



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* vegan  gluten-free

SALATES & SOUPA

ARTICHOKE SALAD	32.50
Baby spinach, arugula, capers, pine nuts, dill, spring onion, & free range boiled eggs, dakos rusk & mint dressing	
MEDITERRANEAN SALAD	32.50
Santorini caper leaves, Italian buratta, cherries, tomato, pomegranate molasses & organic 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, cucumber, onion, olives, feta cheese, bell peppers, vinegar & EVOO	
BLU SALAD	32.50
Arugula, capers, anchovies, pine nuts, skillet talagani 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, feta & mint	
CAULIFLOWER SALAD 	33.50
Sautéed cauliflower, spinach, almonds, tahini dressing & chilli flakes	
SOUP OF THE DAY 	11.50
DIPS & PITA	
3 DIP PLATTER *Choose any 3 dips	43.50
Comes with 1 Grilled Pita & 1 Crispy Pita	
4 DIP 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	
KOULOURI RING BREAD 2PCS 	7.50
Wholegrain or sesame	
GLUTEN FREE PITA 	7.50
Grilled	
RED PEPPER DIP 	20.50
Tomato, Greek yogurt, organic peppers, mint & EVOO	
HUMMUS  	20.50
Greek tahini, organic chickpea & EVOO	
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	
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	
LABNA DIP  	20.50
Strained Greek yogurt with seasoning	

OREKTIKA - MEZE

DOLMADES  	4PC 19.50 8PC 33.50
Vine leaves filled with rice & herbs	
RED STUFFED PEPPERS  	8PC 20.50
Filled with cream cheese, mint & EVOO	
KRASSATO CHICKEN LIVER 	21.50
Sauteed chicken liver with Greek spices, wine & toasted bread	
ARTICHOKES  	21.50
Fried & topped with balsamic cream	
LAMB MEATBALLS	4PC 18.50 8PC 26.50
In-house made meatballs with a side of spicy harissa dip, lemon & yogurt dressing	
CHICKEN MEATBALLS	4PC 18.50 8PC 26.50
Minced chicken served with 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 & 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 wrap with phyllo pastry topped with Greek thyme honey & sprinkled sesame	
SPANAKOPITA 	22.50
Phylo 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
With homemade tomato sauce	
TALAGANI 	23.50
Greek halloumi cheese, drizzled with balsamic fig sauce	
TALAGANI FRIES 	22.50
Fried halloumi cheese with balsamic fig sauce	


KOTOPOULO - 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, onion stew & EVOO	
GRILLED CHICKEN  30-45 mins	43.50
Free range Cornish hen, roasted potatoes & grilled veg	
KOTOPOULO KALAMAKI	35.50
Grilled organic chicken skewer, served with tomatoes, onion & pita	
KOTOPOULO YIRO	35.50
Natural grilled organic chicken wrapped in pita, tomatoes, onion & tzatziki, with a side of French fries	
CHICKEN BIFTEKI	1PC 19.50 2PC 33.50
Chicken patties, lemon, onion, roasted potatoes & tomato	




KREATIKA - BEEF

BEEF KALAMAKI	30.50
Beef skewer, fresh onion, sliced tomato, pita & tzatziki	
SOUVLAKI ME PITA	31.50
Grilled beef wrapped in pita, fresh tomatoes, onion & tzatziki, with a side of French fries	
BIFTEKI STIN SHARA	1PC 19.50 2PC 33.50
Beef patties, lemon, onion, roasted potatoes & tomato	
BLU CHEESE BURGER	32.50
Beef patty, cheese, caramelized tomato & onion sauce, handmade brioche bun with a side of French fries	
FILET MIGNON	66.50
Grilled with roasted potatoes & vegetables	

PLATTER

SEAFOOD PLATTER 	111.50
Grilled calamari, grilled octopus, 2 pieces of jumbo prawns, lemon & EVOO	
MEAT PLATTER SMALL	87.50
1 small bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops	
MEAT PLATTER MEDIUM	153.50
1 medium bifteki, 2 beef kalamaki, 2 organic chicken skewer & 4 lamb chops	
GRILLED MEAT BOARD	164.50
Filet mignon (250g), Sirloin (250g) & 3 lamb chops with fresh herbs	
BIFTEKI PLATTER	S 50.50 M 98.50
Grilled bifteki made with in house ground beef, lamb & chicken	
Small - 1 of each Medium - 2 of each	

