



HELLENIC --- REPUBLIC

Brunswick

By our people, for your people.



DEXIOSIS | BANQUETS

KALI OREXI | \$55 per person

MEZE SMALL TASTES Olives, Pita bread, Taramosalata, Saganaki, Croquettes

KREATA MEATS Chicken from the spit, Lahanosalata, Patates

GLYKA DESSERT Loukoumades

MEGALI OREXI | \$75 per person

MEZE SMALL TASTES Pickled vegetables, Pita bread, Taramosalata, Fava, Saganaki, Loukaniko

THALASSINA SEAFOOD Baked fish of the day, Calamari, Grain salad

KREATA MEATS Lamb shoulder, Lahanosalata, Tzatziki

GLYKA DESSERTS Risogalo, Loukoumades

Children under 12 years are charged half price

Available from 12pm – 3pm and 5.30pm onwards

YIA YIAS TAPSI | 25\$ per person

KID'S TAPSAKI | \$18 per child

Our Hellenic kid's menu featuring savoury to sweet treats with a healthy twist.

MEZETHES | SMALL PLATES

Elies Olives, Aleppo pepper, garlic	10.0
Pita Chargrilled flat bread	5.0
Taramosalata White cod roe dip	10.0
Tzatziki Cucumber, dill, yoghurt, garlic	10.0
Fava Yellow split pea dip, olive oil, black truffle	16.0
Melitzana Baby eggplant, eggplant puree, pomegranates	12.0
Haloumi Grilled haloumi, cranberries, toasted pinenuts, white balsamic	16.0
Tyri Saganaki , Kefalograviera cheese, peppered figs	17.0
Kalamari Fried calamari, ouzo mayonnaise, kaffir lime	18.0
Htapodi Pickled octopus, black taramosalata, garlic chips	18.0

SALATES & SYNOTHEFTIKA | SALADS AND SIDES

Kipriaki Salata Cypriot salad of grains, pulses, nuts, yoghurt	15.0
Aggouri Cucumber salad, miso dressing, Aleppo, whipped feta	15.0
Lahanosalata Cabbage salad, balsamic, honey, apple, walnuts, kefalograviera cheese	14.0
Maroulaki Iceberg, fire roasted peppers, goats curd, pickled shallots	15.0

Horta Wild greens, red wine vinegar, horseradish	14.0
Tiganites Patates Chips, feta, garlic oil, oregano	13.0

SKARA & PSISTARIA | GRILL AND ROTISSERIE

Psari Whole fish of the day, herb butter, lemon balm oil	MP
Kritharaki Kefthetes Kritharaki pasta, braised chicken meatballs, lemon	26.0
Kotopoulo Psistaria Chicken from the spit, lemon, garlic, oregano	350g 34.0

FOÚRNO | OVEN

Spanakopita Wild greens, feta, dill pie	15.0
Loukaniko Smoked pork and leek sausage, caramelized red onion, cider, date puree	15.0
Hirino Crispy pork belly, trahanas, spring onion dressing	34.0
Solomos Baked salmon, vegetables a la grecque, saffron	34.0
Moussaka Lamb, veal, eggplant, potato, béchamel	26.0
Arni Sto Fournou Slow roasted lamb shoulder, garlic, lemon	450g 40.0

KATI GLYKA | SOMETHING SWEET

Loukoumades Honey, walnuts, cinnamon	13.0
Risogalo Salted caramel, almond shortbread	13.0
Tsiskake Greek yoghurt cheesecake, pear, hazelnut	15.0
Sokolata Chocolate mousse, Metaxa ravani, meringue, poached mandarin	15.0
Baklava of the day Vanilla ice cream	13.0
Glyka mezethes Small selection of sweets	(min 2 people) 10.0pp