



AESOP'S

SIGNATURE SHOTS

The Cyclops

SINGLE SHOT 220
SHAKER 1100

Mastiha, Tequila, Agave, Syrup, Lime Juice, Apple Juice

The Retsina

SINGLE SHOT 220
SHAKER 1100

Greek Retsina Wine, Vodka, Lime Juice, Pomegranate Juice, Agave Syrup, Fresh Grapes

Ouzo Bomb

SINGLE SHOT 280

Ouzo, Redbull (EU)

Greek Dips & Deli

Tzatziki V 180
Greek Yoghurt,
Garlic, Lemon,
Cucumber,
Mint & Dill

Taramaslata 260
Fish Roe Blended
With White Bread,
Olive Oil, Vinegar,
Lemon & Garlic

Hummus V 240
Chickpeas
Blended With
Lemon, Garlic,
Tahini & Olive Oil



Chef's Tray Of The Day 490

6 Delicious Mediterranean
Dips, Salads & Deli Items

+ Add Pair Of Ouzo Shots 840

Warm Housemade Pita Bread & Sesame Bagel V 100

Marinated Kalamata Olives & House Pickles V 200

Meze

Greek Salad "Hortiatiki" V 300
Feta Cheese, Tomatoes, Cucumber,
Kalamata Olives, Olive Oil, Oregano

Falafel V 240
Deep Fried Chickpea Patties
Served With Tahini & Chopped
Mixed Salad

Scorched Calamari 280
Scorched Calamari With Labaneh
Cheese, Peppers, Potato, Lemon,
Mint, Mixed Herbs Salad

Kofta 280
Grilled Minced Beef And Lamb
Skewers On Grilled Eggplant &
Tahini

Fish Kebab 250
Grilled Minced Fish Skewers On
Fresh Tomatoes, Green Peppers,
Creamy Cheese & Olive Oil

Feta Fries V 150
Yiayia's Hand Cut Potato Chips
With Garlic & Feta Crumble

Dolmades 280
Warm Vine Leaves Filled With
Rice & Lamb Served On Tzatziki

Crispy Calamari & Prawns 320
Battered & Deep Fried Calamari &
Prawns Served With Lemon &
Tzatziki

Meze Deluxe

Flaming Cheese Saganaki V 410
Imported Greek Kefalogriaviera
Cheese With Fig Honey & Lemon
Served On A Flaming Pan

Prawn Saganaki 350
Prawns Cooked In Ouzo-Tomato
Sauce With Feta Cheese, Fresh
Herbs & A Hint Of Chili

Halloumi With Peppers V 350
Fried Greek Halloumi Cheese On
Whole Green Peppers (Spicy)

V = vegetarian R = recommended

Mains



Slow Cooked Iberico Lamb Shoulder 150g / 250g 900 / 1450
Tender Spanish Iberico Lamb Shoulder With Garlic Yoghurt & Lemon

Rib-Eye Beef Souvlaki 200g 620
Marinated & Grilled Australian Rib-Eye Beef:Skewer With Pita Bread & Tzatziki

Black Angus Striploin Steak 200g 880
Grilled Australian Cornfed Black Angus Striploin Steak With Mustard Sauce

Moussaka 420
Baked Minced Beef With Eggplant, Zucchini, Potato & Béchamel Sauce

Chicken Souvlaki 200g 390
Marinated & Grilled Local Free Range Chicken Skewer With Pita Bread & Tzatziki



Grilled Whole Octopus Tentacle 890
Whole Mediterranean Octopus Tentacle With Potato, Greens & Lemon

Prawn Souvlaki 480
Grilled Local Tiger Prawn Skewer With Spicy Coriander Sauce

Chargrilled Sardines (Only Available Thursdays - Sundays) 510
Fresh Mediterranean Sardines Served With Lemon & Spicy Coriander Sauce



Spanakopita V 320
Baked Filo Pastry Filled With Spinach & Cheese Served With Chopped Salad

Yiayia's Housemade Vegetable Stew V 350
Weekly Changing Housemade Vegetable Stew Served With Bread



THE GREEK FEAST SET

For Groups Of 4 And More (Whole Table Only)
1150 Per Person

Warm Housemade Pita Bread & Sesame Bagel V

Taramasalata, Tzatziki V

Hummus V

Greek Salad "Hortiatiki" V

Spanakopita V

Scorched Calamari (V: Halloumi With Peppers)

Scorched Chicken "Gyros Style" (V: Falafel)

Lamb Shoulder

Feta Fries V

1 Aesop's Smashing Plate Per Person

2450 Incl. Beverage Pairing
(5 Glasses)

Ouzo / Genesi Prosecco (89 JS) / Domain Du Cleray Sauvignon Blanc /
Avignonesi Cantaloro Toscana IGT (92 JS) / The Cyclops (Signature Shot)

DESSERTS

Loukoumades 200
Greek Miniature Doughnuts
Topped Honey & Chocolate Sauce

Mahalabia 180
Greek Milk Pudding With
Almonds, Pistachio & Pomegranate

Baklava 260
Classic Greek Pastry Filled With
Mixed Chopped Nuts & Honey

Greek Yoghurt Ice Cream 150
Greek Yoghurt Ice Cream With
Honey & Pomegranate

Mixed Dessert Platter 250
Greek Coffee & Chocolate Truffles,
White Chocolate & Pistachio Truffles,
Greek Halva

