



Most of our ingredients are air-flown directly from Greece.

All our food is cooked with our own cold-pressed Extra Virgin Olive Oil (EVOO) from our cultivation in Greece. All our meats, pita, and cheeses are Halal certified. Our meats are grass-fed pasture raised and are from New Zealand.

SALATES & SOUPA

ARTICHOKE SALAD 🌱 HALF 20.50 | FULL 32.50

Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing

EARTH SALAD 🌱🌿 HALF 20.50 | FULL 32.50

Kale, radish, pomegranate, celery, sautéed mushrooms, feta, sunflower seeds, dill, spring onion, pine nuts with honey balsamic dressing

HORIATIKI 🌱🌿 HALF 20.50 | FULL 32.50

Cherry tomatoes, tomato slices, cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO

WATERMELON SALAD 🌱🌿 23.50

Watermelon topped with feta & mint

CAULIFLOWER SALAD 🌱🌿 33.50

Baked cauliflower, spinach, almonds, tahini dressing, dill, spring onion, zatar & chilli flakes

MEDITERRANEAN SALAD 🌱🌿 32.50

Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses, vinegar, parsley & organic EVOO

SOUP OF THE DAY 🌱🌿 12.50

Please ask your server for availability

KAKAVIA FISH SOUP 🌱🌿 18.80

Traditional Greek fish soup (fisherman soup), it made from onion, potato, tomato, EVOO, lemon juices & fish

DIPS & PITA

3 DIPS PLATTER – Choose any 3 dips (Included) Grilled Pita 43.50

4 DIPS PLATTER – Choose any 4 dips (Included) Grilled Pita 54.50

GRILLED PITA 🌱🌿 5.50
Oregano & sea salt

GLUTEN-FREE PITA 🌱🌿 7.50
Grilled

KOULOURI BREAD 2 PCS 🌿 7.50
Traditional Greek Koulouri

FLORINA RED PEPPER DIP 🌱🌿 20.50
Roasted Tomato with grilled florina red pepper, garnished with Greek yogurt & mint leaves.

HUMMUS 🌱🌿 20.50
Greek tahini, organic chickpeas & EVOO garnished with sesame seed, zatar, paprika, spring onion & mint leaves

TZATZIKI 🌱🌿 20.50
Greek yogurt, cucumber, garlic & EVOO garnished with green olive

MELITZANOSALATA 🌱🌿 20.50
Smoked eggplant mixed with feta & herbs

TARAMASALATA 🌱 20.50
White cod roe & capers

HARISSA 🌱🌿 20.50
Spiced tomato, Greek yogurt, walnuts & EVOO garnished with chili flakes

TIROKAFTERI 🌱🌿 20.50
Spicy feta with greek yogurt

OREKTIKA – MEZE

DOLMADES 🌱🥬 4 PCS 19.50 8 PCS 33.50 Vine leaves filled with rice, herbs, and mint sauce	SPANAKOPITA 🥬 3 PCS 22.50 4 PCS 29.50 Phyllo pastry filled with spinach, leeks & feta
ARTICHOKES 🥬🌱🥬 21.50 Fried & topped with balsamic cream	IMAM BAILDI 🌱🥬🍷 21.50 Seedless eggplant layered & roasted with a house-made onion & tomato sauce, side with smashed feta
CORN COB 🌱🥬 20.50 Grill & tossed with spicy mayo & parmesan cheese	TALAGANI 🌱🥬 23.50 Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce
CHICKEN MEATBALLS 4PC 17.50 8PC 25.50 Minced chicken serve with cumin yogurt sauce	TALAGANI FRIES 🥬 22.50 Fried halloumi cheese with balsamic cream
KEFTEDES 🍷 4PC 18.50 8PC 26.50 In house made beef meatballs serve with Tzaziki dip	LAKERDA 🥬 17.50 Cured fish served with tarama, pickles, onion, tomato & fried pita
FRIED CALAMARI With a side of lemon yogurt dressing	ALA POLITA 22.80 Artichokes, carrots, potatoes cooked in olive oil, lemon, and fresh dill
SAGANAKI & FIGS 🥬 23.50 Kefalotiri psito, topped with fig sauce	
FETA SAGANAKI Greek feta wrapped with phyllo pastry topped with Greek thyme honey & sprinkled with sesame	
MANOURI CHEESE 🌱🥬 22.80 Bright and creamy sheep & goat milk cheese from Greece. Grill and topping with honey, mint leave, walnut crust, caramelize onion and sprinkle with sea salt	
SPINACH ARTICHOKE CHEESE DIP 🥬 25.80 Artichokes, Spinach, melted parmesan, cream, herbs, fried crispy pita	

BEEF MOUSAKA 	36.50	KLEFTIKO 	55.50
Layered dish made with eggplant, potatoes, house-made beef ragu and creamy béchamel		Slow cooked lamb shank with garlic, lemon, herbs, baked with potatoes	
CHICKEN MOUSAKA 	32.50	PAIDAKIA   3 PCS 52.50 4 PCS 65.50	
Layered dish made with eggplant, tomato, onion, garlic, Shredded Chicken and creamy béchamel		Grilled lamb chops served with vegetables and roasted potatoes	
VEG PAPOUTSAKI 	34.50		
Baked eggplant stuffed with grill veg and tomato paste & hummus. Top with fried potato & creamy bechamel			

