**SLOW COOKED PULLED BEEF CROQUETTES £11**

avocado & feta dip ∙ pink pickled onion

**SAGANAKI CHEESE TOASTIE £14**

kefalograviera cheese ∙ sourdough ∙ australian rainforest lime ∙ ghee ∙ thyme

**MINI SOUVLAKI IN PITA £4**

(you’re gonna need at least 2)

**PORK SOUVLAKI**

pork shoulder ∙ tzatziki heritage tomato ∙ red onions

**CHICKEN SOUVLAKI**

thigh ∙ harissa slaw ∙ tyrokafteri (feta, piquillo pepper & aleppo pepper dip)

**VEGAN SOUVLAKI**

Charred will mushrooms ∙ harissa ∙ red onions ∙ vg yogurt tzatziki

**GREEK 5 SPICE LOADED PATATES £7.5**

whipped feta cheese ∙ aleppo chilli salt ∙ ladolemono (a mix of greek olive oil, oregano and lemon juice)

**ESSI BURGER & PATATES £16**

beef patty ∙ yogurt tartare ∙ tomato jam ∙ potato bun

**PATATES £5.5**

oregano ∙ murray river salt

**HALLOUMI FRIES £6**

tyrokafteri (feta, piquillo pepper & aleppo pepper dip)