



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

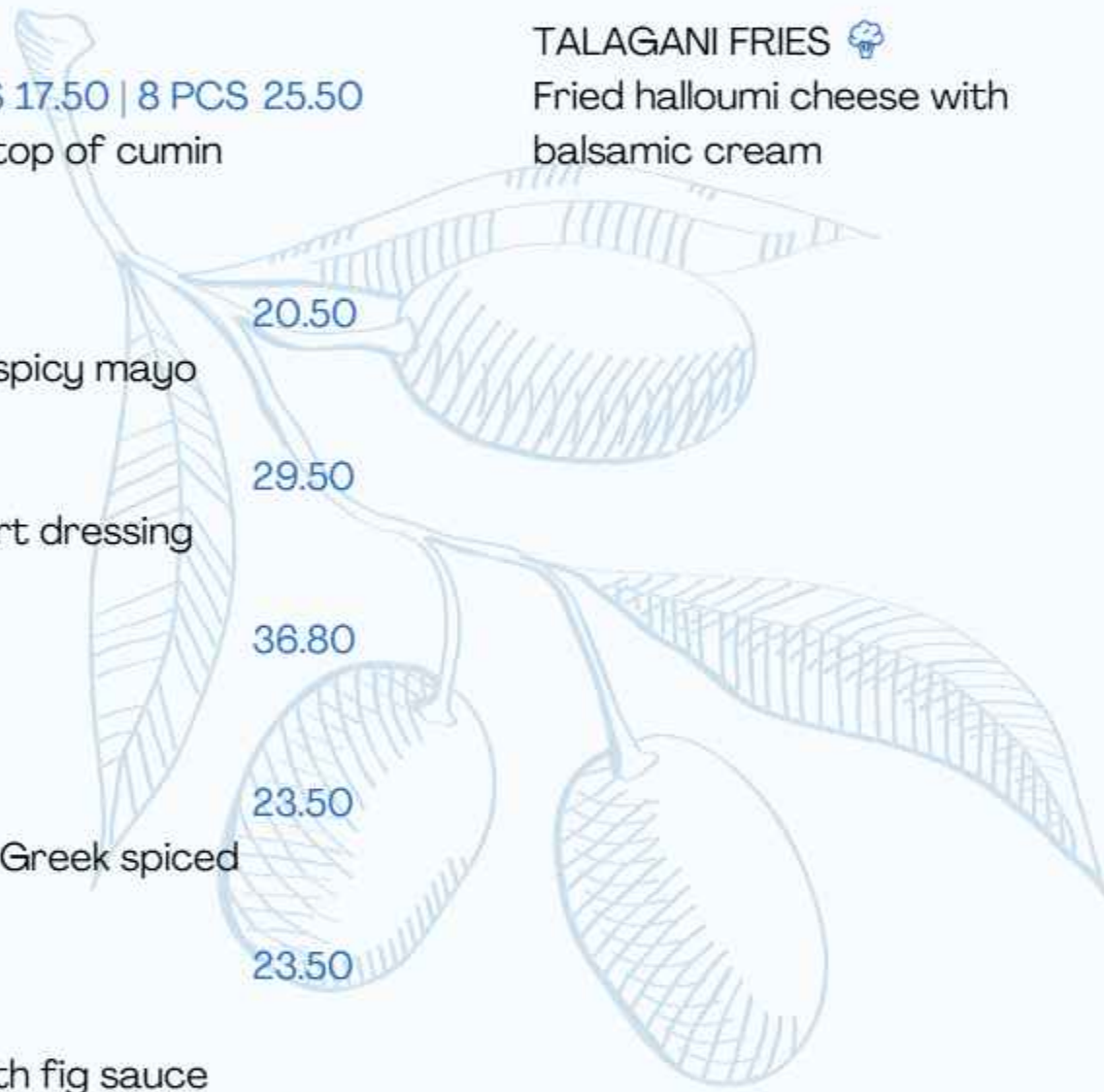
ARTICHOKE SALAD 🌱🥬	32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing	
MEDITERRANEAN SALAD 🥬	32.50
Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses & EVOO	
EVOO DAKOS SALAD 🥬	30.50
Dakos rusks, chopped tomatoes, capers, feta & EVOO	
EARTH SALAD 🌱🥬	32.50
Kale, radish, pomegranate, celery, sautéed mushrooms, Greek feta, sunflower seeds, pine nuts with honey & balsamic dressing	
FASOLOSALATA	HALF 19.50 FULL 32.50
Seasonal organic beans, dill, spring onion, lemon & EVOO 🌱🥬🌿	
HORIATIKI 🥬🥬	HALF 20.50 FULL 33.50
Cherry tomatoes, tomato slices, cucumbers, onion, Kalamata olives, bell peppers, Greek feta, vinegar & EVOO	
BLU SALAD 🌱	32.50
Arugula, capers, anchovies, pine nuts, skillet halloumi cheese & Blu sauce	
SANTORINI SALAD 🌱	34.50
Cherry tomatoes, arugula, onion, green olives, caper leaves, goat feta, vinegar, anchovies & EVOO	
WATERMELON SALAD 🥬🥬	23.50
Watermelon topped with feta & mint	
CAULIFLOWER SALAD 🌱🥬	33.50
Baked cauliflower, spinach, almonds, chilli flakes & tahini dressing	
MAROLOUSALATA 🌱🥬🌿	27.50
Sliced lettuce with fresh lemon dressing & organic herbs	
SOUP OF THE DAY 🥬	12.50
<i>Please ask your server for availability</i>	

