



‘Memories of our Greek kitchen’

BREADS & SPREADS

TZATZIKI (v) 9

Greek yoghurt spread, cucumber, garlic, dill

The iconic sharing starter that has been served in Greek taverns for years with one olive on top!

Who gets to eat it? Well, we're not going to be the ones changing the tradition.

TARAMAS 9

Cod roe spread

Our Opso friends said, 'if you ever take taramas off the menu, we'll order Japanese'. Guess what's in the menu...

FAVA (vg) 9

Yellow fava beans spread

The Greek way, made with lots of extra virgin olive oil, topped with red onion.

PITTA BREAD (vg) 3

Hand stretched pitta bread from our sister restaurant PITTABUN

Don't forget to order it with your spreads.

SALADS

GREEK SALAD (v) 16

Cherry tomatoes, feta cheese, cucumber, onion, capers, wild oregano, extra virgin olive oil

The king of tomato salads.

GREEN SALAD (vg) 12

Romaine lettuce, spring onion, dill

The traditional green salad of Greece, dressed with simplicity, extra virgin olive oil and a kick of sherry vinegar.

MAINS

SPANAKORIZO (v) 14

Spinach rice pilaf with fresh herbs and feta cheese

Hated it as children, love it as grown-ups. Our grandpa used to chase us around the house to eat it and become strong like Popeye. Perfect for vegetarians – Order it without feta if you are a vegan.

IMAM BAYILDI (v) 15

Slowly roasted aubergine, cooked in tomato sauce, topped with feta cheese

The name comes from a tale about an Imam (Ottoman leader) that tried the dish and loved it but fainted when he realized the high cost of its preparation due to the amount of olive oil was used. Don't worry ours is made super light – Order it without feta if you are a vegan.

MOUSAKAS 17

Oven casserole gratin, layered with potato, aubergine, beef ragu in tomato sauce and béchamel sauce

Greece is famous for Acropolis and Mousakas. We cannot deliver Acropolis at your place, so why not enjoy a Moussaka?

CHICKEN 'FOURNOU' ROAST 19

Lemon oregano roasted chicken with thyme rice pilaf or potato mash or melty roasted potatoes

That's every chicken's story that has been roasted whole in a Greek home. A never-ending fight on who's getting the juicy legs instead of the overcooked breasts. Problem solved! Today's roast has only juicy legs.

FISH & GREENS 23

Fish of the day fillet grilled, charred green beans, fresh tomato salsa

Fancy a light meal?

BEEF RAGU PASTA 19

Handmade fusilli, slowly cooked beef ragu, graviera cheese

The Greek take on the famous Bolognese.

LAMB 'KLEFTIKO' 23

Slowly cooked lamb shoulder with roasted potatoes, Florinis red peppers and feta cheese

During war times in Greece the rebels fighting for freedom were called 'Kleftes'. Hiding in the mountains, they cooked wild goats under the soil so the enemy couldn't track them from the smoke. Our lamb is slowly cooked covered in parchment paper until it gets off the bone.

BEEF 'STIFADO' 19

Slowly braised beef shin with melty onion and mashed potato

As Greek as it gets in cooking with onions.

OCTOPUS & FAVA BEANS PUREE 26

Chargrilled octopus with fava bean puree

What was yours? An arm or a leg? I guess we'll never know!

SIDES

BROCCOLI (vg) 9.5

Spring onion, chives, lemon

Cooked al dente, taking revenge for all overcooked broccoli we have eaten as kids.

HERBED RICE PILAF (vg) 8.5

Thyme, rosemary, tomato salsa or lemon-oregano sauce

Matches everything!

POTATO PUREE (v) 9

Lemon-oregano sauce, feta cheese

As Greek as it gets!

FETA CHEESE (v) 7

Dried oregano, extra virgin olive oil

A big fat slice of cheese, Mom used to cut in pieces to share. The first person to it always got the biggest piece.

DESSERTS

BOUGATSA 9

Traditional pastry, semolina custard, loads of icing sugar and cinnamon

The best Bougatsa in Greece is made in Thessaloniki. A traditional phyllo pastry that can be filled with literally anything like meat, cheese or greens. We are experts in sweet semolina cream Bougatsa!