

MENU

Lunch

Tuesday – Sunday | 12:00 – 15:00

Dinner

Monday – Saturday | 18:30 – 22:30

Sunday | 18:30 – 22:00

JARS

£

Fish Roe Mousse Tarama	7.00
Spicy Tiropita, broken filo pastry, leeks and chillies (V)	7.00
Grilled Aubergine with soy and thyme honey(V)	7.00
Fava Bean, crispy and glazed pearl onions (V)	7.00
Tzatziki with only a pinch of garlic (V)	7.00

SALADS & RAW

Greek Salad with cherry tomatoes and small barley rusks (V)	11.00
Sea Bream Tartare, avocado mousse and squid ink rice puff	14.00

HOT PLATES

Grandmama's Meatballs, handmade chips	10.00
Honey Roasted tomatoes, goat's cheese, thyme olive oil (V)	10.00
King Prawns Saganaki with Ouzo, tomato confit and red peppers	11.00
Feta Tempura with lemon marmalade and caper meringue (V)	11.00
Courgette Cakes, cucumber and mint dip (V)	11.00
Spanakorisotto, dill and spring onions, crispy yogurt (V)	14.00
Scallops and Crayfish lettuce dolma, lemon veloute	14.00

MAZI'S SIGNATURE DISHES

Grilled Octopus, beluga lentils, yuzu lemon oil	24.00
Black Truffle Chicken, wild mushrooms Hunkar Begendi	22.00
Wild Cod, wilted spinach, black eyes beans and pea purée	18.00
Braised Pork Cheeks, artichokes heart and topinambur textures	20.00
Shredded Lamb shoulder Stifado, potato cream	24.00

DESSERTS

Loukoumades, lavender honey, crushed walnuts, chocolate sorbet	9.00
Galaktoboureko soaked in sweet syrup with milk custard	9.00
Pistachio and Mastiha parfait, strawberry and melon coulis	8.00
Frozen Greek Yogurt, candied quince, cinnamon oat crunch	7.00
Almond Pie, vanilla ice cream, rice pudding cream	9.00

Set Lunch Menu

£

2 Courses £14.95 / 3 Courses £19.95

JARS

- Fish Roe Mousse Tarama
- Tzatziki with only a pinch of garlic (V)
- Grilled Aubergine with soy and thyme honey (£1 extra) (V)
- Fava Bean, crispy and glazed pearl onions (V)

COLD AND HOT PLATES

- Greek Salad with cherry tomatoes and small barley rusks (V)
- Courgette Cakes, cucumber and mint dip (V)
- grandmama's Meatballs, handmade chips
- King Prawns Saganaki, tomato confit and red peppers

DESSERTS

- Pistachio and Mastiha parfait, strawberry and melon coulis
- Greek Yogurt Mousse with quince and cinnamon rusk

Drinks Menu

£

WHITE WINES

Skouras Cuvée Prestige, Moschofilero-Roditis, 2015	175ml – 7 Bottle – 26
Kir Yanni Paranga. Roditis-Malagousia, 2015	175ml – 8 Bottle – 29
Pavlidis Thema, Sauvignon Blanc-Assyrtiko, 2016	175ml – 9 Bottle – 34
Manolesakis Estate, Malagousia-Assyrtiko, 2016	Bottle – 35
Monemvasia Metropolis, Monemvasia-Kidonitsa-Asproudi, 2014	Bottle – 39
Gerovassiliou Ktima, Assyrtiko-Malagousia, 2016	Bottle – 40
Techni Alipias, Sauvignon Blanc-Assyrtiko, 2016	Bottle – 41
Gentilini Kefalonia, Robola 2016	Bottle – 43
Gerovassiliou Viognier, 2016	Bottle – 47
Gerovassiliou, Chardonnay, 2015	Bottle – 48
Biblia Chora Estate, Sauvignon Blanc-Assyrtiko, 2014	Bottle – 49
Gaia Thalassitis Santorini, Assyrtiko, 2014	Bottle – 52
Biblia Chora Ovilos Barrel, Semillon, 2012	Bottle – 60
Gaia Wild Ferment Santorini, Assyrtiko, 2011	Bottle – 65
Gerovassiliou, Sauvignon Blanc Fume, 2014	Bottle – 69