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 OR CRISPY PITA 🌱🌿	5.50
Oregano & sea salt	
GLUTEN-FREE PITA 🌱🥬🌿	7.50
Grilled	
KOULOURI BREAD 2 PCS 🌿	7.50
Traditional Greek Koulouri	
RED PEPPER DIP 🌱🥬	20.50
Roasted tomato and red bell peppers, Greek yogurt, mint & EVOO	
HUMMUS 🌱🌿	20.50
Greek tahini, organic chickpeas & EVOO garnished with almond, pomegranate & mint leaves	
FAVA 🌱🥬🌿	20.50
Organic yellow lentils, onion & oregano	
TIROKAFTERI 🌱🥬	20.50
Spicy feta with Greek yogurt	
TZATZIKI 🌱🥬	20.50
Greek yogurt, cucumber, garlic & EVOO garnished with green olive	
SKORDALIA 🌱🥬🥬	20.50
Garlicky mash of potatoes & EVOO	
MELITZANOSALATA 🌱🥬	20.50
Smoked eggplant and roasted bell peppers mixed with Greek feta & herbs	
TRIA FASOLIA 🌱🥬🌿	20.50
Seasonal organic beans, dill, spring onion, lemon & EVOO	
TARAMASALATA 🌱	20.50
White cod roe & capers	
HARISSA 🌱🥬	20.50
Spiced tomato, Greek yogurt, walnuts & EVOO garnished with chili flakes	
LABNA DIP 🌱🥬	20.50
Strained Greek yogurt topped with almond, pomegranate & mint leaves	

