



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

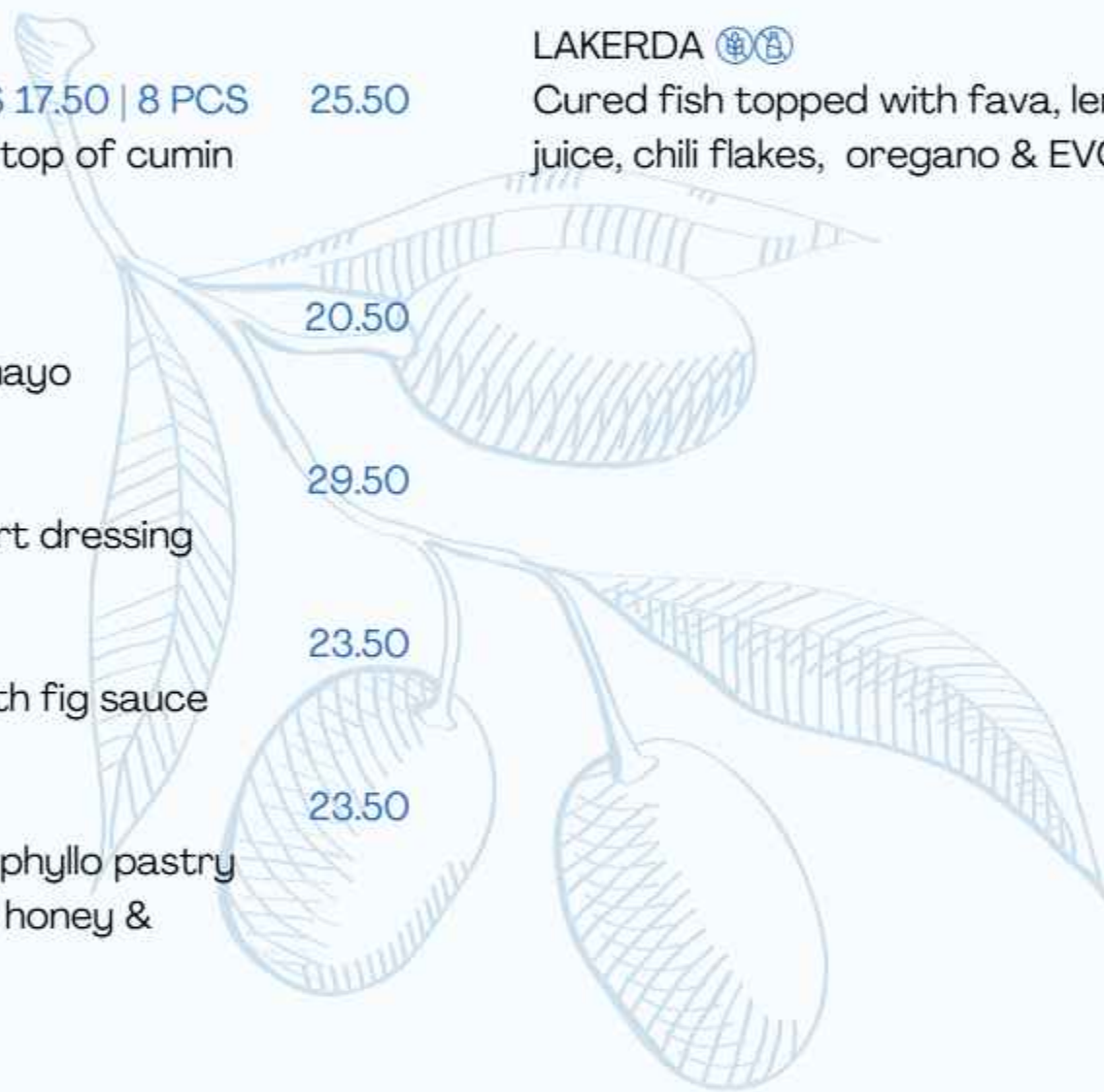
ARTICHOKE SALAD 🌱🥬	32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing	
MEDITERRANEAN SALAD 🌱	32.50
Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses, vinegar, parsley & organic EVOO	
EARTH SALAD 🌱🥬	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 33.50
Cherry tomatoes, tomato slices, cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO	
BLU SALAD 🌱	32.50
Arugula, capers, anchovies, pine nuts, skillet halloumi cheese, dill, spring onion & honey mustard	
SANTORINI SALAD 🌱	34.50
Cherry tomatoes, arugula, onion, green olives, caper leaves, goat feta, vinegar, anchovies, dill, spring onion, rosemary & 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	
DAKOS SALAD 🥬	30.50
Known as a Cretan bruschetta made with Cretan barley rusk topped with grated tomato, Greek feta, capers, Kalamata olives, oregano, fresh mint & cherry tomatoes	
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 🌱🥬	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
Tomato, Greek yogurt, organic peppers, 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 mixed with 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 with seasoning garnished 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 🥬 4 PCS 29.50 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 In house made meatballs served on top of spicy harissa dip, lemon, & yogurt dressing	TALAGANI 🌾🥬 23.50 Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce
KEFTEDES 🍷 4 PCS 18.50   8 PCS 26.50 In house made beef meatballs served on top of tzatziki dip	TALAGANI FRIES 🥬 22.50 Fried halloumi cheese with balsamic cream
CHICKEN MEATBALL 4 PCS 17.50   8 PCS 25.50 Minced chicken served on top of cumin yogurt sauce	LAKERDA 🌾🥛 17.50 Cured fish topped with fava, lemon juice, chili flakes, oregano & EVOO
CORN COB 🌾🥬 20.50 Grill & tossed with spicy mayo	
FRIED CALAMARI 29.50 With a side of lemon yogurt dressing	
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 in onion stew, EVOO, lemon and garlic	
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	XTAPODI   	49.50
With vinegar, sea salt, oregano & EVOO		Grilled octopus with vinegar & EVOO	
PICKLED GREEN CHILLI & GHERKINS  	8.50	GARIDES  	
PICKLED VEGETABLES & GHERKINS  	8.50	1 PC 21.50   2 PCS 37.50   3 PCS 55.50	
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	
TIGANOPSOMO 	30.50	LAVRAKI  	
Pan-seared pita filled with spiced Greek Feta with cherry tomatoes & olives		Sea bass, baked or grilled, served with skordalia dip and supergreen garnish	
TALAGANI WRAP 	30.50	TSIPOURA  	
Pita filled with grilled talagani, tomato, onion, blu sauce & balsamic cream with a side of french fries		Sea bream, baked or grilled, served with skordalia dip and supergreen garnish	
VEG SOUVLAKI 	30.50	<i>Please ask your server for availability</i>	
Zucchini patty wrapped in pita, tomatoes, onion, tzatziki & harissa, served with a side of french fries			
GEMISTA   1 PCS 14.50   3 PCS 34.50			
Stuffed vegetables, marinated rice, and potatoes			
SPANAKORIZO   	25.50		
Spinach cooked with rice, herbs, lemon, and EVOO			
ROASTED LEMON POTATOES   	15.50		
VEGETABLES OF THE DAY   	15.50		
Chef's Selection   Grilled			

