

TO START

Seasonal oysters, pomegranate mignonette, lemon DF GF	8ea
Marinated olives, ouzo & lemon DF GF V	8
Seasoned pita bread, oregano, extra virgin olive oil DF V	11
Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF	18
Fava, split peas dip, wild mushroom, capers DF GF V	16
Tirokafteri (τυροκαυτερή), spicy feta dip, rye rusk, last summer's preserved tomatoes V	18

MEZEDES

Raw bluefin tuna, marinated peppers, xynomizithra GF	34
Lahanodolmades (λαχανοντολμάδες), stuffed cabbage, avgolemono DF GF V	8ea
Spanakorita (σπανακόπιτα), wild weeds & feta V	26
Filo wrapped feta (φέτα με μέλι), honey & lemon dressing, braised radicchio, sesame seeds V	28
Spencer Gulf King Prawns, burnt lemon butter GF	18ea
Woodfired octopus, succulent salad DF GF	36
Seafood plate (ποικιλία θαλασσινών), crispy calamari, prawns, pickled mussels, seasonal vegetables	38
White Pyrenees Lamb & Australian Wagyu keftedes (κεφτέδες), almond & wild greens skordalia, mint, pickled shallots	34

MEGALA PIATA

Hilopites (χυλοπίτες) pasta, zucchini flower, feta, fasolakia green beans V	32
Seasonal market fish	MP
Chicken souvlakia (σουβλάκια κοτόπουλο), herb salad, pickled onions GF	34
Charcoal baked spatchcock, melitzanosalata rustic eggplant dip, wild weeds DF GF	48
Moussaka (μουσακάς), layered beef & eggplant, kefalograviera GF	32
Lamb neck kritharaki (κριθαράκι) orzo, smoked potato skordalia, fried sourdough bone marrow DF	46
Slow roasted lamb shoulder, tzatziki GF	65 / 120

SALADS & SIDES

Horiatiki salad (χωριάτικη σαλάτα), seasonal village salad GF V	24
Salt baked beetroot salad, roasted nut skordalia, mint DF GF V	18
Horta (χόρτα), seasonal wild greens, manouri GF V	18
Braised turtle beans, tomato & ouzo roasted fennel GF V	17
Roasted potatoes, garlic & parsley dressing DF GF V	16
Chips, feta, oregano GF V	14