OREKTIKA – MEZE

DOLMADES 🌱🥬 4 PCS 19.50 8 PCS 33.50 Vine leaves filled with rice, herbs, and mint sauce		SPANAKOPITA 🥬 22.50 Phyllo pastry filled with spinach, leeks & feta
KRASSATO CHICKEN LIVER 🍷 23.50 Sauteed chicken liver with Greek spices, chili padi, chili flakes, wine & toasted bread		KOLOKITHOKEFTEDES 🥬 23.50 Zucchini, herbs & feta
ARTICHOKES 🥬🥬 21.50 Fried & topped with balsamic cream		IMAM BAILDI 🌱🥬🍷 21.50 Seedless eggplant sliced, rolled & roasted in a house-made onion & tomato sauce served with slice of feta
LAMB MEATBALL 4 PCS 19.50 8 PCS 27.50 House-made meatballs served on harissa dip, topped with lemon, and yogurt dressing		SOUTZOUKAKIA 🥬🍷 BEEF 19.50 LAMB 20.50 House-made meatballs served with house-made cumin tomato sauce
KEFTEDES 🍷 4 PCS 18.50 8 PCS 26.50 In house made beef meatballs served on top of tzatziki dip		TALAGANI 🥬🥬 23.50 Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce
CHICKEN MEATBALL 4 PCS 17.50 8 PCS 25.50 Minced chicken served on top of cumin yogurt sauce		TALAGANI FRIES 🥬 22.50 Fried halloumi cheese with balsamic cream
CORN COB 🌱🥬 20.50 Tossed with house-made spicy mayo		
FRIED CALAMARI 29.50 With a side of lemon yogurt dressing		
FRIED SARDINES 36.80 With a side of lemon		
BOUGOURDI 🥬🥬 23.50 Florina peppers filled with Greek spiced cheese		
SAGANAKI & FIGS 🥬 23.50 Kefalotiri psito, topped with fig sauce		
FETA SAGANAKI 🥬 23.50 Greek feta wrapped with phyllo pastry topped with Greek thyme honey & sprinkled with sesame		



STO FOURNO | OVEN COOKED

ARNI | LAMB

All our Lamb is GRASS-FED and from NEW ZEALAND

BEEF MOUSAKA 🍷	36.50
Layered dish made with eggplant, potatoes, house-made beef ragu and creamy béchamel	
BEEF PASTITSIO 🍷	36.50
Layered Greek pasta with house-made beef ragu, creamy béchamel, and Greek tomato sauce	
LAMB MOUSAKA 🍷	36.50
Layered dish made with eggplant, potatoes, house-made lamb ragu and creamy béchamel	
EFFIE'S VEGETABLE MOUSAKA 🌱	34.50
Traditional Mousaka with tomato, chickpeas, lentils, eggplant, potato & bechamel	

KLEFTIKO 🍷	55.50
Slow cooked lamb shank with garlic, lemon, herbs, baked with potatoes	
PAIDAKIA 🍷🌱	3 PCS 52.50 4 PCS 65.50
Grilled lamb chops served with vegetables and roasted potatoes	
LAMB SPICY SAUSAGES 🍷	34.80
3pcs of house-made spicy lamb sausages served with a side of Greek pickled vegetables, lemon yogurt, and french fries	
LAMB BIFTEKI 🍷	1 PCS 20.50 2 PCS 35.50
Lamb patties served with lemon, onion, tomato & roasted potatoes	

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
Free-range cornish hen, roasted potatoes, lemon & oregano	
KOTOPOULO STIFATHO 🍷🍷	43.50
Free-range cornish hen cooked with EVOO, lemon, garlic, and potatoes	
GRILLED CHICKEN (30 - 45 mins) 🍷	43.50
Free-range cornish hen served with roasted potatoes & vegetables	
KOTOPOULO KALAMAKI	32.50
Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita	
KOTOPOULO YIRO	34.50
Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries	
CHICKEN SPICY SAUSAGES 🍷	30.80
3pcs of house-made spicy chicken sausages served with a side of Greek pickle vegetables, lemon yogurt, and french fries	
CHICKEN BIFTEKI 🍷	1 PCS 18.50 2 PCS 32.50
Chicken patties served with lemon, tomato, onion & roasted potatoes	

BEEF KALAMAKI	35.50
Beef skewer served with onion, tomatoes, pita & tzatziki	
SOUVLAKI ME PITA	37.50
Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries	
BIFTEKI STIN SHARA	1PCS 19.50 2 PCS 34.50
Beef patties, lemon, onion, tomato & roasted potatoes	
BLU CHEESEBURGER	32.50
Beef patty, cheese, caramelized onion, tomato & bun served with a side of french fries	
SIRLOIN STEAK 🍷🍷	55.50
Grilled served with roasted potatoes and vegetables	
FILET MIGNON 🍷🍷	66.50
Grilled served with roasted potatoes and vegetables	
BEEF SPICY SAUSAGES 🍷	32.80
3pcs of house-made spicy beef sausages served with a side of Greek pickled vegetables, lemon yogurt & french fries	

