

Enhanced Menu: ***Anthósma*** | A Modern Greek Canapé Collection 2026

***Anthósma* (ανθόσµα):** Meaning "a taste, a relish," this title evokes the idea of a curated, exquisite tasting experience.

Introduction on the Menu:

"Embark on a sensory voyage through the sun-drenched coasts and rugged landscapes of Greece, reimagined for the modern palate. Our 2026 collection, '*Anthósma*,' deconstructs and reconstructs classic Hellenic flavours into a series of elegant, playful, and unforgettable bites. Each piece is a story—a celebration of land, sea, and timeless tradition, viewed through a contemporary lens."*

THASSO'S BOUNTY | Hot Selections from the Sea

(Thassa means "sea," giving this section a poetic name)

- **Grilled Octopus Souvlaki** | Charred tentacle, lemon confit & oregano oil on a miniature skewer
- **Marinated Anchovy & Crispy Chickpea** | White anchovy, pickled caper berry, lemon zest on a chickpea *socca*
- **Saganaki Prawn** | Flambéed jumbo prawn, Ouzo butter, preserved lemon gel, single skewer
- **Crispy Calamari Cone** | Semolina-cruste baby squid, squid ink tuile, spicy *tyrokafteri* espuma
- **Mussel Saganaki Shot** | Plump mussel, rich tomato-feta broth, Ouzo air, micro fennel

OROS & AGROS | Hot Selections from the Land & Farm

(Oros & Agros means "Mountain & Field")

- **Lamb Dolma Lollipop** | Slow-braised lamb shoulder wrapped in vine leaf, lemon-yoghurt foam
- **Duck Pastitsio Bite** | Confit duck, tubular pasta crisp, cinnamon-dusted mornay sauce
- **Chicken Gyros Cone** | Spit-roasted chicken, tzatziki mousse, crispy onion, mini cone
- **Pork Belly *Bekri Meze*** | Crispy pork belly, grape must (*petimezi*) glaze, smoked paprika *salts*
- **Mini *Keftedes* Slider** | Herbed beef-pork meatball, brioche bun, tzatziki & tomato *saltsa*
- **Spit-Roasted Lamb *Pita Taco*** | Shredded lamb shoulder, myzithra cheese, fresh oregano, crispy pita shell
- **Quail Egg *Avgolemono* Tartlet** | Flaky pastry, silky lemon-egg custard, soft quail egg, dill

LACHANIKA | Garden & Vegan Delights

(*Lachanika means "Vegetables"*)

- **Crispy Spanakopita Cigar** | Filo pastry, spinach-wild herb filling, lemon *avgolemono* emulsion
 - **Grilled Halloumi & Fig Skewer** | Cypriot halloumi, fresh fig, sage, thyme honey glaze
 - **Tempura Dolma** | Crisp vine leaf parcel, lemon-almond *skordalia* velouté
 - **Spicy Feta Filo Triangle** | Whipped feta & roasted pepper, harissa drizzle, thyme honey
 - **Sweet Karydopita Bite** | Spiced walnut cake, Mastiha honey syrup, candied orange
 - **Port-Poached Fig Nest** | Kataifi pastry cradle, vanilla mascarpone, crushed pistachio
 - **Galaktoboureko Crème Brûlée** | Semolina custard, caramelised phyllo shard, cinnamon
 - **Orange & Olive Oil Cake Pop** | Warm cake sphere, tahini ganache, pistachio crust
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PSAROYES & KRASATES | Cold Selections & Cured Creations

(*Psaroyes&Krasates means "Fish & Cured/Canned"*)

- **Deconstructed Taramasalata Crisp** | Smoked cod roe mousse, puffed barley, bottarga
- **Smoked Mackerel Melitzanosalata** | Charred aubergine purée, smoked mackerel, caper, rye crumb
- **Cretan Dakos Spoon** | Hydrated barley rusk, mizithra, tomato confit, cured olive tapenade
- **Sea Urchin & Ouzo Gelée** | Fresh uni, anise gelée, sea fennel, lemon zest
- **Gravlax Plaki-Style** | Dill-cured salmon, rye crostini, tomato-caper vinaigrette

APO TO KIPOU | From the Garden (Cold)

- **Vegan Feta & Watermelon Sphere** | Cucumber-almond "feta," compressed watermelon, mint oil
 - **Roasted Beet Taramasalata** | Smoked beetroot purée, almond cream, pickled shallot
 - **Cypriot Grain Cup** | Bulgur wheat, pomegranate, mint, parsley, endive leaf
 - **Xoriatiki on a Stick** | Deconstructed village salad, oregano salt
 - **Tzatziki Espuma** | Yoghurt foam, cucumber granita, dill cress
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GLYKA | Sweet Conclusions

(Glyka means "Sweets")

- **Greek Yogurt Mousse** | Cherry gel sphere, Ouzo glaze, almond *kourabiede* crumble
 - **Baklava Cigar** | Mastiha ice cream, walnut crumble, orange blossom syrup
 - **Loukoum Chocolate Bonbon** | Rosewater ganache, Turkish delight centre, dark chocolate shell
 - **Sesame Halva Lollipop** | Dark chocolate shell, tahini caramel, Maldon sea salt
 - **Rizogalo Panna Cotta** | Cinnamon rice pudding panna cotta, poached quince compote
 - **Spoon Sweet Verrine** | Sour cherry spoon sweet, vanilla mascarpone, *koulourakis* crumble
 - **White Chocolate Bougatsa Bonbon** | Custard-filled white chocolate shell, cinnamon sugar, candied orange zest
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SERVICE & LOGISTICS

Minimum Order

6 pieces per guest | 40 guests minimum

Pricing

£2.90 per piece

Premium items individually priced

Dietary

We accommodate dietary requests with notice. All items prepared in an open kitchen; allergens may be present.

Staffing

Wait staff: £19/hr (4hr minimum)

On-site chef: Required for hot service (quote provided)

VAT

No VAT applicable for 2025
