

Snacks

Sourdough bread, Cretan olive oil	4.0
Marinated mixed olives	3.5
Cured and marinated sardines, lemon verjus	6.5
Tomato & goat's cheese fritters, pickled okra tempura with Greek yoghurt (v)	9.5
Home-cured tuna "Pastirma", fava purée and capers on toast	7.0

Cold Social Plates

Josper-smoked aubergine, tahini, walnuts (v)	7.5
Roasted beetroot with labneh, carob vinaigrette, dukkha (v)	6.5
Whipped feta with pistachio, Aleppo pepper (v)	6.0
Jewish chopped chicken liver, caper leaves, cornichons	6.5
Smoked cod's roe, pickled Jalapeño, chopped onion	6.0
Raw salad of okra, courgette, pear, Tsalaftouti cheese, preserved lemon, zaatar (v)	9.0

Hot Social Plates

Barrel-aged feta Saganaki, cherry tomato jam (v)	8.0
Kohlrabi cooked over charcoal, Galomyzithra cheese, sesame, chilli oil (v)	7.5
Pan-fried lamb sweetbreads with Jerusalem spice mix, almond sauce, pickles	11.0
Spiced potato Burik with runny egg yolk, brown shrimp, harissa mayo	9.0
Baked gigandes beans with smoked Metsovone cheese (v)	7.0
Salt cod croquettes, samphire and yoghurt tartar	8.5
Braised cuttlefish with orzo, ouzo, Nora sauce	10.5
Manti with seasonal greens, Naboulsi cheese, yoghurt sauce (v)	11.5

Large Plates

Mussels with Carolina rice, saffron, dill	15.0
Whole grilled Cornish mackerel, Jerusalem artichokes, vine leaves	15.5
Braised short ribs with date molasses, dried Moroccan peppers and quince	23.0
Grilled lamb chops with Baharat and skordalia, red onion, herb salad	22.0
Onglet Shish with charred broccoli, potatoes a la plancha and caramelised yoghurt	16.0
Grilled baby chicken with grape molasses marinade, labneh, pickled kumquats, oregano	18.0

Desserts

Semolina cake with cardamom syrup, pistachios, caramelised pumpkin, yoghurt mousse	6.5
Loukoumades with mountain tea syrup, poppy seed custard	7.0
Chocolate Mahlab mousse, hazelnuts, glacé pomelo, crème fraîche	7.0