

DINNER

# F I R E D O G



BY NIGHT

DINNER / 17.30 - LATE

COLD (SERVED WITH PITTA)

<b>HOUMOUS (VF)</b>	5.9	<b>GREEN FAVA BEAN DIP (VF)</b>	5.9
<b>TARAMA</b>	5.9	<b>OLIVES (VF)</b>	5.9
<b>TZATZIKI (V)</b>	5.9	<b>SELECTION OF 4 MEZZE FROM THE ABOVE</b>	18.9

RAW &amp; SALAD

<b>AEGEAN SALAD (V)</b>	9.9	<b>YELLOW FIN TUNA</b>	15.9
		PONZU INFUSED KEWPIE, OSCIETRA CAVIAR, HOLTWHITES SOURDOUGH	

HOT

<b>WASABI DUSTED CALAMARI</b>	10.9	<b>SEARED QUEEN SCALLOPS</b>	13.9
GARLIC AIOLI		BEEF BACON BLANKETS, PEA PUREE	
<b>COAL FIRED CAULIFLOWER (V)(N)</b>	9.9	<b>HALLOUMI (V)</b>	10.9
TOMATO VELOUTÉ, DUKKAH, GARLIC YOGHURT		FIRE ROASTED AEGEAN VEGETABLES, BELUGA LENTILS, BASIL DRESSING	
<b>COAL FIRED OCTOPUS</b>	10.9	<b>FIRE ROASTED WINGS</b>	5.9
FAVA BEAN PUREE, SALTY FINGERS		DIPPED IN SPICY GREEK YOGHURT	
<b>WAGYU SLIDER</b>	10.9		
SRIRACHA MAYO, APPLEWOOD CHEESE			

WE HAVE MUCH TO BE GRATEFUL FOR THE ANCIENT CULTURAL BEGINNINGS OF THE ANATOLIAN AND AEGEAN SETTLEMENTS, AND NONE MORE SO THAN FOR THE HUMBLE BARBECUE GRILL AND THE CELEBRATION OF SHARED CUISINE AMONGST FRIENDS AND FAMILY.

LAND

<b>WAGYU BEEF MANTI (TURKISH DUMPLINGS)</b>	15.9	<b>COAL FIRED LAMB RIBS</b>	18.9
GARLIC YOGHURT, ALEPPO PEPPER BEURRE NOISSETTE		OAK SMOKED, SRIRARCHA MAYO, SCALLION STRINGS, ON GREEK PITTA	
<b>CHICKEN THIGH SKEWERS</b>	16.9	<b>SMOKED AUBERGINE STEAK (VF)</b>	15.9
AJI AMERILLO, AGAVE, THYME, GARLIC YOGHURT, TOASTED SESAME		MISO GLAZE, WILD MUSHROOM FRICASSEE AND GRILLED TOFU, TOASTED SESAME, VEGAN TRUFFLE AIOLI, POMEGRANATE SEEDS	
<b>LAMB SKEWER BY SKEWD</b>	23.9	<b>RIBEYE STEAK 10OZ</b>	34.9
SMOKED EGGPLANT PUREE, PICKLED KAPYA, SCALLION STRINGS, ALEPPO PEPPER NOISSETTE, SUMAC, SERVED ON PITTA		SPECIAL ENGLISH BLUE BREED, PEPPERCORN SAUCE	
<b>KEFTEDES</b>	14.9	<b>CREAMY SHORT MACARONI (V)(N)</b>	16.9
WAGYU BEEF MINCE, KIMCHI, SKEWD EGGPLANT PUREE, GARLIC YOGHURT		WINTER VEGETABLES, ROASTED PINE NUTS, CREAMY BASIL SAUCE	

SEA

<b>PRAWN SAGANAKI</b>	25.9	<b>SEA BASS</b>	21.9
SHORT MACARONI, GARDEN PEAS		ROASTED IN BANANA LEAF, SWEET POTATOES, BROCCOLINI LEMON THYME CHIMICHURRI	
<b>COAL FIRED OCTOPUS</b>	23.9	<b>YELLOW FIN TUNA STEAK</b>	23.9
OLIVE OIL, WILD OREGANO, HAND CUT CHIPS		CELERIAC PUREE, STIR FRIED VEGETABLES	
<b>KING PRAWNS &amp; FETA KATSU</b>	25.9		
WILD RICE			
<b>WILD SALMON</b>	22.9		
MISO GLAZE, BROCCOLINI, WILD RICE			

SIDES

<b>HAND CUT CHIPS (V)</b>	4.9	<b>POURGOURI (VF)</b>	3.9
ALEPPO PEPPER & OREGANO SALT		<b>BBQ ONIONS (VF)</b>	4.5
<b>COAL FIRED SEASONAL GREENS (VF)(N)</b>	5.5	<b>BBQ MUSHROOM (VF)</b>	4.5
ROASTED ALMOND FLAKES & CHILLIES			

THE SMALL PRINT

If you have allergies or dietary requirements please inform a member of staff.  
A 12.5% discretionary service charge will be added to the bill.