MIXED OLIVES  	12.50	PRAWN MANESTRA 	35.50
Kalamata, halkidiki, throuba & stuffed olives		Orzo cooked in house-made prawn broth enriched with garlic, chilli flakes & EVOO. Served with a whole prawn	
CUCUMBER STICKS  	8.50	KALAMARI SHARA 	41.50
With vinegar, sea salt, oregano & EVOO		Grilled calamari, lemon & EVOO	
CARROT STICKS  	8.50	SARDINES SHARA 	41.50
With vinegar, sea salt, oregano & EVOO		Grilled Sardines, lemon & EVOO	
PICKLED GREEN CHILLI & GHERKINS  	8.50	XTAPODI  	49.50
PICKLED VEGETABLES & GHERKINS  	8.50	Grilled octopus with vinegar & EVOO	
FRENCH FRIES  	14.50	GARIDES 	
Tossed with organic sea salt & organic oregano		1 PC 21.50 2 PCS 37.50 3 PCS 55.50	
TIGANOPSOMO 	30.50	Grilled jumbo prawn, lemon & EVOO	
Pan-seared pita filled with spiced Greek Feta with cherry tomatoes & olives		LAVRAKI CARPACCIO  	45.50
TALAGANI WRAP 	30.50	Raw Greek Sea bass, thinly sliced, topped with fresh basil, lemon sauce, EVOO, basil & chilli flakes	
Pita filled with grilled talagani, tomato, onion, blu sauce & balsamic cream with a side of french fries		FISH OF THE DAY 400G - 1KG 55.50 - 121.50	
VEG SOUVLAKI 	30.50	LAVRAKI 	
Zucchini patty wrapped in pita, tomatoes, onion, tzatziki & harissa, served with a side of french fries		Sea bass, baked or grilled, served with skordalia dip and supergreen garnish	
GEMISTA   1 PCS 14.50 3 PCS 34.50		TSIPOURA 	
Stuffed vegetables, marinated rice, and potatoes		Sea bream, baked or grilled, served with skordalia dip and supergreen garnish	
SPANAKORIZO  	25.50	<i>Please ask your server for availability</i>	
Spinach cooked with rice, herbs, lemon, and EVOO			
ROASTED LEMON POTATOES  	15.50		
VEGETABLES OF THE DAY  	15.50		
Chef's Selection Grilled			

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 skordalia dip and supergreen garnish
Please ask your server for availability

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

MEAT PLATTER MEDIUM **220.50**
 2 medium bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki

GRILLED MEAT BOARD **164.50**
 Filet Mignon (250g), Sirloin (250g), and 3 Lamb chops with fresh herbs, served with french fries and horta salad

SPICY SAUSAGES PLATTER  **S 32.80 | M 65.80**
 House-made Spicy Sausages with house-made ground beef, lamb & chicken with a side of Greek pickle veg, lemon yogurt & french fries
 Small – 1 of each | Medium – 2 of each

BIFTEKI PLATTER **S 51.50 | M 96.50**
 Bifteki made with house-made ground beef, lamb and chicken served with roasted lemon potatoes and mint sauce
 Small – 1 of each | Medium – 2 of each

GLYKA | DESSERT

GREEK DESSERT PLATTER
 Assortment of baklava, kataifi, bougatsa, portokalopita, and fresh fruits
 For 2 **31.50**
 For 4 **53.50**
 For 6 **75.50**

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

BAKLAVA **17.50**
 Phyllo pastry filled with walnuts, topped with house-made syrup

GREEK KATAIFI ROLL **17.50**
 Rolled kataifi with house-made syrup and pistachio filling

GALAKTOBOUREKO **15.50** **15.50**
 Phyllo pastry filled with semolina cream filling, topped with house-made syrup

BOUGATSA **18.50**
 Phyllo pastry filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot

PORTOKALOPITA **14.50**
 Traditional Greek orange cake

RIZOGALO **14.50**
 Greek rice pudding cooked in cinnamon and orange zests, topped with almond flake

100% GREEK YOGURT  **14.50**
 With a side of Greek sweet fruit topping & walnuts



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.