

# alpha

## Menu Mazi "Let Us Feed You"

Chefs Selection (4 people and more) \* 90

### To Start

Grilled Pita, Cretan Olive Oil, Rigani \* 4

Citrus Marinated Olives, Greek & Local \* 12

Taramosalata, White Cod's Roe Dip, Bottarga \* 18

Tirokafteri, Red Pepper & Feta Dip, Pickled Chillies, Thyme Honey 18

Tzatziki, Yoghurt Dip, Dill, Green Apple, Cucumber 15

Twice Cooked WA Octopus, White Bean Salad, Florina Peppers 36

Halloumi Saganaki, Poached Figs, Pistachios, Lemon \* 28

Spiced Chicken Souvlaki, Grape Molasses, Z'aatar 28

### Mains

Spanakopita, Spinach, Caramelised Leeks, Feta, Dill \* 33

Smoked Eggplant Pie, Koliva Salad, Coconut Feta (V) 32

Seafood Saganaki, Kingfish, Shellfish, Kritharaki, Ouzo Crema 48

Gold Band Snapper Plaki, Tomatoes, Fennel, Kipflers, Spring Garlic, Olives 50

Char Grilled Prawns, Lemon, Pickled Radish, EVOO 44

BBQ Chicken, Baked Giant Beans, Pomegranate Yoghurt, Mint 26/48

Slow Roasted (11hrs) Lamb Shoulder, Melitzanosalata, Lemon \* 60/110

### Sides

Horiatiki Salad, Tomatoes, Cucumber, Peppers, Radish, Feta, Olives \* 24

Cos Salad, Dill, Spring Onion, Mint, Pinenuts, Currants 18

Grilled Broccolini, Black Lentils, Hot Feta Dressing 18

Roasted Potatoes, Oregano, Garlic, Thyme \* 14

Greek Fries, Kefalotyri, Feta, Rigani 14

### Dessert

Roast Pineapple, Meringue Crisp, White Chocolate Ouzo Sorbet 16

Fig & Walnut Baklava, Chocolate & Greek Coffee Ice Cream \* 18

Raspberry Tart, Quince, Honey Yoghurt, Loukoumi, Strawberry Pagoto 22

Almond Bougatsa, Poached Figs & Dates, Burnt Honey Ice Cream 18

\*Please note that all credit card payments incur a surcharge

\*For reservations of 7 guests or more, guests are required to dine from one of our set menus and a 10% service charge is added to the final bill

\*Seasonal menu - subject to change