

Esther

Yia Yia's Dinner

On Pour:

A curated selection of Greek wines to complement the flavours of the evening.

TO START

Pita bread, taramasalata, melitzanosalata
Warm mixed olives, oregano, lemon
Baked saganaki, Greek kefalograviera, honey, chilli
Garfish, walnut skordalia
Dolmades, dill, mint
Fried zucchini chips, tzatziki

MIDDLE

Lamb souvlaki, garlic toum, lemon
Beef moussaka, potato, eggplant, spiced beef mince,
béchamel
Red wine braised octopus, orzo

MAINS

Coastal spring lamb shoulder, olive oil, lemon, bay
Village salad, barrel-aged feta, sun-dried olives
tomato, cucumber
Lemon potatoes

DESSERT

Spoon sweet, Greek yoghurt, sour cherry
Karithopita (Greek walnut cake), walnut ice cream



Please advise staff of any allergies.

All dishes are subject to seasonal availability and the whim of Sean.