











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 our meats, pita, and cheeses are Halal certified. Our meats are grass-fed pasture raised and are from New Zealand.

SALATES & SOUPA DIPS & PITA

ARTICHOKE SALAD @ Baby spinach, arugula, capers, pine	20.50	3 DIPS PLATTER – Choose any 3 dip (100g each) (Included) Grilled Pita	s 43.50
nuts, dill, spring onion, & free-range boiled eggs, carob flavoured dakos rusk and mint dressing		4 DIPS PLATTER – Choose any 4 dip ((100g each) (Included) Grilled Pita	s 54.50
EARTH SALAD 🖫 🌳 Kale, radish, pomegranate, celery,	20.50	GRILLED PITA 🖭 VP Oregano & sea salt	5.50
sautéed mushrooms, feta, sunflower seeds, dill, spring onion, pine nuts with honey balsamic dressing		GLUTEN-FREE PITA ®®VF Grilled & topped with oregano	7.50
HORIATIKI (1967) Cherry tomatoes, tomato slices,	20.50	KOULOURI BREAD 2PCS ₩ Traditional Greek Koulouri	7.50
cucumbers, onion, olives, bell peppers, feta cheese, vinegar & EVOO WATERMELON SALAD	20.50	FLORINA RED PEPPER DIP ® PROASTED TOMATO WITH GRILLE FLORINA	100g / 200g 13.50/20.50
Watermelon topped with feta & mint	20.50	red pepper, garnised with Greek yogurt & mint leaves.	
CAULIFLOWER SALAD (**) Baked cauliflower, spinach, almonds, tahini dressing, dill, spring onion, zatar & chilli flakes	21.50	HUMMUS (B) P Greek tahini, organic chickpeas & EVOO garnished with sesame seed, zatar, paprika, spring onion & mint	13.50/20.50
SOUP OF THE DAY 🖤 💝	12.50	leaves	
Please ask your server for availability	1	TZATZIKI ®	13.50/20.50
KAKAVIA FISH SOUP (18) Traditional Greek fish soup (fisherman	18.80	Greek yogurt, cucumber, garlic & EVOO garnished with green olive	
soup), it made from onion, potato, tomato, EVOO, lemon juices & fish	The state of the s	MELITZANOSALATA ® Smoked eggplant mixed with feta & herbs	13.50/20.50
		TARAMASALATA (6) White cod roe & capers	13.50/20.50
		HARISSA ®© Spiced tomato, Greek yogurt, walnuts & EVOO garnished with chill flakes	13.50/20.50 i
		TIROKAFTERI (1967) Spicy feta with greek yogurt	13.50/20.50











OREKTIKA-MEZE

DOLMADES 4 PCS 19.50 8 PCS Vine leaves filled with rice, herbs, and mint sauce	33.50	SPANAKOPITA 2 PCS Phyllo pastry filled with spinach, leeks & feta	14.80
ARTICHOKES () () () () () () () () () (21.50	TALAGANI (Greek halloumi cheese, drizzled with balsamic cream sauce & Blu sauce	23.50
CHICKEN MEATBALLS Minced chicken serve with cumin yogurt sauce	17.50	TALAGANI FRIES 🍣 Fried halloumi cheese with balsamic cream	22.50
KEFTEDES In house made beef meatballs serve with Tzaziki dip 4PCS	18.50	SAGANAKI & FIGS ** Kefalotiri psito, topped with fig sauce	23.50
FRIED CALAMARI With a side of lemon yogurt dressing	15.80	FETA SAGANAKI Greek feta wrapped with phyllo pastry topped with Greek thyme honey &	23.50
SPINACH ARTICHOKE CHEESE DIP * Artichokes, Spinach, melted parmesan, cream, herbs, fried crispy pita	25.80	sprinkled with sesame	

HANDCRAFTED PIZZA

MARGARITA 💝	26.80	CHICKEN PIZZA	32.80
House-made tomato sauce, mozzarella,	Hille)	House-made tomato sauce, cheese,	
organic oregano topped with fresh basil	Ħu.	topped with chicken gyro, onion &	
	\mathcal{Z}_{I} "\	capsicum	
VEGETARIAN PIZZA 💝	28.80	\### \ \	
Margarita base topped with grillled	Emilia	BEEF PIZZA	33.80
vegetables & olives		House-made tomato sauce, cheese,	
		topped with beef sausage	
		SEAFOOD PIZZA	36.80
		Marinara sauce, cheese topped with	
		baby calamari, prawn	











STO FOURNO | OVEN COOKED

ARNI LAMB

All our Lamb is GRASS-FED and from NEW ZEALAND

BEEF MOUSAKA Y 25.80 Layered dish made with eggplant, potatoes, house-made beef ragu and

creamy béchamel

CHICKEN MOUSAKA Y 23.80 Layered dish made with eggplant, tomato, onion, garlic, Shredded Chicken and creamy béchamel