ARNI - LAMB

15-25 mins cooking time	
KLEFTIKO  	55.50
Roasted lamb shank, lemon & potatoes	
PAIDAKIA 	3PC 52.50 4PC 65.50
Grilled lamb chops, vegetables & potatoes	
LAMB BIFTEKI	1PC 19.50 2PC 33.50
Lamb patties, lemon, onion, roasted potatoes & tomato	

STO FOURNO - OVEN COOKED

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

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

THALLASINA -SEAFOOD

15-25 mins cooking time	
PRAWN MANESTRA	30.50
Orzo - based prawn broth, enriched with garlic, onions & EVOO	
KALAMARI 	41.50
Grilled calamari, lemon & EVOO	
XTAPODI  	45.50
Grilled octopus with vinegar & EVOO	
GARIDES  1PC 21.50 2PC 37.50 3PC 55.50	
Grilled jumbo prawn, lemon & EVOO	
LAVRAKI 	MARKET PRICE
Sea bass 600g, baked or grilled	
TSIPOURA 	MARKET PRICE
Sea bream 400g, baked or grilled	
CATCH OF THE DAY 	MARKET PRICE
LAVRAKI CARPACCIO 	31.50
Greek sea bass, thinly sliced, topped with fresh lemon juice, EVOO, basil, lemon zest & chili flakes.	
OCTOPUS FRITES	31.50
Marinated in an in house Umami batter served with a side of homemade lemon yogurt sauce	
PERI PERI PRAWNS 	53.50
Jumbo prawns marinated in. homemade peri-peri sauce	
XORTOFAGOI - VEGETARIAN	
OLIVES  	12.50
Kalamata, halkidiki & throuba	
CUCUMBER STICKS  	10.50
With vinegar, oregano & EVOO	
CARROT STICKS  	10.50
With vinegar, oregano & EVOO	
FLORINA PEPPERS  	15.50
Grilled with EVOO	
PICKLED GREEN CHILLI & GHERKINS 	15.50
PICKLED VEGETABLES & GHERKINS 	14.50
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, with a side of French fries	
GEMISTA   1PC 14.50 3PC 34.50	
Stuffed vegetables, marinated rice & potatoes	
ROASTED LEMON POTATOES  	15.50
VEGETABLE PLATTER 	39.50
Chef's selection	
SPANAKORIZO  	25.50
Spinach cooked with rice, herbs, lemon & EVOO	
VEGETABLES OF THE DAY 	15.50

GLYKA - DESSERT

GREEK DESSERT PLATTER

Assortment of wonderful sweet delights & fresh fruits	
For 2	31.50
For 4	53.50
For 6	75.50

GREEK KANAFEH17.50

Kataifi & kesari cheese, served hot with homemade syrup

BAKLAVA17.50

Phyllo pastry filled with walnuts, topped with homemade syrup

GREEK KATAIFI ROLL17.50

Rolled kataifi with homemade syrup and pistachio filling

GALAKTOBOUREKO15.50

Phyllo pastry filled with semolina cream filling, topped with homemade syrup

BOUGATSA18.50

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

PORTOKALOPITA14.50

Traditional Greek orange cake

RIZOGALO14.50

Greek rice pudding with cinnamon & zests

100% GREEK YOGURT14.50

With a side of homemade sweet fruit toppings & walnuts

PAGOTO5.50

Please ask for flavours

DINNER SPECIALS

DIPS

SKORDALIA✓20.50

Potato & garlic dip

OLIVE✓20.50

greek olives with feta & almonds

OREKTIKA - MEZE

PLANKUSTOS✓20.50

Flat pita topped with homemade sauce, cheese, bellpeppers & tomatoes

KREATIKA - BEEF

SIRLOIN45.50

250g, grilled with fries, pita & vegetables