

# βrika

## ◆ YIAYIA ◆

*Winter 2018*

Warm Pita Bread

Tzatziki Greek Yoghurt  
*garlic, parsley olive oil*

Hummus Chickpea  
*tahini, lemon juice*

Saganaki Kefalograviera Pan Fried Cheese  
*Greek figs, oregano, lemon*

Spanakopita Brika Filo Pastry  
*wild weed, leek, feta*

Greek Village Salad  
*tomato, cucumber, feta, olives, fried capers*

Slow Roasted Lamb Lemon  
*tzatziki, thyme*

Cypriot Salad Freekeh  
*pulses, currants, coriander, pomegranate*

Charred Calamari, yemistoCouscous,  
*Tomato, basil oil*

Loukoumades Greek Donuts  
*hot chocolate, ouzo, cinnamon*

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



# βrika

## ◆ P A P O U ◆

*Winter 2018*

Warm Pita Bread

Tzatziki Greek Yoghurt  
*garlic, parsley olive oil*

Melitzanosalata  
*charcoal smoked eggplant, garlic*

Saganaki Kefalograviera Pan Fried Cheese  
*Greek figs, oregano, lemon*

Spanakopita Brika Filo Pastry  
*wild weed, leek, feta*

Greek Village Salad  
*tomato, cucumber, feta, olives, fried capers*

Slow Roasted Lamb Lemon  
*tzatziki, thyme*

Greek Style Chicken Maryland Souvla  
*smoked paprika, lemon pepper mayonnaise*

Roasted pumpkin salad  
*Spinach, grilled halloumi, toasted walnuts, apple slaw, balsamic  
syrup*

Charred Calamari yemisto  
*Couscous, tomato, basil oil*

Galaktobureko cigars  
*Custard, filo pastry, orange syrup*

◆ \$65 or \$70 with Ouzo (per person) ◆

