

# βrika

◆ YIAYIA ◆

## *Summer Menu*

Warm pita Bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Hummus, chickpea, tahini, fried calamari, lemon juice

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano

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

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Charred calamari, basil oil, heirloom cherry tomato

Cypriot salad, freekeh, pulses, currants, coriander, marinated watermelon

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

Greek village salad, tomato, cucumber, feta, olives, caper berries, green peppers

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Loukoumades, Greek donuts, truffle caramel sauce, cinnamon, vanilla seed ice cream

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



# βrika

◆ P A P O U ◆

*Summer Menu*

Warm pita bread

Tzatziki, Greek yoghurt, garlic, parsley olive oil

Melitzanosalata, charcoal smoked eggplant, crispy cured streaky  
pork belly

Saganaki kefalograviera, pan fried cheese, Greek figs, oregano

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

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Charred calamari, feta cream, basil oil, heirloom tomato cherry

Arugula salad, grilled halloumi, strawberries, kalamata balsamic  
syrup, almond flakes

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

Greek style souvla chicken, smoked paprika, lemon pepper  
mayonnaise

Greek village salad, tomato, cucumber, feta, olives, caper berries,  
green peppers

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Galaktoboureko, custard, filo pastry, orange syrup

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

