

βrika

◆ YIAYIA ◆

Autumn Menu

Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Hummus, chickpea, tahini, crispy lamb, pine nuts, coriander

Saganaki kefalgraviera, pan fried cheese, Greek figs

Spanakopita, thick filo pastry, wild weed, leek, kefalgraviera

◆ ◆ ◆

Charred calamari, fennel, tomato, basil oil, lemon

Cypriot salad, freekeh, pulses, currants, coriander,
pickled radicchio

◆ ◆ ◆

Slow roasted lamb, house marinade, vine leaves, rosemary gravy

Greek village salad, tomato, cucumber, feta, dried olives,
Cretan rusks

◆ ◆ ◆

Loukoumades, Greek donuts, Nutella, cinnamon

◆ \$55 or \$60 with Ouzo (per person) ◆



Βrika

◆ A VEGAN ODYSSEY ◆

Warm pita bread

Melitzanosalata, charcoal smoked eggplant, pomegranate

Hummus, chickpea, tahini, smoked paprika, lemon



Dolmades vine leaves rice, pine nuts, chives, sour cream

Spanakopita, Brika filo pastry, wild weed, leek, Notzarella

Celeriac youvetsi, heirloom tomato cherry, stringless beans, charred oyster mushroom

Arugula salad, grilled Aussie vegan cheddar cheese, strawberries, kalamata balsamic
syrup, almond flakes



Cretan dakos, coriander, cucumber, tomato, turmeric olive oil, kalamata olives

Fried filo dumplings, spinach, mushrooms, tomato puree, cumin, fried basil

Roasted baby eggplant, beetroot puree, village vinegar, parsley

Peloponnese EVOO



Baklava, chocolate frosting, orange syrup

