

## LUNCH MENU

### APPETIZERS

(Choice of)

#### SALMON TARTARE

With Greek yoghurt and Spanish caviar

#### GRILLED OCTOPUS

Sashimi quality Mediterranean octopus, served over Santorini fava

#### GREEK SALAD

With olives and feta cheese, seasoned with sea salt and extra virgin olive oil\*

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### MAIN COURSE

(Choice of)

#### DORADE ROYAL

Grilled Mediterranean Sea bream, served with steamed crown broccoli

#### ORGANIC SALMON

Faroe Islands, sustainable, simply grilled, served with Piazzi style beans

#### LAMB

Fresh grilled lamb chops, served with Greek fried potatoes

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### DESSERT

(Choice of)

#### KARIDOPITA

Walnut cake scented with orange and spices

#### GREEK YOGHURT MARTINI

Our own strained yoghurt with today's selection of spoon sweets

#### BAKLAVA

Layered filo with pistachios, walnuts and almonds, honey and cinnamon

#### SEASONAL FRESH FRUIT\*

2 courses for £20

3 courses for £24

Available Monday-Friday from 12pm-3pm

No substitutions, thank you

\*Denotes Vegetarians Selections

Please inform your waiter if you are allergic to any food items before you order  
A discretionary service charge of 12.5% applies to each bill

All the ingredients we use, from our fish to our vegetables to our Afrala sea salt and seafood, are carefully selected on the basis of responsible, unconventional and sustainable, lawful practices of small, indigenous producers.