7, 14] 20
A classic Greek baked pasta layered with slow cooked mince beef in a rich tomato sauce, topped with creamy cheese béchamel and baked until golden, served with green salad.

Moussaka [1, 2, 4, 7, 14] 20
A classic Greek comfort dish layered with slow cooked mince beef, baked potatoes & aubergines in a rich tomato red wine sauce topped with a creamy cheese béchamel. Served with side salad.

Lamb Kleftiko [14] 29
Succulent lamb slow-cooked for 8 hours with garlic, herbs and lemon, wrapped to seal in its juices, ready to fall of the bone. Served with honey mustard potatoes. Side of salad.

Gemista [vg] [2] 19
Oven roasted tomatoes & peppers stuffed with aromatic rice & fresh herbs in a light Mediterranean tomato sauce.

Psari Plaki [1, 2, 3, 4, 5, 7, 8, 14] 22
Traditional Greek baked fish in a rich tomato sauce with spinach and spring onions. Ask your waiter about today's special fish of the day for your Psari Plaki.

Fish of the Day [5, 8, 14] Ask Server
Ask your server about today's fresh catch and our chef's special preparation.

Zouzoukakia Smyrneika [1, 2, 4] 20
Tender Smyrna-style beef meatballs, delicately spiced with cumin and garlic, served in a rich tomato and red wine sauce with a touch of fresh herbs and pilaff rice.

Astakomakaronada [1, 2, 3, 4, 5, 7, 8, 14] 100
Traditional Greek lobster pasta with a whole succulent lobster on top of linguine and a rich tomato, garlic & ouzo sauce, finished with fresh herbs and a touch of extra virgin olive oil. ***Pre-Order Only***

SIDES

Traditional Greek Lemon Potatoes [v] [1, 9, 14] 5
Golden oven potatoes glazed with honey mustard with citrus hints & herbs

Chips [vg] 5

Greek Style Loaded Chips [v] [7] 8
Chips piled with crumbled feta cheese, parmesan & fresh oregano and a drizzle of olive oil.

Pilaff Rice [1, 2] 5
Pilaff rice delicately seasoned with fresh herbs & spices

Pita Bread [v] [2, 7] 3.5

Lebanese Flatbread [vg] [2, 7] 3.5

PLATTERS

Olympian Mixed Grill for 2 People [2, 4, 7, 9, 12, 13, 14] 38
A legendary feast of Greece's finest meats chargrilled to smoky perfection. Fully loaded with chips, salad & sauces.

FIRE & CHARCOAL GRILL

Giourtlou Kebab [2, 4, 7, 9] 21
Chargrilled minced beef/lamb kofta, finished with a rich slow cooked tomato sauce gently spiced with fresh yoghurt, pita bread and chips.

Skepasti [2, 4, 7, 9, 14] 21
Freshly cut gyros strips of meat loaded with tomatoes, onions, chips and melted cheese, sandwiched between two toasted pita breads. Served with a choice of tzatziki or our homemade house sauce.

Chicken Gyros Board [2, 7, 9, 14] 23
Finely shaved marinated chicken gyros meat with salad, chips & pita bread served with a choice of tzatziki or our own homemade house sauce.

Beef & Lamb Kofta Board [2, 4, 7, 9] 23
Perfect mix of our finest beef and lamb meat, homemade, herbed and lightly spiced. Served with salad, chips, pita bread and a choice of tzatziki or our own homemade house sauce.

Chicken or Pork Souvlaki Board [2, 7, 9, 14] 23
Chargrilled chicken skewers, with olive oil & lemon. Served with salad, chips, pita bread and a choice of tzatziki or own homemade house sauce.

Shawarma Board [2, 7, 12, 13, 14] 23
Thinly sliced marinated meat, served with chips, warm flatbread, vibrant pickles and a selection of tahini dressing, chilli sauce & garlic yoghurt.

Halloumi Board [2, 7, 12, 13, 14] 22
Halloumi cheese board, served with chips, warm flatbread, vibrant pickles and a selection of tahini dressing, chilli sauce & garlic yoghurt.

DESSERTS

Portokalopita [2, 4, 7] 8
A Greek orange filo cake, delicately layered and soaked in fragrant citrus syrup. Served with vanilla ice cream.

Galaktoboureko [2, 4] 8
A luxurious Greek dessert of creamy semolina custard, in cased in delicate golden filo pastry drenched in aromatic syrup.

Ekmek Kadaifi [2, 4, 7, 10] 8
Shredded kadaifi pastry layered with creamy custard, baked to golden perfection and finished with fragrant syrup and crushed pistachios.

Tiramisu [2, 4, 7, 14] 8
Italian dessert, layers of espresso-soaked biscuits and silky mascarpone cream with chocolate

Chocolate Baklava [2, 7, 10] 8
Traditional baklava with a rich chocolate twist. Served with vanilla ice cream

Dubai Chocolate Cake [2, 4, 7] 8
Layered with silky chocolate ganache, crunchy pistachio kataifi and a rich pistachio cream, finished with a glossy chocolate drizzle.

A Showstopping Dessert Experience for 2 [2, 4, 7, 10, 11, 14]
A selection of all our finest desserts. For those who want them all. 25

Selection of Ice Creams [7] 5