



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 of our meats, pita & cheeses are Halal certified.

Please order responsibly | Waste is a shame

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 & stroke. Some of the known benefits are as follows: reduce inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh and young, helps reduces risk of Cancer / Alzheimer's Disease / Developing Type 2 Diabetes / High blood pressure / High Cholesterol.

**Prices are subjected to GST, service charge & other prevailing government taxes*

Dairy Free Contains Alcohol Vegetarian Vegan Gluten Free

SALATES & SOUPA

ARTICHOKE SALAD	32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk & mint dressing	
MEDITERRANEAN SALAD	32.50
Santorini caper leaves, Italian buratta, cherry tomatoes, pomegranate molasses & organic EVOO	
DAKOS SALAD	30.50
Dakos rusks, chopped tomatoes, capers, feta & EVOO	
EARTH SALAD	32.50
Kale, radish, pomegranate, celery, sautéed mushrooms, feta, sunflower seed, 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 tomato, tomato slice, cucumber, onion, olives, bell peppers, feta cheese, vinegar & EVOO	
BLU SALAD	32.50
Arugula, capers, anchovies, pine nuts, skillet halloumi cheese & honey mustard	
SANTORINI SALAD	34.50
Cherry tomato, arugula, onion, green olives, caper leaves, goat feta, vinegar, anchovies & EVOO	
WATERMELON SALAD	23.50
Watermelon, top with feta & mint	
CAULIFLOWER SALAD	33.50
Baked cauliflower, spinach, almonds, tahini dressing & chilli flakes	
MAROLOUSALATA	27.50
Slice lettuces with fresh lemon dressing & organic herbs	
SOUP OF THE DAY	12.50
PLEASE ASK YOUR SERVER FOR AVAILABILITY	

DIPS & PITA

3 DIPS PLATTER	*Choose any 3 dips	43.50
Comes with 1 Grilled Pita & 1 Crispy Pita		
4 DIPS PLATTER	*Choose any 4 dips	54.50
Comes with 1 Grilled Pita & 1 Crispy Pita		
GRILLED PITA OR CRISPY PITA		5.50
Oregano & sea salt		
GLUTEN FREE PITA		7.50
Grilled		
KOULOURI BREAD 2 PCS		7.50
Sesame		
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, infused with herbs, chilli flakes		
TZATZIKI		20.50
Greek yogurt, cucumber, garlic & EVOO garnished with green olive		
SKORDALIA		20.50
Potato & garlic dip		
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
Spicy tomato, Greek yogurt, walnuts & EVOO garnished with chilli flakes		
OLIVE DIP		20.50
Greek olives with feta, artichoke and almond		
LABNA DIP		20.50
Strained Greek yogurt with seasoning garnished with almond, pomegranate & mint leaves		




OREKTIKA - MEZE

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

STO FOURNO - OVEN COOKED

	15 - 25 mins cooking time	
BEEF MOUSAKA 	36.50	
Oven-baked eggplant, potatoes, in-house minced beef, bechamel & homemade Greek tomato base sauce		
BEEF PASTITSIO 	36.50	
Greek macaroni, in-house minced beef, bechamel & homemade Greek tomato base sauce		
LAMB MOUSAKA 	36.50	
Oven-baked eggplant, potatoes, in-house minced lamb, bechamel & homemade Greek tomato base sauce		
EFFIE'S VEGETABLE MOUSAKA 	34.50	
Traditional Mousaka with tomato, chickpeas, lentils, eggplant, potato & bechamel		


ARNI - LAMB

	15 - 25 mins cooking time	
KLEFTIKO 	55.50	
Roasted grass-fed lamb shank, lemon & potatoes		
PAIDAKIA 	3PC 52.50	4PC 65.50
Grilled lamb chops, vegetables & potatoes		
LAMB BIFTEKI 	1PC 20.50	2PC 35.50
Lamb patties, lemon, onion, roasted potatoes & tomato		

KOTOPOLO - CHICKEN


	15 - 25 mins cooking time	
KOTOPOULO FOURNO 	43.50	
Free-range cornish hen, roasted potatoes, lemon & oregano		
KOTOPOULO STIFATHO 	43.50	
Free-range cornish hen cooked in an onion stew & EVOO		
GRILLED CHICKEN 	30 - 45 mins	43.50
Free-range cornish hen, roasted potatoes & grilled vegetables		
KOTOPOULO KALAMAKI	32.50	
Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita		
KOTOPOULO YIRO	31.50	
Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries		
CHICKEN BIFTEKI 	1PC 18.50	2PC 32.50
Chicken patties, lemon, onion, roasted potatoes & tomato		

