

ΚΑΛΩΣ 'ΗΡΘΑΤΕ | Welcome

Chef Ntinios Fotinakis brings a fresh take on nostalgic Greek dishes, blending the warmth of Yiayia's kitchen with a modern touch. Familiar flavours are reimaged with a refined twist, creating a dining experience that's both comforting and unforgettable.

SHARED BANQUET MENUS

CLASSIC 80PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TONOS | Tuna, cucumber, tahini mayonnaise (gf,df,s)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

BAKLAVA | Pistachio, honey

PREMIUM 95PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TONOS | Tuna, cucumber, tahini mayonnaise (gf,df,s)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

WORDFISH PLAKI | Onions, capers, olives (gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

AKTI 115PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

KINGFISH CRUDO | Tomato water, finger lime (gf,df)

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n)

GARIDES | Grilled king prawns, gremolata, lemon (gf,df)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

WORDFISH PLAKI | Onions, capers, olives (gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

SNACKS

OYSTERS Seasonal oysters, served natural, ouzo mignonette (gf,df)	8ea
KALAMATA OLIVES (ve,gf)	10
HANDMADE PITA BREAD (v)	10
FAVA Split pea, EVOO (ve,gf)	12
TZATZIKI Yoghurt, cucumber, dill (v,gf)	12
MELITZANOSALATA Smoked eggplant, garlic (v,gf)	14
TARAMASALATA Yuzu (df)	14
MOUSSAKA CROQUETTE Eggplant, beef, bechamel (n)	12ea

MEZEDES

KINGFISH CRUDO Tomato water, lime (gf,df)	34
TONOS Tuna, cucumber, tahini mayonnaise (gf,df,s)	36
LAHANODOLMADES Pork, rice, mint, avgolemono (gf,df)	28
SAGANAKI Kefalograviera, smoked lemon, oregano (v)	27
KEFTEDES Beef meatballs, tomato, yoghurt, lemon (5)	28
PRASOPITA Leek, zucchini, mizithra, dill (v)	28
HTAPODI Freemantle Octopus, black garlic, roasted eggplant, pickled chilli (gf)	38
GARIDES Grilled split king prawns, gremolata, lemon (3) (gf,df)	36
GEMISTA Tomato, rice, kalamata olives, feta (gf)	22

LARGE PLATES

KALAMAKI Pork belly skewer, garlic, roasted bullhorn, pita	38
ARNAKI Lamb shoulder, chimichurri, lemon (gf,df)	H 65 / W 115
SWORDFISH PLAKI Onions, capers, olives (gf)	48
KRITHARAKI Spanner crab, octopus, kithraki, confit garlic (df)	46
MAKARONIA KARAVIDES Moreton Bay bug, linguine, tomato, EVOO	48
PSARI Market whole fish of the day	mp
KOTOPOULO Roasted half chicken, tomato, paprika (gf/df)	48

SALATES & VEGETABLES

HORIATIKI Tomato, cucumber, onion, olives, feta (v,gf)	22
LAHANO Pickled savoy cabbage, preserved lemon, caperberries (gf,df)	20
PATATES Fried potatoes, thyme oil (ve,gf)	16
HORTA Market greens, lemon oil (ve,gf)	16

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame

A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

AKTI

DESSERTS

GALAKTOBOUREKO Filo, cream, honey	28
CHOCOLATE TRILOGY Trio mousse, popping candy	18
PORTOKALOPITA Orange filo cake, yoghurt sorbet, honey	18
TYRIA Selection of Greek cheese served with condiments	42

Barrel Aged Feta - *Hard - Sheep Milk - Achaia, Greece*

Manouri - *Soft - Sheep Milk - Macedonia, Greece*

Kasseri - *Semi hard - Sheep & Goat - Thessalia, Greece*

WINE	75ml
2023 Samos 'Phyllas', Muscat	12

DIGESTIF	30ml
Skinos Mastiha	14
Metaxa 5YO	12
Metaxa 7YO	14

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