

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

A MODERN MYTHOLOGY
FOR THOSE WHO
L I N G E R

M E Z Z E

WE SUGGEST 4 DISHES PER PERSON

Padron Peppers 9 <i>Grilled, topped with Greek cheese & lemon zest</i>	Circe's Salad 16 <i>Classic Greek salade with feta, heirloom tomatoes & capers</i>
Tzatziki 11 <i>Greek heritage, served with bread</i>	Crispy Potatoes 7 <i>Fried, dusted with feta, oregano & lemon salt</i>
Tarama 12 <i>Seakissed dip, served with crisp bread</i>	Brizóla 36 <i>Brasvar-tomahawk, marinated in olive oil and wild herbs.</i>
Htipiti 10 <i>Roasted red pepper and feta dip, served with crisp bread</i>	Lamb Shoulder 29 <i>Slow Braised, wrapped in cabbage leaves with oregano butter & red wine glaze</i>
Melitzána 15 <i>Fried eggplant, served with lemon-garlic skordalia</i>	Keftedes 16 <i>Homemade meatballs, encircled with sofrito sauce</i>
Fresh Bread 5 <i>Oven baked, topped with sesame seeds</i>	Mousakás 19 <i>Greek heritage, reimaged by the chef</i>
Portobélla 14 <i>Marinated portobello, served with authentic fava</i>	Souvlaki 14 <i>Grilled chicken, marinated in thyme & smoked yogurt, served with skordalia</i>
Tiropita 10 <i>Crispy feta-butter pastry, finished with thyme honey</i>	Kalamaria 13 <i>Deep fried squid, topped with lemon & sea salt</i>
Spiced Beef Tartare 21 <i>Layered with fermented lemon & pickled mustard seeds</i>	Loukaniko 14 <i>Authentic Greek sausage, served with wild mushroom</i>
Cycladic Catch 18 <i>Squid souvlaki, elevated with fresh lemon & sea salt</i>	Scampi Saganaki 20 <i>Greek shrimps, ringed with sofrito sauce & feta</i>
Kritharáki 22 <i>Traditional Greek orzo, with crustaceans</i>	Circe's Choice 100 (2p.)  <i>A shared menu through the flavours of the Mediterranean.</i>
Makarónia Buráta 18 <i>Girolle pasta, flavoured with lemon, fried sage & smoked burrata</i>	Designed to surprise you with a curated selection of eight signature dishes:
Fire-Kissed Feta 14 <i>Doused in sweet roasted peppers & fresh basil</i>	Tzatziki, Tarama, Crispy Potatoes Keftedes, Mousakás, Souvlaki Kritharáki & Homemade Baklava
Eggplant Caponata 12 <i>Crowned with crunchy roasted pine nuts</i>	

F I N A L

Homemade Baklava 11 <i>Layers of crisp phyllo with walnut-praline</i>	Halva Tart 10 <i>With dark chocolate, sesame brittle & caramel ice cream</i>
Portokalopita 9 <i>Orange cake, served with yoghurt-lemon ice cream</i>	Kéfi Kéfi 80 <i>A ritual of joy: shatter a plate, scatter the silence. The Greek way. Ask our team about it.</i>