

ΤΟΠΙΚΑ

ΜΕΖΕ ΒΑΡ

ΤΟΠΙΚΑ meze bar focuses on the flavours of the eastern Mediterranean and offers small dishes ideal for sharing. Our aim is to use, where possible, ingredients either grown or made ourselves, or from local producers.

SUMMER MENU

SMALL BITES

- Warm Cypriot Pita Strips 🌱 | *homemade dip* | 3.5
- Courgette & Chickpea Ball 🌱 | *sweet potato, herbs, ginger, vegan tzatziki, tahini (1 piece *)* | 2
- Seafood Dumpling | *crab, prawns, mussels, tangy saganaki sauce, xinomizithra cream (1 piece *)* | 2.7
- Cheese Loukoumas 🌱 | *homemade spicy apricot jam, barrel-aged feta (1 piece *)* | 2.3
- Homemade Greek Pita | *marinated anchovy, mozzarella, tomato, pickled cucumber, basil pesto* | 9.2
- ΤΟΠΙΚΑ Filo Nest 🌱 | *zucchini flower soufflé, leek, graviera, pine nuts, yoghurt, herbs* | 9.5

SALADS & VEGETABLES

- Refreshing Courgette Salad 🌱 | *avocado cream, baked beetroot, pine nuts, mature halloumi* | 10.5
- Green Salad 🌱 | *baked nectarine, pepper confit, wheat, pistachios, mint, peach dressing* | 11
- Cherry Tomato & Purslane Salad 🌱 🌱 | *mixed rusks, halitzi, olives, capers, balsamic vinegar, basil oil* | 11
- Fried Potatoes 🌱 🌱 | *truffle mayonnaise, smoked paprika* | 5.7
- Baked Aubergine 🌱 | *sundried tomatoes, tahini crust with pomegranate molasses & coconut yoghurt, tomato & watermelon sauce* | 10.5
- Vegetable Sitarotto 🌱 | *carrot, courgette, celery, aubergine cream, tahini, za'atar, truffle oil* | 11.2

FISH

- Octopus Burger | *black bun, horseradish mayonnaise, 'stifado' ketchup, pickled cucumber* | 12.7
- Cypriot Tuna Carpaccio | *melon, herring taramas, orange gel, red chilli pepper, salt flakes* | 12.5
- Seabass Ceviche | *spicy leche, passion fruit sorbet, grapes, pickled cucumber, sweet potato crisps* | 12.5
- Prawn Skioufikta | *coconut cream, cherry tomatoes, chilli, ouzo* | 13
- Milokopi (Mediterranean shi-drum) Fillet (~120 g) | *olive 'pâté', capers, black lentil salad, herbs* | 14

MEAT

- 'Naked' Sheftali (pork & lamb mince) | *cucumber velouté, yoghurt, tomato tartare, Lebanese pita bakes* | 11.5
- Chicken on the 'grill' | *wild rice, fennel, tarragon, orange, ouzo, mustard* | 12.2
- Boneless Pork-chop Marinated in Wine | *tabouleh, taro & celeriac purée, peppery Commandaria sauce* | 12.5
- Slow-cooked Lamb | *'village salad' gazpacho, lemon & coriander potatoes, pistachio pesto* | 13.7
- Dry-aged Cypriot 'Bon filet' Beef (~150 g) | *potato terrine, sautéed forest mushrooms* | 16

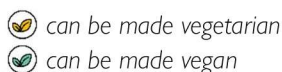
DESSERTS

- Lime & Basil Cheesecake | *carob biscuit, almond, strawberry coulis* | 8
- Chocolate & Halva Semifreddo 🌱 | *caramelised peanuts, meringues, tahini, blackcurrant sorbet* | 8
- Shiamishi Cream with Fresh Vanilla 🌱 | *filo pastry, pistachio, caramelised peach, lemon sorbet* | 8
- Ice-cream 🌱 and Sorbet 🌱 from *la glacerie* | *selection of flavours* | 3 per scoop



vegetarian

vegan



can be made vegetarian

can be made vegan

* minimum 2 pieces
per order