34.50

32.50

VEG PAPOUTSAKI Baked eggplant stuffed with grill veg and tomato paste & hummus. Top with fried potato & creamy bechamel

KLEFTIKO (18) 55.50 Slow cooked lamb shank with garlic, lemon, herbs, baked with potatoes

3 PCS 52.50 | 4 PCS 65.50 PAIDAKIA (1) Grilled lamb chops served with vegetables and roasted potatoes

KOTOPOULO CHICKEN

All our Chicken is ORGANIC and FREE-RANGE

KREATIKA BEEF

All our Beef is GRASS-FED and from NEW ZEALAND

KOTOPOULO FOURNO (®) 43.50 Free-range chicken, roasted potatoes, lemon & oregano 43.50

GRILLED CHICKEN (30 - 45 mins) (1) Free-range chicken served with roasted potatoes & vegetables

KOTOPOULO KALAMAKI Grilled organic chicken skewer, served with tzatziki, tomatoes, onion & pita

KOTOPOULO YIRO Grilled organic chicken wrapped in pita, tomatoes, paprika, onion & tzatziki, served with a side of french fries

Beef skewer served with onion, tomatoes, pita & tzatziki

35.50

37.50

SOUVLAKI ME PITA Grilled beef wrapped in pita, fresh tomatoes, paprika, onion & tzatziki, served with a side of french fries

BEEF KALAMAKI

BIFTEKI STIN SHARA 1PCS 19.50 | 2 PCS 34.50 Beef patties, lemon, onion, tomato & roasted potatoes

BLU CHEESEBURGER 32.50 Beef patty, cheese, caramelized onion, tomato, lettuce & bun served with a side of french fries

RIBEYE (1) 60.50 Grilled served with roasted potatoes and vegetables

FILET MIGNON (18)(18) 66.50 Grilled served with roasted potatoes and vegetables











MIXED OLIVES ®♥ Kalamata, halkidiki & green pepperoni	12.50	KALAMARI SHARA (18)(18) Grilled calamari, lemon & EVOO	43.50
CUCUMBER STICKS ®♥ With vinegar, sea salt, oregano & EVOO	6.50	XTAPODI ® 🗹 🕲 Grilled octopus with vinegar & EVOO	52.50
CARROT STICKS ®♥ With vinegar, sea salt, oregano & EVOO	6.50	GARIDES (®(8) 2 PCS 37.50 3 PCS Grilled jumbo prawn, lemon & EVOO	55.50
PICKLED GREEN CHILLI & GHERKINS ®V	8.50	FISH OF THE DAY 400G -1KG 55.50- LAVRAKI (1)(8)(8)	121.50
PICKLED VEGETABLES & GHERKINS ®V	8.50	Sea bass, baked or grilled, served with potato salad	
FRENCH FRIES Tossed with organic sea salt & organic oregano	11.80	TSIPOURA (18) Sea bream, baked or grilled, served with potato salad	
TALAGANI WRAP Grilled talagani wrapped in pita, tomatoes, onion, lettuce, kalamata & harrisa, served with a side of french fries	30.50	Please ask your server for availability	
VEG SOUVLAKI © Grilled veg wrapped in pita, tomatoes, onion, green olive, smash feta & mint sauce, served with a side of french fries	30.50		
ROASTED LEMON POTATOES ®®♥	15.50		
VEGETABLES OF THE DAY ®®♥ Chef's Selection Grilled	15.50		













PLATTER

112.50

220.50

31.50

17.50

10.50

10.50

For 2

SEAFOOD PLATTER (1)(1)

Greek fish 400G -1KG | 141.50 - 207.50 (choice of Sea bass or Sea bream, baked or grilled), grilled squid, 3 jumbo prawns, served with potato salad

Please ask your server for availability

MEAT PLATTER SMALL

1 bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki

MEAT PLATTER MEDIUM

1 bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki

GRILLED MEAT BOARD (18)

Filet Mignon (250g), Ribeye (250g), and 3 Lamb chops with fresh herbs, served with fried lemon potato

166.50

10.50

14.50

GLYKA | DESSERT

GREEK DESSERT PLATTER

Assortment of baklava, kataifi,

bougatsa and fresh fruits For 4 53.50

GREEK KANAFEH

Kataifi & Kesari cheese served hot with house-made syrup

BAKLAVA

Phyllo pastry filled with walnuts, pistachio topped with homemade syrup and cinnamon powder

GREEK KATAIFI ROLL

Rolled kataifi with house-made syrup and pistachio filling

BOUGATSA

Phyllo pastry filled with semolina cream filling, powdered with

icing sugar & cinnamon, served hot

100% GREEK YOGURT ® With a side of Greek sweet fruit topping & walnuts

















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 and stroke. Some of the known benefits are as follows: reduced inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh & young, helps reduce risk of cancer, Alzheimer's disease, developing Type 2 Diabetes, high blood pressure, and high cholesterol.