

THE PEINIRLI BOAT

A VIBRANT, MODERN GREEK STREET FOOD EXPERIENCE

Birmingham, West Midlands

PREORDER BOOKING ONLY | Minimum 40 guests | 48 hours' notice required

Our signature dish is the Peinirli: a hand-stretched, airy dough, shaped into a boat and baked until golden and puffed. Each one is freshly baked to order with a crispy exterior and a soft, airy interior, filled with both classic and innovative ingredients. Served open-faced.

THE FLEET | SAVORY PEINIRLI BOATS

1. **THE CLASSIC:** "Kum-Boat-ros" | £14

The traditional favorite. A rich blend of Kasseri and Graviera cheeses, a slice of pastourma (cured beef) or sućuk (spicy sausage), and a cracked egg baked until the yolk is runny for dipping.

2. **THE SEAFARER:** "Aegean Wave" | £18

A taste of the coast. Smoked mussels, chopped calamari, and shrimp sautéed with onion and ouzo, mixed with feta and Kasseri cheese, fresh dill, and a squeeze of lemon.

3. **THE SPARTAN:** "Pork Belly Ouzo" | £16

Rich and aromatic. Tender, slow-cooked pork belly glazed with an ouzo-honey reduction, combined with caramelized onions and manouri cheese.

4. **THE ATHENIAN CHICKEN:** "Lemonatos" | £15

Bright and herby. Spit-roasted chicken marinated in lemon, oregano, and garlic, with smoked Metsovone cheese and a dollop of tzatziki.

5. **THE OCTOPUS:** "Poseidon's Catch" | £19

Smoky from the grill. Tender Mediterranean octopus over fava bean puree, topped with capers, red onion, fresh dill, and a lemon-olive oil emulsion. Finished with crumbled feta cheese.

6. **THE LAMB:** "Aegean Shepherd" | £17

Rich and aromatic. Slow-braised lamb shoulder with rosemary, garlic, and lemon zest, combined with caramelized onions and roasted red peppers. Topped with whipped feta and aged Kefalotyri cheese.

7. **THE BEEF:** "Minoan Red Wine" | £18

Hearty and complex. Beef cheek slow-cooked in red wine, tomatoes, and warm spices with pearl barley. Topped with grated Graviera cheese and crispy shallots.

VEGETARIAN & VEGAN HARBOR

8. **THE GRECIAN GARDEN:** "Horiatiki Boat" (V) | £14

The classic salad in bread form. A base of feta mousse, topped with cherry tomatoes, cucumber,

Kalamata olives, and red onion. Finished with olive oil and oregano.

(V) = Vegetarian

9. **THE WILD MOUNTAIN:** "Horta & Feta" (V) | £14

Earthy and wholesome. Sautéed wild greens with leeks and spring onions, mixed with crumbled feta and a touch of nutmeg. Topped with a crispy kataifi nest.

10. **THE VEGAN VOYAGER:** "Moussaka-Spiced Lentil & Walnut" (VG) | £14

A hearty, spiced vegan masterpiece. A rich filling of lentils and walnuts with a moussaka-spice blend, topped with velvety vegan béchamel and a tangy tofu "feta" crumble.

(VG) = Vegan

DOCK SIDE SIDES

"The True" Greek Fries: Hand-cut fries tossed with sea salt, oregano, and lemon zest. Served with Tyrokafteri (spicy cheese dip). | £8

Grilled Halloumi Sticks: Grilled halloumi served with a drizzle of thyme honey and sesame seeds. (V) | £9

Giant Bean "Gigantes" Salad: A chilled salad of giant butter beans in a tomato-herb vinaigrette with celery, dill, and carrots. (VG) | £7

Cretan Dakos Bites: Mini barley rusks topped with chopped tomato, cucumber, and crumbled mizithra cheese. (V) | £8

BOOKING TERMS

Average spend: £26 per head (includes 1 boat + 1 side)

- Strictly preorder only via our website or phone
- **Minimum 40 guests, maximum 100 guests per booking**
- 48 hours' notice required
- 20% deposit to confirm your date
- Final guest numbers & dietary requirements due 24 hours prior
- All boats are baked fresh to order for your group