ΑΣΤΟΡΙΑ

Bar Ké Grill

SMALLER DISHES

HOUSE MADE SESAME SOURDOUGH 12

MARINATED KALAMATA OLIVES 14

FETA, OLIVE OIL, OREGANO 15

TARAMA, COD ROE WHIP DIP (I) 21

ROASTED EGGPLANT DIP 18

PICKLED FREMANTLE OCTOPUS (A) 29

OCEAN TROUT-

BEETROOT,PICKLED MUSTARD GREENS 27

SAGANAKI -

PAN SEARED SHEEP'S MILK CHEESE 23

TIROPITA KE MELI- FETA WRAPPED IN FILO

DRIZZLED WITH HONEY 22

SPANAKOPITA–SPINACH FETA PIE 21

ZUCCHINI FRITTERS, TZATZIKI 21

FLASH FRIED LOCAL CALAMARI,

HERB MAYONNAISE (A) 36

PAN SEARED PRAWNS, TOMATO, FETA (A) 38

LARGER DISHES

PSARI TES IMERAS-CHARGRILLED WHOLE SNAPPER,LEMON, OREGANO (A) M.P.

ARNI YUVETSI - LAMB SHOULDER, TOMATO, KRITHARAKI 46

KOTOPOULO 500GM-CHARGRILLED CHICKEN, BULLHORN PEPPERS 45

MOUSSAKA – VEGETARIAN EGGPLANT, POTATO, TOMATO & BECHAMEL 43

SIDES

XORIATIKI - TRADITIONAL GREEK SALAD 21

COS SALAD - COS LETTUCE, CUCUMBER, SPRING ONION, DILL, FETA 18

ZUCCHINI & GREEN BEAN SALAD, LEMON, OLIVE OIL DRESSING 16

PATATES TIGANITES- HAND CUT CHIPS 16

PATATES TOU FORNOU-LAMB FAT ROASTED POTATOES 17

CHEF'S MENU

80pp

SMALLER DISHES

HOUSE MADE SESAME SOURDOUGH

MARINATED OLIVES

EGGPLANT DIP

TARAMA

PICKLED OCTOPUS

SAGANAKI

ZUCCHINI FRITTERS

CHICKEN SKEWERS

LARGER DISHES

ARNI YUVETSI

Or

MOUSSAKA

SIDES

COS SALAD

& POTATOES

DESSERTS

RIZOGALO

Or

PORTOKALOPITA

SURCHARGE APPLIES 10% ON SUNDAYS & 15%ON PUBLIC HOLIDAYS