



DIPS

(All the dips are served with pita bread or slices of carrots and cucumbers for a gluten free option)

TZATZIKI* v ^{2a,7}

Greek yoghurt and grated cucumber, seasoned with garlic, olive oil and dill - 7.50

HUMMUS* v ^{2a,12}

Chickpeas blended with tahini, olive oil, lemon juice and garlic – 7.50

MELITZANOSALATA* v ^{2a,12}

Smoked aubergine dip seasoned with garlic, lemon juice, tahini and olive oil – 8.50

TIROKAFTERI* v ^{2a,7}

Medium spicy feta dip blended with roasted red pepper, yoghurt, lemon juice and garlic oil - 9.50

TARAMOSALATA ^{2a,5}

Salmon caviar, lemon juice, olive oil and onions - 11.50

MEZEDES

ANAMIKTI MEZEDES (MIXED MEZEDES) ^{2a,3,4,7,8,13}

Tzatziki, meatballs, stifado, prawns and calamari - 23.95

VEGETARIAN MEZEDES v ^{1,2a,4,7,12,13}

Hummus, tzatziki, dolmadakia, melitzanes ke kolokithia, mix pies (saganaki, tyropita and spanakopita)- 21.95

PSOMIA (BREAD)

CORFU BREAD v ^{2a}

Toasted bread with olive paté and sundried tomatoes - 7.50

SKORDOPSOMO v ^{2a,7}

Garlic bread - 6.50

PITA BREAD v ^{2a}

A soft, slightly leavened flatbread - 3.50