RED WINE

Lazaridis King of Hearts, Cabernet Sauvignon-Merlot, 2016	175ml – 7 Bottle – 26
Manolesakis Estate, Moschomavro-Limnio, 2015	175ml – 8 Bottle – 29

Gaia Notios, Agiorgitiko-Syrah, 2015	175ml – 8 Bottle – 34
Mediterra Mirabello, Kotsifali-Mandilaria	Bottle – 35
Pavlidis Thema, Agiorgitiko-Syrah, 2011	Bottle – 39
Alpha Axia, Syrah-Xinomavro, 2014	Bottle – 40
Naoussa Grand Reserve, Xinomavro, 2010	Bottle – 41
Moraitis Paros Reserve, Mandilaria-Monemvasia, 2011	Bottle – 43
Gerovassiliou Ktima, Syrah-Merlot-Limnio	Bottle – 49
Kir Yanni Ramnista, Xinomavro, 2012	Bottle – 52
Skouras Grand Cuvée Nemea, Agiorgitiko, 2007	Bottle – 55
Alpha Reserve, Xinomavro, 2012	Bottle – 58
Kir Yanni Dyo Elies, Merlot-Xinomavro-Syrah, 2010	Bottle – 59
Skouras Sinoro, Cabernet Franc-Merlot, 2008	Bottle – 65
Lazaridis Magic Mountain, Cabernet Sauvignon-Cabernet Franc, 2008	Bottle – 65
Monemvasia, Mavroudi-Agiorgitiko, 2006	Bottle – 68
Gaia Estate, Agiorgitiko, 2007	Bottle – 105
Ktima Papaioannou Microclima, Agiorgitiko, 2005	Bottle – 120

ROSE WINE

14-18h, Agiorgitiko, 2013	Bottle – 35
Alpha Estate Rose, Xinomavro, 2013	175ml – 10 Bottle – 42

RETSINA

Gaia	Bottle – 29
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SWEET WINES

Samos Vin Doux, Muscat, 2011	50ml – 5 375ml – 15
Samos Grand Cru, Muscat, 2010	375ml – 19
Hatzidakis Vinsanto, Aidani-Assyrtikio, 2003	50ml – 8 375ml – 49

CHAMPAGNE & PROSECCO

Marchesi De Frescobaldi	175ml - 8 Bottle - 32
Compte Remy de Villecourt Champagne	Bottle – 55
Laurent Perrier Brut	750ml – 79
Veuve Clicquot Brut	750ml – 85
Laurent Perrier Rosé	750ml – 120

COCKTAILS

Lemon Mazi	10.00
Vodka, Cointreau, sweet fresh lemonade	
Hot Meli	10.00
Warm Metaxa 5*, Southern Comfort, honey and lime	
Tzatziki Martini	10.00
Cucumber Mastiha, Gin and lemon	

Mastiha Mojito	10.00
Mastiha, soda, mint, lime and sugar	
Chios Mandarini Martini	10.00
Vodka, Gin, mandarin	
Cosmopolis	10.00
Vodka, Mastiha, watermelon and fresh lime	
Rose Daiquiri	10.00
Rum, rose petals, lime and sweet syrup	
Mastiha Daiquiri	10.00
Rum, Mastiha, lime, sugar syrup and sprinkles	
Purple Passion	10.00
Rum, Gin, fresh figs	
Lost in Paxos	10.00
Ouzo, Vodka, Mastiha, homemade lemonade	
Found in Spetses	10.00
Vodka, Mastiha, seasonal fruit, lime and sugar	