KREATIK A - BEEF


BEEF KALAMAKI	35.50	
Beef skewer, fresh onion, sliced tomato, pita & tzatziki		
SOUVLAKI ME PITA	43.50	
Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries		
BIFTEKI STIN SHARA	1PC 19.50	2PC 34.50
Beef patties, lemon, onion, roasted potatoes & tomato		
BLU CHEESE BURGER	32.50	
Beef patty, cheese, caramelised onion, tomato & pita bread, served with a side of french fries		
SIRLOIN STEAK 	55.50	
Grilled with roasted potatoes & vegetables		
FILET MIGNON 	66.50	
Grilled with roasted potatoes & vegetables		
BEEF SPICY SAUSAGES 	32.80	
3pcs homemade spicy beef sausages, served with a side of Greek pickle veg, lemon yogurt & french fries		

*Do let us know if you have any dietary requirements, restrictions and allergies. We will try our best to accommodate to your requests

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 Dairy Free  Contains Alcohol  Vegetarian
 Vegan  Gluten Free

PLATTER

SEAFOOD PLATTER 400G - 1KG 	141.50 - 207.50
Greek fish (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	
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 skewer & 4 lamb chops, served with side of french fries and tzatziki	
GRILLED MEAT BOARD	164.50
Filet mignon (250g), Sirloin (250g) & 3 Lamb chops with fresh herbs, served with french fries and horta salad	
BIFTEKI PLATTER	S 51.50 M 96.50
Bifteki made with in-house ground beef, lamb & chicken with roasted lemon potatoes and onions	
Small - 1 of each Medium - 2 of each	

THALLASINA - SEAFOOD

	15 - 25 mins cooking time		
PRAWN MANESTRA 	35.50		
Orzo - based prawn broth enriched with garlic, chilli flakes, onions & EVOO. Served with a whole prawn			
KALAMARI 	41.50		
Grilled calamari, lemon & EVOO			
XTAPODI 	49.50		
Grilled octopus with vinegar & EVOO			
GARIDES 	1PC 21.50	2PC 37.50	3PC 55.50
Grilled jumbo prawn, lemon & EVOO			
OCTOPUS FRITES 	31.50		
Marinated with in house unami batter served with a side of homemade lemon yogurt sauce			
LAVRAKI CARPACCIO 	45.50		
Raw Greek Sea bass, thinly sliced, topped with fresh basil lemon sauce, EVOO, basil & chilli flakes			
FISH OF THE DAY	400G - 1KG	55.50 - 121.50	
LAVRAKI 			
Sea bass, baked or grilled, served with potato salad			
TSIPOURA 			
Sea bream, baked or grilled, served with potato salad			
PLEASE ASK YOUR SERVER FOR AVAILABILITY			



XORTOFAGOI - VEGETARIAN

OLIVES 	12.50	
Kalamata, halkidiki & throuba		
CUCUMBER STICKS 	8.50	
With vinegar, sea salt, oregano & EVOO		
CARROT STICKS 	8.50	
With vinegar, sea salt, oregano & EVOO		
PICKLED GREEN CHILLI & GHERKINS 	8.50	
PICKLED VEGETABLES & GHERKINS 	8.50	
FRENCH FRIES 	14.50	
Tossed with organic sea salt & organic oregano		
TIGANOPSOMO 	25.50	
Pan-seared pita filled with feta cheese with a side of cherry tomatoes & olives		
TALAGANI WRAP 	29.50	
Pita filled with grilled talagani, tomato, onion, blu sauce & balsamic cream with a side of french fries		
GEMISTA 	1PC 14.50	3PC 34.50
Stuffed vegetables, marinated rice & potatoes		
ROASTED LEMON POTATOES 	15.50	
VEGETARIAN PLATTER 	39.50	
Chef's selection		
SPANAKORIZO 	25.50	
Spinach cooked with rice, herbs, lemon & EVOO		
VEGETABLES OF THE DAY 	15.50	
Chef's selection Grilled		

GLYKA - DESSERT

GREEK DESSERT PLATTER		
Assortment of baklava, kataifi, bougatsa, portokalopita & fresh fruits		
For 2	31.50	
For 4	53.50	
For 6	75.50	
GREEK KANAFEH	17.50	
Kataifi & kesari cheese, served hot with homemade syrup		
BAKLAVA	17.50	
Phyllo pastry filled with walnuts, topped with homemade syrup		
GREEK KATAIFI ROLL	17.50	
Rolled kataifi with homemade syrup and pistachio filling		
GALAKTOBOUREKO	15.50	
Phyllo pastry filled with semolina cream filling, topped with homemade 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 with cinnamon & orange zests, topped with almond flake		
100% GREEK YOGURT 	14.50	
With a side of homemade sweet fruit toppings & walnuts		