

HELLENIC HAPPY HOUR

3pm - 6pm

BEVERAGE

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| On Tap - <i>Stone & Wood Pale Ale, Hahn Super Dry</i> | 6 |
| Bottled - <i>Mythos Hellenic Lager</i> | 6 |
| Taverna Glasses - <i>White, Rosé & Red</i> | 8 / 18 |
| Champagne Glass | 20 |
| Champagne Bottle - <i>Taittinger</i> | 95 |
| Aperol, Limoncello or Santorini Spritz | 12 |
| Thalassaki Blue - <i>Blue Curacao, Dry Vermouth, Mastiha</i> | 12 |

MEZE

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| Marinated olives, ouzo & lemon <small>DF GF V</small> | 8 |
| Seasoned pita bread, oregano, extra virgin olive oil <small>DF V</small> | 8 |
| Taramosalata, cured fish roe dip, bottarga <small>DF</small> | 8 |
| Seasonal oysters, pomegranate mignonette, lemon <small>DF GF</small> | 6 |
| Raw bluefin, mizithra, lemon dressing <small>GF</small> | 14 |
| Crispy calamari, spicy taramosalata <small>DF</small> | 12 |
| Chicken souvlaki, herb salad, pickled onions <small>GF</small> | 14 |