

	bites
shanklish & majdouleh in vine leaf- meyer lemon, veg	11
labne- nigella bread, pomegranate, pink pickle, pistachio, basil oil	10
oyster of the day- dill seed, pickle, roe	4.5
wood roasted white nectarine- lountza, feta, almond, lemon	14
tiropitakia- feta & ricotta, blood plum, pine nuts, SA caper leaves	14
	small
crispy duck leg- dates in molasses, sheeps yoghurt, sesame	18
pastourma- caraway dried tomato, warm cabbage salad	16
haloumi- bbq zucchini, tabouleh, roasted grapes	18
cured king salmon- tarama, cucumber, crackle, buckwheat, roe	22
sheftalia- lemon, pita	24
wood fired prawns- skordalia, dukkah, chili	23
	big
roast snapper- chickpeas & pita in tahini, purslane, beach banana	35
pork neck- fennel, yoghurt, pita	33
beef brisket- thribi, toum, lemon, pita	34
spatchcock- spicy pimento, smoked eggplant, turnips	31
octopus & loukaniko- braised capsicum, black eye beans, silverbeet	33
wood roasted pumpkin- mograbieh, aromats, tomato, halkidiki, labne	22
	sides
charcoal carrots- pastourma crumb, yoghurt, sumac, leaves	14
crispy potatoes- kalamata, oregano, lemon	13
loubieh- green beans, tomato, aniseed	14
tomato salad- rusks, caper leaves, bread	13
pita	4
	sweet
baklava- cherry ice cream & glaze	20
mastic parfait- watermelon, kitromilo, kataifi	14
muhallebi- rosewater jelly, pistachio sorbet	14
scented ice cream, coffee	9
Athienou soujouko	9
soujouko & sandpit coffee	13