

ZYLIA

PITA & BREAD

PITA & BREAD BASKET 6

ΠΙΤΕΣ ΚΑΙ ΨΩΜΙ

grilled Cypriot bread and Greek pita with oregano and olive oil

MEZEDAKIA

COLD

MIXED OLIVES 5

ΑΝΑΜΟΙΚΤΕΣ ΕΛΙΕΣ

marinated olives in lemon and olive oil

TARAMOSALATA 7

ΤΑΡΑΜΟΣΑΛΑΤΑ

whipped cod's roe with cracked carob rusk

TZATZIKI 7

ΤΖΑΤΖΙΚΙ

strained yoghurt with cucumber ribbons, garlic and dried mint

AUBERGINE DIP 7.5

ΜΕΛΙΤΖΑΝΟΣΑΛΑΤΑ

coal roasted aubergine with sweet peppers and vinegar

SPICY FETA SPREAD 9

ΤΥΡΟΚΑΥΤΕΡΗ

smashed feta and yoghurt with roasted chilli

HOT

FRIED METSOVONE CHEESE

CROQUETTES 8

ΤΥΡΟΚΡΟΚΕΤΕΣ ΜΕΤΣΟΒΟΝΕ

crisp fried metsovone cheese croquettes with thyme honey

SWEETBREADS SAGANAKI 15

ΓΛΥΚΑΔΙΑ ΣΑΓΑΝΑΚΙ

fried lamb sweetbreads with leek, green peppers, lemon and oregano

SPANAKOPITA STACK 12.5

ΣΠΑΝΑΚΟΠΙΤΑ ΧΤΙΣΤΗ

hand-stretched filo with leek, spinach and soft feta

GRILLED HALLOUMI 12

ΨΗΤΟ ΧΑΛΟΥΜΙ

grilled Cypriot sheep & goat halloumi with oregano

WILD PRAWNS SAGANAKI 18.5

ΓΑΡΙΔΕΣ ΣΑΓΑΝΑΚΙ

wild caught prawns served on a spiced tomato, yoghurt and tahini sauce

HAND-CUT POTATO FRIES 5

ΠΑΤΑΤΕΣ ΤΗΓΑΝΙΤΕΣ

hand-cut potatoes fried until golden, finished with oregano

SALADS

GREEK SALAD 14.5

ΧΩΡΙΑΤΙΚΗ ΣΑΛΑΤΑ

seasonal tomato, baby cucumber, onion, capers and caper leaves topped with 6-month aged feta and kalamata olives

CHOPPED GREEN SALAD 6

ΠΡΑΣΙΝΗ ΣΑΛΑΤΑ

mixed lettuce, rocket, coriander, spring onion and dill

BRAISED GREENS 7

ΧΟΡΤΑ

braised seasonal greens with olive oil

FROM THE GRILL

CLASSICS

SHEFTALIA 14

ΣΕΦΤΑΛΙΕΣ

cypriot caul fat-wrapped pork parcels, served with sliced onion, parsley and sumac

CHICKEN SOUVLAKIA 13.5

ΣΟΥΒΛΑΚΙΑ ΚΟΤΟΠΟΥΛΟ

two skewers of marinated chicken thigh with lemon oil and oregano

PORK SOUVLAKIA 15.5

ΣΟΥΒΛΑΚΙΑ ΧΟΙΡΙΝΑ

two skewers of pork neck with our spice mix, lemon oil and oregano

SHARING DISHES

IBAIAMA PORK CHOP (½ KG) 42

ΜΠΡΙΖΟΛΑ ΧΟΙΡΙΝΗ

grilled Ibaiama pork chop with young fennel, grilled pepper and kalamata olive relish

BEEF CHOP (½ KG) 68

ΜΠΡΙΖΟΛΑ ΜΟΣΧΑΡΙΣΙΑ

chargrilled aged ribeye chop with Corfu soffrito sauce

LAMB CHOPS (½ KG) 46

ΑΡΝΙΣΙΑ ΠΑΪΔΑΚΙΑ

lamb chops, finished with oregano, salt and lemon

HOUSE SPECIALS

FISH OF THE DAY 28

ΨΑΡΙ ΗΜΕΡΑΣ

catch of the day with seasonal greens and dill.

MILK-FED LAMB SHOULDER KLEFTIKO (SHARING) 58

ΑΡΝΙ ΓΑΛΑΚΤΟΣ ΚΛΕΦΤΙΚΟ

slow-cooked milk-fed lamb shoulder with potatoes, peppers and roast onions

DESSERT

KAIMAKI ICE CREAM WITH SOUR CHERRIES 6.5

ΠΑΓΩΤΟ ΚΑΪΜΑΚΙ ΜΕ ΒΥΣΣΙΝΟ

kaimaki ice cream with spoon-sweet sour cherries

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

If you require any nutritional information, please speak to a member of staff. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.