

A TAVERNA OF QUIET
INDULGENCE
WHERE GREEK AND
MEDITERRANEAN
TRADITIONS UNFOLD
IN THEIR PUREST FORM

A MODERN MYTHOLOGY
FOR THOSE WHO
LONGER

M E Z Z E

WE SUGGEST 4 DISHES PER PERSON

Padron Peppers 9
*Grilled, topped with Greek cheese
& lemon zest*

Tzatziki 11
*Greek heritage,
served with bread*

Tarama 12
*Sea-kissed dip,
served with crisp bread*

Htipiti 10
*Roasted red pepper and feta dip,
served with crisp bread*

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

Fresh Bread 5
*Oven baked, topped with
sesame seeds*

Portobello 14
*Marinated portobello,
served with authentic fava*

Tiropita 10
*Crispy feta-butter pastry,
finished with thyme honey*

Spiced Beef Tartare 21
*Layered with fermented lemon
& pickled mustard seeds*

Cycladic Catch 18
*Squid souvlaki, elevated
with fresh lemon & sea salt*

Kritharáki 22
*Traditional Greek orzo,
with crustaceans*

Makarónia Buráta 18
*Giraffe pasta, flavoured with
lemon, fried sage & smoked burrata*

Fire-Kissed Feta 14
*Doused in sweet roasted peppers
& fresh basil*

Eggplant Caponata 12
Crowned with crunchy roasted pine nuts

Circe's Salad 16
*Classic Greek salad with feta,
heirloom tomatoes & capers*

Crispy Potatoes 7
*Fried, dusted with feta,
oregano & lemon salt*

Brizóla 36
*Brasvar-tomahawk, marinated
in olive oil and wild herbs.*

Lamb Shoulder 29
*Slow Braised, wrapped in cabbage leaves
with oregano butter & red wine glaze*

Keftedes 16
*Homemade meatballs,
encircled with sofrito sauce*

Mousakás 19
*Greek heritage,
reimagined by the chef*

Souvlaki 14
*Grilled chicken, marinated in thyme
& smoked yogurt, served with skordalia*

Kalamaria 13
*Deep fried squid,
topped with lemon & sea salt*

Loukaniko 14
*Authentic Greek sausage,
served with wild mushroom*

Scampi Saganaki 20
*Greek shrimps,
ringed with sofrito sauce & feta*

Circe's Choice 100 (2p.)
*A shared menu through
the flavours of the Mediterranean.*



*Designed to surprise you with
a curated selection of
eight signature dishes:*

*Tzatziki, Tarama, Crispy Potatoes
Keftedes, Mousakás, Souvlaki
Kritharáki & Homemade Baklava*

F I N A L

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

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

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

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