



Iftar Sharing Menu

Starters

Énas Mezze Platter (D,G,R,SB,SF,SUL)

A signature start – tzatziki, taramasalata, melitzanosalata, kalamata olives, homemade koulouri bread

Lentil Soup (C,VG)

Chervil, black-eyed beans, split peas

Our Charred Dolmades (C,D,G,SUL,V)

Sour trahana, vine leaves, tzatziki, za'atar leaves

Main

Grilled Mixed Platter (D,G,SF,SUL)

Striploin, charcoal lamb cutlets, chicken souvlaki, tiger prawns in tomato ragù, confit cherry tomatoes, padrón peppers

Mixed Mushroom Trahana (C,D,G,V)

King oyster and wild mushrooms, labneh, thyme, garlic chips

Sides

Horiatiki Greek Salad (D,SUL,V)

Spanakorizo (VG)

Broccolini (D,N,V)

Sweets

Loukoumades (D,G,N,SB,V)

Warm Greek doughnuts, honey, walnuts

Straggisto Soft Serve (D,G,N,SB,V)

Greek yogurt ice cream, Hellenic shortbread, almond tuile

Beverage

Qamer Al-Din – Apricot Nectar

Laban – Fermented Milk

Still / Sparkling Water



C - Celery | **D** - Dairy | **E** - Egg | **G** - Gluten | **L** - Lupin | **M** - Mustard | **N** - Nut | **SB** - Soy Bean
SE - Sesame | **SF** - Seafood | **SUL** - Sulphur Dioxide | **R** - Raw Ready to Eat
V - Vegetarian | **VG** - Vegan

Do let us know if you have any allergies and dietary requirements.
Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness.