

KALΩS HPΘATE

JOSPER OVEN

"THIS TRADITIONAL CHARCOAL
OVEN GIVES A DELICIOUS SMOKED
TOUCH TO OUR DISHES, ADDING
A WHOLE NEW LAYER OF FLAVOURS"

FOTIA

FOOD MENU

OUR FOOD

"AT FOTIA YOU REDISCOVER
THE TRADITIONAL GREEK
FLAVOURS THAT WILL
TRANSPORT YOU TO THE
SUN-KISSED SHORES OF GREECE.
WE ARE PROUD TO OFFER
YOU A TRULY AUTHENTIC
TASTE OF THE MEDITERRANEAN."

PITA BREAD & POTATOES

WHEAT PITA / CORN PITA (V) 3.80

Homemade sourdough flat pita bread seasoned
with salt, oregano & paprika

GLUTEN FREE PITA (V-GF) 4.80

Seasoned GF flat bread

VEGGIE STICKS (V-GF) 8.80

Carrot & cucumber sticks with sea salt and vinegar.
Served with homemade smoked yogurt & mint dip

PATATES TIGANITES (V-GF) 14.80

Twisty fried potatoes, oregano, paprika & sea salt.
Served with pepper & feta sauce

KOULOURI THESSALONIKIS (V) 5.80

Bread ring covered with toasted sesame seeds

ELIES KALAMON (V-GF) 8.80

Klamata olives & green olives, marinated in
olive oil, lemon and fresh thyme

MEZZE

MEDITERRANEAN BOARD (V) 48.80

Smoked cheese metsovone, graviera,
truffle cheese, dolmadakia, spicy olives,
artichoke dip & fig jam. Served with rustic
crackers & sourdough pita

PADRONE PEPPERS (V) 18.80

Grilled padrone peppers served with sea salt

SPANAKOPITA (V) 22.80

Twisted Greek spinach pie, fresh herbs,
extra virgin olive oil, feta cheese,
crispy fillo pastry and smoked yogurt

KATAIFI CHEESE STICKS (V) 20.80

Pistachio Kataifi, mix of Greek cheeses,
thyme, fig & honey chutney

DOLMADAKIA (V-GF) 19.80

Herby rice rolled in wine leaves, lemon
juice, extra virgin olive oil & smoked yogurt

SAGANAKI GRAVIERA (V-GF) 19.80

Grilled Greek graviera cheese

BOUGIOURDI EGGPLANT (V-GF) SPICY 19.80

Eggplant, softly baked in light tomato sauce,
homemade chilli paste & crumbled feta cheese

GARIDAKI 18.80

Deep fried baby shrimps (Shiro Ebi),
sea salt & smoked paprika

GAVROS MARINATOS (GF) 18.80

Cured & citrus marinated anchovies,
black eyed bean salad & dill oil

HTAPODAKI (GF) 27.80

Charcoal grilled octopus skewer. Marinated and
Sous-Vide for 4 hours, drizzled with extra
virgin olive oil & oregano

SKOUMBRI KAPNISTO (GF) 24.80

Smoked mackerel, charcoal grilled with fennel
& onions. Served with lemon vinaigrette

SQUID SKEWER (GF) 25.80

Charcoal grilled baby calamari. Marinated
with lemon sea salt

DIPS (HOME-MADE)

TZATZIKI (V-GF) 15.80

Strained yogurt mixed with cucumber,
dill, garlic & extra virgin olive oil

TIROKAFTERI (V-GF) SPICY 15.80

Whipped feta cheese blended with chili,
yogurt & chilli caviar

AEGEAN EGGPLANT (V-GF) 15.80

Smoked eggplant, roasted red peppers, olives, garlic
& olive oil

SANTORINIA FAVA (V-GF) 15.80

Creamy yellow split peas topped with tomato,
onion, & truffle oil

TARAMOSALATA 15.80

Fish roe spread, smoked and served with bottarga &
salted egg powder

MEDITERRANEAN DIP PLATTER 34.80

Selection of 3 dips & 2 pita bread

SPICY HABANERO SAUCE or CHILLI PASTE (V-GF) 5.00

SALADS

GREEK SALAD (V-GF) 25.80

1/2 GREEK SALAD (V-GF) 15.80

Mini San Marsano tomatoes, purple onion,
florina peppers, cucumber & olive powder.
Served with Greek feta cheese &
extra virgin olive oil

CRETAN DAKOS SALAD (V) 25.80

1/2 CRETAN DAKOS SALAD (V) 15.80

Barley, carob, tomato & oregano
crumbled rusk. Tossed with olive oil,
Trikalino bottarga and cherry tomatoes.
Topped with Ksinotyri cheese & fried capers

ARTICHOKE SALAD (V) 25.80

1/2 ARTICHOKE SALAD (V) 15.80

Arugula & baby spinach, crispy fried
artichoke hearts, fig vinaigrette and
pomegranate

