

A BITE OF THE MED

ALL £3.50 - PERFECT SIZE TO TRY SOMETHING NEW

ARANCINI

Italian sausage, molten mozzarella

HOMEMADE HUMMUS

Stone-baked pitta

CROQUETTES

Spanish chorizo & creamy Gruyère

PATATAS BRAVAS

Golden potatoes, mixed spices, aioli

WHIPPED FETA

Velvety feta dip, sun-kissed tomatoes

GREEK OLIVES

Crumbled feta & wild oregano

CRISP WHITEBAIT

Lightly fried whitebait, lemon-tarragon

FOCACCIA & OLIVE OIL

Warm rosemary focaccia, olive oil

LARGE PLATES

STEAK FRITES 29

Chargrilled fillet steak, golden fries peppercorn sauce

CHICKEN SOUVLAKI 16

Marinated grilled chicken skewers , pita, tzatziki, Greek salad

GRUYERE BURGER 16

Lamb patty, tzatziki, red onion, tomato, brioche bun
paprika fries

MINTED LAMB BURGER 17

Beef patties, gruyere cheese, brioche bun, paprika fries

PULLED PORK GYROS BURGER 18

Spiced pork, tzatziki, onions, lettuce, smoky paprika fries

HARISSA DUCK SALAD 15

Duck breast, lettuce, aubergine, feta, lemon & honey dressing

GREEK ROASTED VEGETABLES 14

Oven-roasted Mediterranean vegetables,
fragrant rice, pita bread

STUFFED AUBERGINE 12

Baked aubergine, filled with couscous & spiced tomatoes



THE EVENING MENU

SERVED WEDNESDAY - THURSDAY 4-9PM

FRIDAY - SATURDAY 4-10PM

PIZZA & PASTA

AUTHENTIC FLAVORS, CRAFTED WITH TRADITION

EL FUEGO 14

Nduja sauce, Cajun-spiced chicken, chorizo,
mozzarella, chili flakes

THE GRECIAN GARDEN 12

Tomato sauce, mozzarella, spinach, olives,
tomatoes, red onion, crumbled feta

BURRATA MARGHERITA 13.5

Rich tomato sauce, mozzarella, burrata, fresh basil

PEPPERONI PROVENÇAL 14

Tomato & oregano sauce, pepperoni,
mozzarella, red onion

RAS EL ROUGE 15

Spiced tomato sauce, Moroccan pulled lamb, roasted red
peppers, red onion, mozzarella, coriander

RAGÙ DI MONTEPULCIANO 15

Tagliatelle, slow cooked beef ragù, red wine &
tomatoes, rosemary, grated Parmesan

FETTUCINE PRIMAVERA 14

Zucchini, bell peppers, cherry tomatoes, tossed
with creamy fettuccine, garlic, fresh basil

LINGUINI VONGOLE 15

Garlic and white wine sauce, fresh clams, chili flakes
fresh parsley, olive oil

CAJUN POLLO AL CREMA 14

Spiced Cajun chicken, tagliatelle, creamy garlic-
Parmesan sauce, fresh parsley

BURRATA CAPRESE PASTA 14

Al dente pasta, rich tomato sauce, garlic and oregano,
burrata cheese, fresh basil, red pepper flakes

THE MEZZE TABLE

MEDITERRANEAN SMALL PLATES

GRUYÈRE & SPINACH FONDUE 9

Melted cheese & wilted greens, stone-baked
focaccia for dipping

GRILLED COURGETTE 5

Chargrilled zucchini, lemon, spicy mayonnaise

SPICED FISH BON BONS 6.5

Crispy fish bites, Mediterranean spice,
Green Chilli Sauce

CHORIZO AL VINO 7

Spanish chorizo, simmered in red wine,
drizzled in sweet honey

FLAMBÉED HALLOUMI 8

Pan-seared halloumi, ouzo,
flame-finished at the table

CHICKEN GYROS BOWL 10

Paprika-spiced chicken, seasoned fries,
topped with tomato, tzatziki

KING PRAWNS À LA SPETSOTA 10

Sautéed in red wine, nduja, herbs
a Greek classic

GREEK-STYLE BAKED AUBERGINE 7

Roasted aubergine, topped with a
rich tomato & feta sauce

PULLED MOROCCAN LAMB SALAD 12

Aromatic lamb, sundried tomato, feta, olive oil

FRIED GRUYÈRE SCHNITZEL 9

Golden fried cheese cutlet, chives, sweet chilli jam

FRIES

BEEF RAGU TOPPED FRIES 5

GRUYERE FONDUE TOPPED FRIES 5

FETA & OREGANO FRIES 4.5

TRUFFLE & PARMESAN 4.5

SKIN ON FRIES 4