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

<b>SEAFOOD PLATTER</b>   Greek fish <b>400G – 1KG   141.50 – 207.50</b> (choice of Sea bass or Sea bream, baked or grilled), grilled squid, 3 jumbo prawns, served with skordalia dip and supergreen garnish <i>Please ask your server for availability</i>	<b>GRILLED MEAT BOARD</b>   <b>164.50</b> Filet Mignon (250g), Sirloin (250g), and 3 Lamb chops with fresh herbs, served with french fries and horta salad
<b>MEAT PLATTER SMALL</b> <b>112.50</b> 1 medium bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki	<b>SPICY SAUSAGES PLATTER</b>  <b>S 32.80   M 65.80</b> 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
<b>MEAT PLATTER MEDIUM</b> <b>220.50</b> 2 medium bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki	<b>BIFTEKI PLATTER</b> <b>S 51.50   M 96.50</b> 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

<b>GREEK DESSERT PLATTER</b> Assortment of baklava, kataifi, bougatsa, portokalopita, and fresh fruits For 2 <b>31.50</b> For 4 <b>53.50</b> For 6 <b>75.50</b>	<b>GALAKTOBOUREKO</b> <b>15.50</b> <b>15.50</b> Phyllo pastry filled with semolina cream filling, topped with house-made syrup
<b>GREEK KANAFEH</b> <b>17.50</b> Kataifi & Kesari cheese served hot with house-made syrup	<b>BOUGATSA</b> <b>18.50</b> Phyllo pastry filled with semolina cream filling, powdered with icing sugar & cinnamon, served hot
<b>BAKLAVA</b> <b>17.50</b> Phyllo pastry filled with walnuts, topped with house-made syrup	<b>PORTOKALOPITA</b> <b>14.50</b> Traditional Greek orange cake
<b>GREEK KATAIFI ROLL</b> <b>17.50</b> Rolled kataifi with house-made syrup and pistachio filling	<b>RIZOGALO</b> <b>14.50</b> Greek rice pudding cooked in cinnamon and orange zests, topped with almond flake
	<b>100% GREEK YOGURT</b>  <b>14.50</b> 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.