

## MEZE

### Cold

- Mixed Dips** 500  
Tzatziki, Melitzanosalata, Taramasalata, Hummus (100gr each) - Served With Aesop's Bread Basket & Veggie Sticks
- Tzatziki 200gr** 220  
Greek Yoghurt, Cucumber, Mint, Dill, Garlic, Lemon - Served With Pita Bread
- Melitzanosalata 200gr** 220  
Grilled Eggplant & Bell Peppers With Garlic, Parsley & EV Olive Oil - Served With Pita Bread
- Taramasalata 140gr** 250  
Imported Greek Cod Roe Blended With Pita Bread, Potatoes, Lemon Juice, Garlic & EV Olive Oil - Served With Pita Bread
- Hummus 200gr** 250  
Boiled Chickpeas Blended With Tahini, Lemon Juice, Garlic & EV Olive Oil - Served with Pita Bread
- Marinated Greek Olives** 150  
Marinated Imported Greek Kalamata & Chalkidiki Olives

### Salads

- Hortiatiki (Greek Salad)** 320  
Soft Greek Feta Cheese, Tomatoes, Cucumber, Onion, Imported Greek Olives, Oregano & EV Olive Oil
- Mixed Root Salad** 270  
Beetroot, Carrot, Celery, Cherry Tomatoes, Spring Onion, Iceberg Lettuce, Almonds & Pomegranate Seeds

Take a video

### Hot

- Aesop's Bread Basket** 100  
Daily Housemade Warm Pita Bread & Koulouri (Sesame Bagel)
- Salt & Pepper Squid** 300  
Crispy Battered Squid Seasoned With Salt & Pepper, Served With Lemon Wedge
- Prawn Souvlaki** 300  
Char Grilled Garlic & Lemon Tiger Prawns (3pcs) Skewer Served With Lemon Wedge
- Pork Keftedes** 240  
Housemade Greek Pork Meatballs Served In A Fragrant Tomato Sauce (5 pieces)
- Kofta Souvlaki** 280  
Char Grilled Minced Beef Skewer, Served On Melitzanosalata (Takes 15 Minutes to Char Grill)
- Falafel** 220  
Housemade Deep Fried Chickpea Patties, Served On A Bed Of Mixed Veggies
- Roasted Cauliflower** 260  
Roasted Cauliflower With Lemon, Tahini, EV Olive Oil, Almonds, Parsley & Sumac
- Crispy Garlic Potatoes** 150  
Crispy Garlic Potatoes Served With Soft Greek Feta Cheese Crumble

### Greek Cheeses

- Flaming Cheese Saganaki** 450  
Imported Fried Greek Kefalograviera Cheese With Honey, Oregano & Lemon (Flambéed With Brandy At The Table)
- Halloumi With Peppers** 370  
Pan Fried Greek Halloumi Cheese With Roasted Green Peppers (Spicy) & Fresh Mixed Herbs



### Chef's Seafood

- Grilled Whole Octopus Tentacle** 850  
Whole Mediterranean Octopus Tentacle Served on A Sizzling Plate With Lemon, Brushed With Fresh Thyme
- Seafood Saganaki** 550  
Tiger Prawns, Calamari & Fish Sautéed In A Fragrant Tomato-Ouzo Sauce, With Soft Greek Feta Cheese, Fresh Herbs & A Hint Of Chili
- Imported Greek Sea Bass** 750  
Grilled Whole Imported Greek Sea Bass, Served With Roasted Potatoes, Mixed Greens & Lemon Wedge  
**Limited Quantity Available**
- Vegetarian**
- Yemistes** 360  
Red Bell Peppers Filled With Rice, Fresh Mixed Herbs, Lemon Juice, EV Olive Oil, Served On Garlic-Yoghurt
- Spanakopita** 380  
Oven Baked Greek Filo Pastry Filled With Spinach, Ricotta Cheese & Greek Feta Cheese

Don't just eat.  
Have a Feast!

### Aesop's Signature

#### Slow Roasted 'Greek Style' Full Lamb Shoulder

Tender 5 Hours Slow Roasted

Full NZ Grass Fed Coastal Spring Lamb Shoulder On The Bone  
Served With Roasted Lemon Potatoes, Baby Carrots & Garlic-Yoghurt

2900

Serves 4-5 People | Limited Quantity Available | Pre-order Is Recommended

### DESSERT

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

**Baklava With Greek Yoghurt Ice Cream** 400

**Baklava** 300  
Greek Filo Pastry With  
Mixed Nuts & Honey Served Warm

V = vegetarian    R = recommended