

DIPS & SNACKS

(ALL DIPS SERVED WITH PITA, SOURDOUGH)

TARAMASALATA: TRADITIONAL FISH ROE DIP	14
HUMMUS: CHICKPEA DIP	14
TZATZIKI: YOGHURT, DILL, CUCUMBER DIP	14
DIP TRIO: ALL DIPS, PITA, SOURDOUGH	28
EXTRA BREAD BOWL: SOURDOUGH, PITA (GF +2)	10
MARINATED OLIVES, ROSEMARY, LEMON	12
HALOUMI STICKS, LEMON AIOLI	18
CRUMBED MUSSELS, LADOLAMANO, RED ONION	18
OYSTERS, MIGNONETTE, LEMON	30/54
SALMON CAVIAR, CRÈME FRAÎCHE, HOUSE-MADE POTATO CRISPS	42

ENTREE

SAGANAKI CHEESE: LEMON, HONEY, OREGANO	23
YELLOWFIN TUNA CRUDO, GRAPEFRUIT DRESSING, LABNEH, FRIED CAPERS	26
GARLIC PRAWNS, GARLIC CREAM, SOURDOUGH, FETA, DILL 4/8	30/54
GRILLED OCTOPUS, GARLIC, PARSLEY, LEMON	30
FRIED CALAMARI, SUMAC SALT, LEMON AIOLI	26
SPANAKOPITA SPINACH & FETA PIE, TOMATO CUMIN, TZATZIKI	24
KEFTEDES, MEATBALLS, RICH TOMATO SAUCE, MIZITHRA (3)	22

MAIN

MARKET FISH, CAULIFLOWER SKORDALIA, BRAISED CHICKPEAS, TOMATO	MP
PRAWN SPANAKORIZO, SPINACH, LEMON, DILL, RICOTTA SALATA	36
LAMB MOUSSAKA, EGGPLANT, BECHAMEL, POTATO	34
MUSHROOM MOUSSAKA, SOY BÉCHAMEL, EGGPLANT, POTATO	34
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD	38
LAMB SHOULDER, TZATZIKI, LAMB JUS, LEMON	38/50/80
BEEF SOUVLAKI, SLAW, TOMATO, FAVA PURÉE, PITA	42
LAMB CUTLETS, TZATZIKI, LEMON 3/6	36/64
BEEF SHORT RIB STIFADO, SOFT POLENTA, ROAST TOMATO, PANGRATTATA	48

SIDES

FRIES, OREGANO, SEA SALT, AIOLI	14
LEMON ROASTED POTATO, EVO	14
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA	18
GREENS, CURRANTS, WALNUTS, GARLIC LABNEH	18
ICEBERG SALAD, GREEN GODDESS, SPRING ONION, RICOTTA SALATA	16

DESSERT

BAKLAVA, OUZO SYRUP	7 EA
MILOPITA (GREEK WARM APPLE PUDDING), VANILLA GELATO, BUTTERSCOTCH SAUCE	16
BOUGATSA, WARM CUSTARD, FILO, HONEY, CINNAMON	16
CHOCOLATE MOUSSE, WALNUT & SESAME PRALINE, METAXA CREAM	16

GREEK

69PP

DIP TRIO: ALL DIPS, PITA, SOURDOUGH
MARINATED OLIVES, ROSEMARY, LEMON
SAGANAKI CHEESE: LEMON, HONEY, OREGANO
CHOICE OF:
CHARCOAL CHICKEN, LABNEH, ONION HERB SALAD
OR
LAMB SHOULDER, TZATZIKI, LAMB JUS, LEMON
LEMON ROASTED POTATO, EVO
VILLAGE SALAD, TOMATO, CUCUMBER, OLIVES, FETA
BAKLAVA, OUZO SYRUP

FULL GREEK

95PP

SALMON CAVIAR, CRÈME FRAÎCHE, HOUSE-MADE POTATO CRISPS
SAGANAKI CHEESE: LEMON, HONEY, OREGANO
GRILLED OCTOPUS, GARLIC, CHILLI, PARSLEY, LEMON
CHOICE OF:
MARKET FISH, CAULIFLOWER SKORDALIA, BRAISED CHICKPEAS, TOMATO
OR
BEEF SHORT RIB STIFADO, SOFT POLENTA, ROAST TOMATO, PANGRATTATA
GREENS, CURRANTS, WALNUTS, GARLIC LABNEH
ICEBERG SALAD, GREEN GODDESS, SPRING ONION, RICOTTA SALATA
MILOPITA (GREEK WARM APPLE PUDDING), VANILLA GELATO, BUTTERSCOTCH SAUCE

BANQUET MENUS MUST BE ENJOYED
BY THE ENTIRE TABLE AND ARE
DESIGNED TO SHARE

SPERO

CREDIT CARD SURCHARGES APPLY | 10% SURCHARGE ON SUNDAY & 17.5% SURCHARGE ON PUBLIC HOLIDAYS