

## DIPS & BREADS

Grilled pita 8  
Elies: olives 9  
Taramasalata: traditional fish roe dip 15  
Fava: split pea, onion, chickpea 14  
Tzatziki: yoghurt, cucumber, mint 14

## COLD SEAFOOD COOKED & RAW

Oysters 6  
Marinated kingfish, capers, fig leaf oil 26  
Scallop, preserved lemon, dill 28  
Posideon's plate: a selection of the day's best  
cold seafood cooked, raw, pickled 98

## MEZEDES

Wild weed and feta pie 20  
Tiropita: 3-cheese oregano pie 22  
Saganaki: cheese, honey, oregano 22  
Eggplant moussaka, pork 26  
Kalamari tiganita: fried calamari 26  
Octopus: fava, pickled chilli 34  
Spanakorizo: spinach rice 22  
Keftedes: meatballs 24  
Greek island chips 12

## FISH & MEAT

Grilled whole sardines, chives 26  
Grilled market fish MP  
Charcoal swordfish MP  
Grilled lamb cutlets 42  
Sheftalia: Cypriot sausage, skordalia, grilled veg 38  
Souvlakia, chicken, yoghurt, sesame 36  
Oven baked lamb shoulder, Greek yoghurt (small/large) 46/92

## SALADS & VEGETABLES

Horta: bitter greens, aged vinegar 16  
Village salad, tomato, cucumber, olives, feta 24  
Taverna salad: mixed leaf, manouri cheese 16  
Fried okra, tomato, mint 16  
Arakas lemono: peas, lemon, feta 16  
Roast potatoes, garlic, parsley 16

## DESSERTS

Katoumari smashed filo, walnut, cream 14  
Watermelon, mint, ouzo 10  
Chocolate, mastiha cream, halva, raisins 14  
Avgolemono pie 15

## FULL GREEK 65PP

Elies: olives  
Taramasalata  
Pita bread  
Kalamari tiganita: fried calamari  
Oven baked lamb shoulder  
Village salad  
Roast potatoes, garlic, parsley  
Katoumari

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## SUPER GREEK 75PP

Full Greek with additional:

+ Saganaki: cheese, honey, oregano  
+ Souvlaki: chicken, yoghurt, sesame

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## APHRODITE 110PP

Ouzo + ice for the table

Elies: olives  
Taramasalata  
Fava: split pea, onion, chickpea  
Fresh cow's milk curd  
Pita bread  
Saganaki: cheese, honey, oregano  
Kalamari tiganita: fried calamari  
Charcoal fish  
Okra, aged vinegar, mint  
Oven baked lamb shoulder  
Greek Island chips  
Chocolate, halva, mastiha cream  
Katoumari

Set menus are available for the enjoyment of the whole table only.

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Please inform our staff of any dietary requirements.

Sundays and public holidays incur a 10% surcharge.

Groups of 8 or more will incur a 7% service charge from Monday to Saturday.