

V O R I

PAREA MENU | 60 per guest

Parea ~ "to be in a group of friends and share experiences together"

Our PAREA menu is designed to be shared and enjoyed by all guests, with all dishes served as they get prepared by our chefs.

Mezedakia | Snacks

Fava, caper, onions, sourdough (vegan)

Melitzanosalata, roasted pepper, *Trahanas* crisps, sourdough (vegan)

Mikra | Small Plates

Choriatiki tomato, pepper, cucumber, onion, barrel-aged *Feta*, *Kalamata* olives (veg)

Soutzoukakia traditional spiced pork meatballs, tomato sauce

Skoumpri grilled mackerel, pickled onion

Panseta deep-fried crispy pork belly, quince puree

Gigantes baked *Feneos* butter beans, extra virgin olive oil, tomato (vegan)

Garides Saganaki pan-fried prawns, tomato sauce, *Feta*

Megala | Big Plates (choose two)

Psari seasonal catch of the day

Chirino grilled pork loin, roasted quince two-ways

Gemista seasonal roast vegetables filled with rice, herbs and dried fruit (vegan)

Spalobrizola bone-in ribeye, hand-cut chips, sea salt (+20per guest)

Kotopoulo grilled young corn-fed chicken, turlou vegetables

Gliko | Dessert

Selection of traditional Greek desserts

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

Menu items are seasonal and subject to change at short notice.

If you have any food allergy/intolerance we will do our best to accommodate it.