Welcome to Vasilis Table – our menu is made to be shared, with dishes arriving as they're ready. Inspired by true Taverna style, our offerings change daily, based on what we grow and prepare fresh each day. Once it's gone, it's gone!

BREADS & SPREADS

All dips come with Greek pita

TARAMOSALATA | whipped cod roe, shaved bottarga • 14 gf

MELIZANOSALATA | eggplant & tahini dip, red wine onions 13 vo | gf

TZATZIKI greek thick yoghurt, garlic, cucumber, dill 12 v | gf

PSOMI | Vasili's warm country Greek bread, baked daily 7 PITA | extra pita bread 4

MEZEDES

ELIAS | Aegean style olives, house marinated 8 vo | gf
TOURSI | house garden pickled vegetables 9 vo | gf
KEFTEDES | beef & pork meatballs, cucumber, tzatziki 19
SAGANAKI | wood-fired cheese, peppered figs, bread ② 25
KEFALOGRAVIERA | sizzling cheese, honeycomb, ouzo 28 gf
BABOUS PATATES | hand-cut chips, oregano 13 + feta 2 vo | gf
SPANAKOPITA | wild weed cheese pie, house phyllo ③ 22 v
CALAMARI | fried squid, zucchini, ouzo mayo 28 gf

FOURNO - slow cooked

YEMISTA I rice stuffed vegetable, herb relish 24 v I gf
MOUSSAKA I zucchini, potato, eggplant, 'besamel 28 v
PASTICHIO I baked Greek pasta bake, bechamel 29
PRAWN SAGANAKI I king prawns, tomato, feta, bread 30 gf
KATSIKI KLEFTICO I goat cooked in paper with bread © 35

CHARCOAL CHICKEN PLATTER

chicken kondosouvli, roasted vegetables, tzatziki, pita, salad & patates - 80

CHARCOAL ROTISSERIE

CHICKEN KONDOSOUVLI • 24 white herbed onions, tomata, tzatziki, pita

PITA-GYROS | chicken wrapped with tomato, onion, tzatziki, paprika, chips, our pita 19

CHARCOAL FISH + MEAT

PSARI I wood roasted small fish – todays catch 19 gf OHTAPODI I SA octopus, olive salad 30 gf

HIRINO KALAMAKIA I two pork neck souvlakia, tzatziki 26 gf
ARNI KALAMAKIA I two lamb souvlakia, tzatziki 26 gf
KATSIKI PAITHAKIA I Boer goat chops • ½ kilo 46 gf
LOUKANIKO I house smoked pork sausage • 24 gf

KITCHEN GARDEN VEGETABLES

FASOLAKIA | snake bean stew, tomato, feta 20 volgf
HORTA | boiled seasonal greens, lemon, oil 17 volgf
BRIAM | slow cooked roasted vegetables 19 volgf
HORIATIKI | village salad, tomato, cucumber, olive, feta 22 gf
KOLOKITHI SALAD | our raw garden salad
zucchini, fennel, cucumber, rusks, lemon • 18 volgf

LAMB PLATTER

ARNI | S.A milk-fed lamb shoulder *Vasili's signature 6-hr slow* cooked, potatoes, tzatziki (Serve 2 | 48 Serve 4 | 88) gf