



SOUVLAKI

- SPICED LAMB \$9.00**
- OREGANO CHICKEN \$8.00**
- WILD SHRIMP \$12.00**
- VEGETABLES \$7.00**
- OP LOUKANIKO SAUSAGE \$8.00**

- PORK CHOP AND FRIES \$17.00**
scallion sauce, charred lemon

HUMMUS

- TRADITIONAL \$8.00**
chickpeas, schug
- SPICED BEEF \$13.00**
golden raisins, chillis, pine nuts

SALADS

- BLUTO'S WEDGE \$12.00**
iceberg, ranchziki, bacon, pita chips, pickled onion, seeds
- CHICORY & DELICATA SQUASH \$14.00**
whipped sheep's cheese, pickled cherries, charred olives, garlic-honey vinaigrette, hazelnuts
- BEETS & QUINOA \$10.00**
beet tahini sauce, avocado, pickled raisins, walnut dukkah

VEGETABLES

- CHARRED SQUASH & BEANS \$9.00**
green tahini, almonds, pomegranate seeds
- GARLIC SPINACH RICE \$7.00**
Bulgarian feta, garlic confit, lemon
- CAULIFLOWER TABBOULEH \$7.00**

STUFF

- GREEK FRIES \$6.00**
haloumi, lemon
- STUFFED FILO \$10.00**
graviera cheese, olives, honey, sesame seeds
- PICKLES \$5.00**
- TZATZIKI \$4.00**

SOFT SERVE

- CHOCOLATE \$5.00**
- VANILLA \$5.00**
- SWIRL \$5.00**
- TOPPINGS :**
- chocolate tahini magic shell and pistachios **\$2.00**
- pumpkin caramel and brown butter crumb **\$3.00**
- honey and halva **\$2.00**

DON'T FORGET

 **BREAD** 

\$3.00