

ORGANIC, WILD AND NATURALLY GROWN HERBAL INFUSIONS & TEAS £9

CHAMOMILE

(*Matricaria recutita*), 2022 Harvest

Naturally grown amongst the olive trees across the Cycladic island of Naxos, Greece. Warming and soothing, with a gentle floral sweetness. *Brew time 3 minutes.*

GREEK MOUNTAIN TEA

(*Sideritis*), 2021 Harvest

Naturally grown and handpicked from Mount Zas, on the Cycladic island of Naxos, Greece, approximately 800 – 1000MASL. Multi-herbaceous aroma with complex notes of citrus, softwood and spice. *Brew time 7-10 minutes.*

LEMON VERBENA

(*Aloysia citrodora*), 2022 Harvest

Naturally grown in the alpine areas of northern Naxos around Koronos village, approximately 700-800MASL. Distinctively pungent, with grassy, herbal and refreshingly crisp lemon notes. *Brew time 5 minutes.*

WILD MOUNTAIN MINT

(*Mentha Longifolia* Var. *Lalvar*), 2022 Forage

Wild and hand-picked at 1,800MASL on Lalvar Mountain, Armenia. Full bodied, delicate flavour with underlying spice making it a uniquely warming, and elegant. *Brew time 5 minutes.*

ORGANIC OLIVE LEAF

(*Olea europaea* 'Koroneiki'), 2019 Harvest

Organically grown and handpicked from the Cycladi Farm olive groves of the Spanos family on the island of Naxos, Greece, from trees which are 400 - 600 years old. Full body with distinct, but delicate umami, grassy, green and sweet flavours. *Brew time 7-10 minutes.*

SINGLE BATCH GREEN TEA

(Kamairicha 2021 Ichibanacha 2021, Miyazaki Garden Gokase Japan)

This Yabukita varietal kamairicha has lively notes of sweet, roasted vegetables such as sugar snaps, pak choi and chard, with slight popcorn and nutty hints.

MATCHA

Organic single garden matcha tea grown on volcanic soils of Kagoshima. The leaves are picked from Okumidori vertical tea plants.

HOJICHA

Made from roasted green tea made in southern Kyoto. Hojicha power, roasted over heated sand and milled by water-cooled grinder. Suggested to be served with oat milk.

SINGLE BATCH BLACK TEA

(Assam Malt Black 2nd Flush 2018, Chardwar Estate India Batch O-048)

Strong Black tea, batch picked in the premium '2nd flush' season sourced from the Chardwar estate. Sweet full-bodied tea with prized malty and Muscat grape notes.

DESSERTS

BAKLAVA

Layered filo with pistachios, walnuts, almonds, honey and cinnamon £16

KARIDOPITA

Walnut cake scented with orange and spices £16

EKMEK KATAIFI

Shredded filo layered with custard and Chantilly cream, topped with pistachios £18

CHEESECAKE

With Xinomizithra cheese £18

YOGHURT WITH HONEY

Our own strained yoghurt with thyme honey from Kythira £21

YOGHURT WITH SPOON SWEETS

Our own strained yoghurt with today's selection of spoon sweets £21

SEASONAL FRESH FRUIT*

£19 / £26

(For 2 or 4 persons)

ICE CREAM OR SORBET

Choice of 3 scoops £12

Today's selection of homemade ice cream or sorbet

SELECTION OF GREEK CHEESES

£23 / £32

(For 2 or 4 persons)

Served with sour cherry spoon sweet

DESSERT WINES 7.5cl

Muscat de Rio Patras, Parparoussis, Greece 2020 £16

Mavrodaphne, Parparoussis, Greece 2004 £23

COFFEES

Greek coffee prepared in a traditional hovoli £5

Espresso £5 / Macchiato £5

Americano / Cappuccino / Cafe Latte / Flat White £5

Decaf options available upon request

*Denotes vegan selection

Please inform your waiter if you are allergic to any food items before you order
A discretionary service charge of 15% applies to each bill