

CIRCE'S CHOICE

M E N U F O R T W O

**Let Circe guide you. A feast for two,
from first bite to last - 100 (2p.)**

Tzatziki

*Greek heritage,
served with crisp bread*

Keftedes

*Homemade meatballs, nestled in
sofrito sauce & zucchini noodles*

Tarama

*Sea-kissed dip,
served with crisp bread*

Mousakás

*Greek heritage,
reimagined by the chef*

Cold Cut

*Mortadella and coppa,
thinly sliced*

Crispy Potatoes

*Fried, dusted with feta,
oregano & lemon salt*

Kalamaria

*Deep fried squid,
topped with lemon & sea salt*

Homemade Baklava

*Layers of crisp phyllo
with walnut-praline*

FIRST ACT

M A D E T O S H A R E

Tzatziki 13

*Greek heritage,
served with crisp bread*

Tiropita 12

*Crispy feta-butter pastry,
finished with thyme honey*

Tarama 12

*Sea-kissed dip,
served with crisp bread*

Spiced Beef Tartare 21

*Layered with fermented lemon
& pickled mustard seeds*

Htipiti 11

*Roasted red pepper and feta dip,
served with crisp bread*

Fire-Kissed Feta 14

*Doused in sweet roasted peppers
& fresh basil*

Padron Peppers 10

*Grilled, topped with Greek cheese
& lemon zest*

Kalamaria 15

*Deep fried squid,
topped with lemon & sea salt*

Cold Cut 12

*Mortadella and coppa,
thinly sliced*

Feta Croquettes 13

*Cheese croquettes,
served with green olives*

S E C O N D A C T

P L A T E S F O R O N E

Circe's Salad 22
*Classic Greek salad with feta,
heirloom tomatoes & capers*

Melitzána 15 🍷
*Fried eggplant,
served with lemon-garlic skordalia*

Lamb Shoulder 31
*Slow Braised, wrapped in cabbage leaves
red wine glaze & polenta fries*

Keftedes 20 🍷
*Homemade meatballs, nestled in
sofrito sauce & zucchini noodles*

Mousakás 23
*Greek heritage,
reimagined by the chef*

Lavraki 31
*Grilled sea bass with rosemary,
alongside gigantes plaki*

Souvlaki Kotopoulo 19 🍷
*Grilled chicken skewers,
served with broccolini & badass sauce*

Souvlaki Arni 21 🍷
*Marinated lamb skewers,
paired with tzatziki*

Kolokithakia 18 🍷
*Stuffed zucchini,
topped with lemon sauce*

Florina Pepper 18 🍷
*Stuffed with orzo &
green herb oil*

Brizoles 29 🍷
*Marinated lamb steak with
green asparagus & herb oil*

🍷 Add a side
to complete your meal

S I D E S

Crispy Potatoes 5
*Fried, dusted with feta,
oregano & lemon salt*

Orzo 5
*Greek pasta with
sofrito sauce*

Side Salad 5
*Salad with feta, heirloom
tomatoes & capers*

Crisp Bread 5
Oven-baked

F I N I S H W I T H J O Y

Homemade Baklava 11
*Layers of crisp phyllo
with walnut-praline*

Portokalopita 9
*Orange cake,
served with yoghurt-lemon ice cream*

Espresso Mastiha 15
*Espresso martini,
the Athenian way.*

Halva Tart 10
*With dark chocolate, sesame brittle
& caramel ice cream*

Kolonel 10
*Lemon sorbet,
served with Roots Mastic 28°*

Kéfi Kéfi 80
*A ritual of joy: shatter a plate,
scatter the silence. The Greek way.
Ask our team about it.*