



Course 1

buttermilk pita breads, taramasalata, house smoked labne & lemon zataar, greek olives, sumac

Course 2 select one

kefalograviera, figs, northland honey (v) (gf)

lamb sheftalias, tyrokafteri (gf)

house falafels, tahini yoghurt, mint (v)

Course 3 select one

all served with seasonal vegetables or house chips with mountain oregano and lemon zest

shoulder of lamb kleftiko, cucumber tzatziki, pine nuts, watermelon jelly (gf)

barbecued thigh of chicken, fasolada, almond gremolata, fried parsley (gf) (df)

roasted cauliflower, capers, pomegranate, sour cream vinaigrette (v) (gf)

market fish, courgettes, fistikia dressing, broccoli, brown butter (gf)

Course 4 select one

loukoumades, nutella, honey, hazelnuts, coffee ice-cream

lemono pie, fennel seed biscuit, basil

galaktoboureko, rhubarb ice cream, saffron syrup

*while we will endeavour to accommodate requests for food allergies or intolerances, we cannot guarantee completely allergy-free meals. this is due to the potential of trace allergens in the working environment and the supplied ingredients.



gérone

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M. P. Spangler, El Paso, Texas

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COWBOYS

Combine ingredients. Simmer over low flame 30 minutes, stirring to mix thoroughly. This is a soppy sauce so don't brush on the meat or chicken and lick your fingers!

1 tablespoon sugar
1 black pepper
2 tablespoons freshly ground
ground butter
1 cup tomato catsup
1/2 cups Worcestershire sauce
1/2 cup ketchup
1/2 cup onion, sliced
1/2 cup plain ketchup

Barbecue Sauce