

ESTI GREEK SUMMER COOKOUT

STARTERS

WHITE TARAMA

Crispy Potato Skins,
Forest Anise, Zhoug.

£10.00

DEEP FRIED OSSO BUCO

Corn Flakes, Feta,
Avocado, Pickled Onions.

£10.00

SAGANAKI TOASTIE

Kasseri Greek Cheese, Rainforest Lime,
Thyme, British Blossom Honey.

£12.00

OFF THE CHARCOAL SPIT

PORK NECK & BELLY

£26.00

SUFFOLK LAMB

£28.00

CHICKEN THIGH FILLETS

£25.00

CAULIFLOWER, TENDER STEM BROCCOLI

£20.00

All served with Roast Potatoes, Reds, Greens & Whites, Tzatziki, Ladolemono & pita bread.

ADD ONS

HALLOUMI FRIES (v)

Spicy Feta And Avocado Dip.

£9.00

VILLAGE STYLE GREEK SALAD (v)

Iceberg, Cucumbers, Peppers, Tomatoes, Capers,
Red Onion, Feta, Olive Oil, Oregano, Thyme.

£8.00

DESSERT

GALAKTOBOUREKO (NF)

Mum's Recipe, Pashmak.

£8.00

Our kitchen residents, esti are bringing Greek flavours and Aussie hospitality to the Roof Terrace this summer.

Their whole rotisserie lamb and pork and their fire-cooked chicken are all seasoned using esti's family recipe of spices. The meat roasts over the coals for up to 7 hours, the slow-cooking process helps give it a deep flavourful char and succulent texture.

All meats are finished with ladolemono; a mix of extra-virgin olive oil, lemon juice, oregano and thyme.

Social:

@TTLIQUOR @ESTI.RESTAURANT