KOTOPOULO | CHICKEN

All our Chicken is ORGANIC and FREE-RANGE

KREATIKA | BEEF

All our Beef is GRASS-FED and from NEW ZEALAND

KOTOPOULO FOURNO 	43.50	BEEF KALAMAKI	35.50
Free-range cornish hen, roasted potatoes, lemon & oregano		Beef skewer served with onion, tomatoes, pita & tzatziki	
KOTOPOULO STIFATHO  	43.50	SOUVLAKI ME PITA	37.50
Free-range cornish hen stew with onion stew, herb, EVOO and garlic		Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries	
GRILLED CHICKEN (30 - 45 mins) 	43.50	BIFTEKI STIN SHARA  1PCS 19.50 2 PCS 34.50	
Free-range cornish hen served with roasted potatoes & vegetables		Beef patties, lemon, onion, tomato & roasted potatoes	
KOTOPOULO KALAMAKI	32.50	BLU CHEESEBURGER	32.50
Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita		Beef patty, cheese, caramelized onion, tomato, lettuce & bun served with a side of french fries	
KOTOPOULO YIRO	34.50	RIBEYE  	60.50
Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries		Grilled served with roasted potatoes and vegetables	
		FILET MIGNON  	66.50
		Grilled served with roasted potatoes and vegetables	

MIXED OLIVES  	12.50	PRAWN MANESTRA  	35.50
Kalamata, halkidiki & green pepperoni		Orzo cooked in house-made prawn broth enriched with garlic, chilli flakes & EVOO. Served with a whole prawn	
CUCUMBER STICKS  	8.50	KALAMARI SHARA  	43.50
With vinegar, sea salt, oregano & EVOO		Grilled calamari, lemon & EVOO	
CARROT STICKS  	8.50	XTAPODI   	52.50
With vinegar, sea salt, oregano & EVOO		Grilled octopus with vinegar & EVOO	
PICKLED GREEN CHILLI & GHERKINS  	8.50	GARIDES  	55.50
PICKLED VEGETABLES & GHERKINS  	8.50	1 PC 21.50 2 PCS 37.50 3 PCS	
FRENCH FRIES   	14.50	Grilled jumbo prawn, lemon & EVOO	
Tossed with organic sea salt & organic oregano		FISH OF THE DAY 400G - 1KG 55.50 - 121.50	
TALAGANI WRAP 	30.50	LAVRAKI  	
Grilled talagani wrapped in pita, tomatoes, paprika, onion, lettuce, kalamata & harrisa, served with a side of french fries		Sea bass, baked or grilled, served with potato salad	
VEG SOUVLAKI 	30.50	TSIPOURA  	
Grilled veg wrapped in pita, tomatoes, onion, green olive, smash feta & mint sauce, served with a side of french fries		Sea bream, baked or grilled, served with potato salad	
ROASTED LEMON POTATOES   	15.50	<i>Please ask your server for availability</i>	
VEGETABLES OF THE DAY   	15.50		
Chef's Selection Grilled			
VIOS VEGETARIAN PLATTER  	33.50		
Chef's Selection side with bulgur bowl, tzatziki & tahini sauce			

Please do let us know if you have any dietary requirements, restrictions, or allergies.
We will try our best to accommodate to your requests.

PLATTER

SEAFOOD PLATTER

Greek fish 400G – 1KG | 141.50 – 207.50
(choice of Sea bass or Sea bream, baked or grilled), grilled squid, 3 jumbo prawns, served with potato salad
Please ask your server for availability

GRILLED MEAT BOARD

166.50

Filet Mignon (250g), Ribeye (250g), and 3 Lamb chops with fresh herbs, served with fried lemon potato

MEAT PLATTER SMALL

1 bifteki, 1 beef kalamaki, 112.50
1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki

MEAT PLATTER MEDIUM

1 bifteki, 2 beef kalamaki, 220.50
2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki

GLYKA | DESSERT

GREEK DESSERT PLATTER

Assortment of baklava, kataifi, bougatsa and fresh fruits
For 2 31.50
For 4 53.50
For 6 75.50

BOUGATSA

18.50

Phyllo pastry filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot

GREEK KANAFEH

Kataifi & Kesari cheese served hot with house-made syrup 17.50

100% GREEK YOGURT

14.50

With a side of Greek sweet fruit topping & walnuts

BAKLAVA

Phyllo pastry filled with walnuts, pistachio topped with homemade syrup and cinnamon powder 17.50

GREEK KATAIFI ROLL

Rolled kataifi with house-made syrup and pistachio filling 17.50



Our menu offers authentic Greek dishes, embodying historic Greek gastronomy. Greek food has numerous health benefits and is known to have increased longevity of life, prevents heart disease and stroke. Some of the known benefits are as follows: reduced inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh & young, helps reduce risk of cancer, Alzheimer's disease, developing Type 2 Diabetes, high blood pressure, and high cholesterol.