

COCKTAIL OF THE DAY £8

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## WINES OF THE MONTH

### WHITE WINES

116 MOSCHOFILERO, MANTINIA CLASSIC, TSELEPOS, ARCADIA  
2017 £42

A Greek wine with an exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a clean crisp finish

101 SIDERITIS, PARPAROUSSIS, ACHAIA 2017 £52  
Light and crisp, hints of pink grapefruit and chamomile

114 VIDIANO, SOLE, KTIMA BIBLIA CHORA 2017 £78  
Fresh meyer lemon with elevated acidity and a beautiful balance of stony minerality and freshness

306 SAUVIGNON BLANC, SANCERRE, FLORES, VINCENT PINARD  
2017 £84  
An attractive bright and perfumed bouquet of white fruits and flowers with fresh citrus and mineral aromas taking over

126 CHARDONNAY/ASSYRTIKO, PLAGIOS, BIBLIA CHORA, PANGEON  
2017 £84  
Elegant aromas of yellow fruit, hazelnut, dried herb and vanilla. A palate of honey and praline leave room for freshness and minerality

110 ASSYRTIKO, VENETSANOS, NYKTERI, SANTORINI 2017 £114  
Elegant aromas of lime, citrus jam, thyme and magnolia with mineral hints

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RED WINES

600 AGIORGITIKO, NEMEA, DRIOPI 2016 £39
Famous for its deep red colour, complex aromas of red fruits and dried nuts with a long, velvety finish

630 SYRAH, 6TH EDITION, RHOUS, CRETE 2015 £66
A palette of dark fruit with hints of spice, chocolate and toffee with silky tannins

700 BOURGOGNE ROUGE, LES GRANDS CHAILLOTS, THIBAUT
LIGER-BELAR 2014 £78
A stony bouquet with blackberry and blueberry scents developing. Medium-bodied with fine tannins

632 MERLOT, KATSAROS, KRANIA 2009 £87
A medley of dark ripe fruit, tobacco and chocolate in harmony with a firm structure and well integrated tannins

619 MANDILARIA, VENETSANOS, SANTORINI 2017 £90
Aromas of strawberry, fig and sour cherry jam with fragrant roses, carnation flowers and vanilla

870 CABERNET SAUVIGNON, PIED A TERRE, SONOMA COUNTY
2013 £108
Full flavor of sour cherry and black fruits followed by a long, low tannin finish that is soft and delicate

PRE THEATRE MENU

STARTERS (Choice of)

POIKILIA

Tarama, tzatziki, hummus, tyropitaki, pita and raw vegetables

SALMON TARTARE

With Greek yoghurt, Spanish caviar and chives

GREEK SALAD

Classic Greek salad served with Cretan crust and feta

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### MAIN COURSE (Choice of)

#### SALMON TARTARE

With Greek yoghurt, Spanish caviar and chives, served with fries or green salad

#### DORADE ROYAL

Grilled Mediterranean Sea bream, served with steamed crown broccoli

#### 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

SEASONAL FRESH FRUIT

YOGHURT MARTINI

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

2 courses for £20

3 courses for £24

Available Monday-Saturday
from 5.00pm-6.30pm

No substitutions, thank you
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