(V) - VEGETARIAN  
(VF) - VEGAN FRIENDLY  
(N) - NUTS



# F I R E D O G

## DRINKS

### COCKTAILS

#### FD ESPRESSO MARTINI 11

GREY GOOSE VODKA, FIREDOG HOUSE ESPRESSO, TIA MARIA

#### MOUNTAIN SPRITZ 10

OTTO'S ATHENS VERMOUTH, MOUNTAIN TEA, HONEY, LEMON

#### PORNSTAR MARTINI 12

ABSOLUT VANILLA VODKA, PASSIONFRUIT, VANILLA, PROSECCO

#### LYCHEE MARTINI 12

BEEFEATER PINK GIN, LYCHEE, CITRUS, NEROLI

#### FD NEGRONI 10

OLD SPORT MASTIXA GIN, CAMPARI, FIG LIQUOR, OTTO'S VERMOUTH

#### TOKYO ROCKS 14

GREY GOOSE VODKA, YUZU SAKE, LYCHEE JUICE, SHISO LEAF

#### AEGEAN MAI TAI 13

FRAGOSYKO, STRAWBERRY, COINTREAU, LIME

#### AEGEAN SUNSET 14

MONKEY 47 GIN, CHAMOMILE, ELDERFLOWER, LEMON, BUTTERFLY PEA TEA

### CLASSICS / 10-15

#### COSMOPOLITAN

MARGARITA

PIÑA COLADA

KIR ROYALE

AMARETTO/  
WHISKEY/  
PISCO SOUR

NEGRONI

FRENCH MARTINI

LONG ISLAND ICED  
TEA

MAI TAI

OLD FASHIONED

SAZERAC

MANHATTAN

TOM COLLINS

DAIQUIRI

### MOCKTAILS / 7.5

VIRGIN MOJITO

VIRGIN PINA COLADA

ELDERFLOWER SPRITZ

### WHITE WINE

	REGION	175 ML	BOTTLE
MYLONAS SAVATIANO, 2020	ATTIKA / GREECE	7	27
PINOT GRIGIO, 2022	ITALY	9	31
SAUVIGNON BLANC, 2022	NEW ZEALAND	10	39
GAVI DI GAVI, 2022	ITALY	11	42
PETRITIS, KYPERUNDA, 2022	CYPRUS	11	44
POULLY-FUMÉ, J. DE VILLEBOIS, 2022	LOIRE/FRANCE		69
URAGYA, TOKAJI FURMINT, 2019	HUNGARY		72
SANCERRE, L'INDISCRETE, 2022	LOIRE/FRANCE		74
SAINT-AUBIN, 1ER CRU CLOS DU CHATEAU, PROPER MAUFOUX, 2022	BURGUNDY/FRANCE		179

### SPARKLING & CHAMPAGNE

	REGION	125 ML	BOTTLE
PET-NAT ROSATO, 2022	RIOJA/SPAIN	10	46
PROSECCO, EXTRA DRY, NV	VENETO/ITALY	7	32
RATHFINNY, CLASSIC CUVÉE BRUT, 2018	SUSSEX/ENGLAND	13	69
TAITTINGER BRUT, NV	FRANCE	15	99

### RED WINE

	REGION	175 ML	BOTTLE
KOKOTAS 3 HILLS AGIORGITIKO, 2021	ATTIKA / GREECE	7	27
SANGIOVESE/MERLOT, 2021	TUSCANY/ITALY	9	33
RIOJA, RESERVA, 2017	SPAIN	10	40
MALBEC, MATÍAS RICCIPELLI, 2021	ARGENTINA	12	44
OKUZGOZU, KAYRA, 2019	TURKEY	13	48
MERLOT, CHATEAU OUMSIYAT, 2020	LEBANON		44
CHIANTI CLASSICO, 2019	TUSCANY/ITALY		59
PRIMITIVO DI MANDURIA RISERVA, 2018	PUGLIA/ITALY		79
CHATEAUNEUF-DU-PAPE ROUGE, 2020	SOUTHERN RHONE/FRANCE		189

### ORANGE + ROSÉ

	REGION	175 ML	BOTTLE
PINOT GRIGIO ROSATO, 2022	ITALY	7	27
MIRAVAL, 2022	COTE DE PROVENCE/FRANCE	9	38
WHISPERING ANGEL, 2022	CÔTE DE PROVENCE/FRANCE	13	49
AMFORA VIN ORANGE, 2021	LANGUEDOC/FRANCE		56

### BEERS & CIDERS

NISSOS 4.9

ASAHI 330ML 5.5

EFES 500ML 5.9

SASSY APPLE / ROSÉ CIDER 5.9

### JUICES

FRESH ORANGE 4.5

FRESH APPLE 4.5

ORANGE, CARROT, TURMERIC 5.5

APPLE, CUCUMBER, SPINACH 5.5

### BOTTLED SODAS

COKE, DIET COKE, COKE ZERO, LEMONADE, GINGER ALE, GINGER BEER 2.5

STILL WATER 3.9

SPARKLING WATER 3.9