BURRATA SALAD (GF) 26.80

Cherry tomatoes, avocado, olive oil,
gluten free croutons, olives, bergamot
balsamic vinegar & olive oil caviar

GREEK TRADITIONAL AND RUSTIC
FLAVOURS WHERE WHOLESOME
HOME-MADE RECIPES ARE
CRAFTED WITH LOVE AND PASSION

All prices are subject to GST and Service Charge

TRADITIONAL RECIPES

GEMISTA (V-GF) 18.80

Stuffed capsicum with rice & fresh herbs.
Served on a layer of baked feta cheese

MOUSAKA 30.80

Oven baked sliced eggplant & potatoes with
minced beef and cooked in tomato sauce.
Covered with a rich layer of cheesy bechamel

IMAM BAILDI (V-GF) 18.80

Mini eggplant, rich tomato sauce,
crumbled feta, drizzled with garlic &
parsley olive oil

SOUTZOUKAKIA 30.80

Lamb kebab, oven baked in slightly spicy
tomato sauce, cumin & home-made yogurt

MOSHARAKI KOKKINISTO 36.80

Beef cheeks, slow cooked in aromatic
tomato sauce served with grilled eggplant
for smoky flavour. Mixed with cheesy
bechamel sauce

SKEWERS per piece

CHICKEN SKEWER 12.80

Juicy & tender charcoal grilled
chicken, marinated in yogurt & spices

BEEF SKEWER 18.80

Charcoal grilled wagyu beef
mb4+ marinated with rosemary,
mustard seeds & sea salt

LAMB KEBAB 12.80

Minced lamb, seasoned with
spices & aromatic rosemary oil

CHICKEN KEBAB 11.80

Minced chicken, capsicum,
seasoned with spices and thyme

PORK SKEWER 16.80

Duroc pork ribeye, grain-fed,
hormone free, charcoal grilled,
served with cherry tomatoes &
padrone peppers

SEAFOOD & FISH

SEAFOOD KRITHAROTO 52.80

Combination of orzo pasta & tiger
prawns, baby calamari, slowly cooked
in light tomato consomme, lobster bisque
and sprinkled with trikalino bottarga

SEA BASS 600GM 78.80

Mediterranean sea bass, charcoal grilled
sea salt & lemon vinaigrette

OCTOPUS TENTACLE 250GM 54.80

Charcoal grilled whole octopus tentacle.
Marinated and Sous-Vide for 4 hours,
drizzled with extra virgin olive oil & oregano

SEAFOOD PLATTER 98.80

Charcoal grilled octopus, baby calamari,
prawns and smoked mackerel. Served with
slightly spicy eggplant, pepper sauce,
taramosalata & pita bread

SEA BASS PLAKI 600GM 88.80

Oven baked sea bass, wrapped in baking
paper with onions, tomato, broth & herbs

TIGER PRAWNS 500GM 88.80

Charcoal grilled tiger prawns, sea salt,
pepper & lemon vinaigrette

SHARING PLATTERS

MIX COMBO PLATTER 82.80

Charcoal grilled beef skewer, chicken skewer, lamb kebab & chicken kebabs.
Served with fried potatoes, tzatziki, grilled peppers-feta dip & pita bread

PORTERHOUSE STEAK 700GM 168.80

Black Angus - 200 Days Grain-fed - Charcoal grilled porterhouse steak

PORK GYROS PLATE 34.80

Marinated & thinly sliced pork gyros. Served with pickled onion, tzatziki & pita bread

LAMB SHANK KRITHAROTO 50.80

Lamb Shank, Sous-Vide for 6 hours with orzo pasta & cooked our way - (Must try)

LAMB CHOPS (4 PIECES) 54.80

Charcoal grilled, tender, sweet & buttery flavoured lamb chops with a mild aroma.
Served with fried artichokes & potato wedges

SWEET ENDINGS

PISTACHIO ECLAIR (V) 19.80

Freshly baked eclair, filled with smooth
pistachio cream, pomegranate coating,
glazed & caramelized pistachio with flower powder

CHOCOLATE LAVA (V) 19.80

Valrhonas finest dark chocolate lava cake
with a milk chocolate surprise.
Served with vanilla ice cream

BOUGATSA CREAM (V) 18.80

Creamy semolina custard, wrapped in golden
brown crispy fillo pastry. Sprinkled with
icing-sugar & cinnamon powder

GREEK YOGURT (V) 13.80

Homemade yogurt, honeycomb
& walnuts

MILOPITA (V-GF) 17.80

Sous-Vide green apples, flavoured with
cinnamon and clove. Rich caramel
sauce with maple syrup & gluten-free
almond crumble. Served with
vanilla ice cream

KUNEFE (V) 22.80

Crispy kataifi pastry, filled with mastelo
soft cheese and soaked in aromatic honey
syrup. Served with ice cream &
pistachio. Cooking time 18min

DESSERT PLATTER (V) 58.80

3 Desserts of your choice

ICE CREAM PER SCOOP (V) 6.80

Ask for our flavours