

Our menu is designed to be shared by the whole table

Each dish is served when it is ready.

Ask a Team Member for the Chef Selection

Homemade grilled leek bread (V) £4

JARS £8

Cod Roe mousse tarama

Spicy Tiropita, broken filo pastry, leeks and chilies (V)

Smoked Aubergine, tahini and thyme honey (V)

Tzatziki with only a pinch of garlic (V)

SALADS & RAW

Greek Salad with cherry tomatoes and small barley rusks (V) £12

Sea Bass Tartare, avocado mousse, squid ink tuile £14

Beef Tartare, confit egg yolk, shiso leaves £18

Scottish Langoustine, lime and lemon zest £22

HOT PLATES

Pork Belly gyro tacos £5 (each)

Courgette Cakes, cucumber and mint dip (V) £14

Crispy Calamari, citrus mayo £14

Honey Roasted tomatoes, goat's cheese, thyme olive oil (V) £12

Feta Tempura with lemon marmalade and caper meringue (V) £12

Artichoke Risotto, dill and spring onions (V) £19

SIGNATURE DISHES

Grilled Octopus, fava purée, fennel and onion relish £25
Wild Cod, Conwy mussels, marrows and kaffir lime oil £24
Black Truffle chicken hunkar begendi £25
Braised ossobuco and orzo pasta Giouvetsi £30
Spiced Lamb rump, miso imam bayildi £25

DESSERTS

Loukoumades, lavender honey, crushed walnuts, chocolate sorbet £10

Caramelised Pineapple, honeycomb and frozen Greek yogurt £9

Pistachio and Mastiha parfait, strawberry and melon coulis £9

Greek Coffee banoffee, shortbread crumble £9

MAZI COOKBOOK £25