

BREAKFAST

LUNCH

# F I R E D O G



BY DAY

## BREAKFAST / 8.30 - 17.00

**PASTRIES & CAKES** PLEASE ASK A MEMBER OF STAFF FOR CHOICES

**2 TOAST (V)** SOURDOUGH OR GLUTEN FREE BAGEL, CHOICE OF FIG, APRICOT, STRAWBERRY JAM 3.5

**BEACH HOUSE GRANOLA (V)** BAKED GF OATS, COCONUT SUGAR, VANILLA, CINNAMON, OLIVE OIL, DATE MOLASSES, SEASONAL FRUIT, GREEK YOGHURT 9

**BREAKFAST SANDO** ORGANIC CUMBERLAND SAUSAGE, IBERICO BACON, EGG, TRUFFLE MAYO, TOMATO & CHILLI JAM, GRILLED CIABATTA 11.9

**EGGS HOW YOU LIKE (V)** 2 FRIED, POACHED OR SCRAMBLED CACKLEBEAN EGGS ON SOURDOUGH TOAST (ADD FROM BREAKFAST EXTRAS BELOW) 7.9

**THE FULL FIREDOG** ORGANIC CUMBERLAND SAUSAGE, 2 FRIED EGGS, IBERICO BACON, BUBBLE & SQUEEK, PORTOBELLO MUSHROOM, BEANS, SOURDOUGH TOAST 12.9

**THE FULL GARDEN (V)** 2 FRIED EGGS, SPINACH, PORTOBELLO MUSHROOM, FIRE ROASTED CHERRY TOMATOES, BEANS, HASHBROWN 12.9

**BODRUM HASH** SCRAMBLED CACKLEBEAN EGGS, SMOKED SALMON, AVOCADO, GARLIC YOGHURT, HASH BROWN, TURKISH CHILLI FLAKE BEURRE NOISETTE, RED ONION, PARSLEY & SUMAC SALAD 12.9

**SUNNY SIDE SANTORINI** 2 FRIED CACKLEBEAN EGGS, FIRE ROASTED TOMATOES, PORTOBELLO MUSHROOM, HALLOUMI, SANTORINI GREEN FAVA BEAN PURÉE, ORGANIC CRETAN SAUSAGE OR SMOKED SALMON ON SOURDOUGH TOAST 12.9

**ALACATI SHAKSHUKA (V)** MENEMEN, CHIVE CREAM, 2 POACHED EGGS, SOURDOUGH TOAST 11.9

**SERIFOS BENEDICT (V)** 2 POACHED CACKLEBEAN EGGS, HALLOUMI, PORTOBELLO MUSHROOM, FIRE ROASTED CHERRY TOMATOES, AVOCADO, SPINACH, AGED BALSAMIC, HOLLANDAISE, FLAX SEEDS ON SOURDOUGH TOAST 11.9

**ALO AMERICA** BLACK ANGUS RIBEYE, 2 FRIED CACKLEBEAN EGGS, POTATO HASH, SHALLOT GRAVY, BURNT CHERRY TOMATOES 19.9

**GREEN EGGS (V) (N)** 2 CACKLEBEAN POACHED EGGS ON FIRE ROASTED SEASONAL GREENS – ROASTED ALMOND FLAKES & CHILLIES – BURNT ONION ASH, PRESERVED EGG YOLK, SOURDOUGH TOAST 10.9

**TSOUREKI FRENCH TOAST (V) (N)** CARAMELISED PINEAPPLE, HONEY MOUSSE, PISTACHIO, CINNAMON 9.9

## BREAKFAST EXTRAS

BUBBLE & SQUEEK (V) 2.5

PORTOBELLO MUSHROOM (VF) 2

FIRE ROASTED TOMATOES (VF) 2

SPINACH (VF) 2.5

BEANS (VF) 2

HASH BROWN (V) 2.5

AVOCADO (VF) 2

IBERICO BACON 2.9

SMOKED SALMON 3.5

GRILLED HALLOUMI (V) 3.5

ORGANIC CRETAN SAUSAGE 2.5

ORGANIC CUMBERLAND SAUSAGE 2.5

TURKEY OR BEEF RASHERS 2.5

BEEF SAUSAGE 2.5

## KIDS / 5

YOGHURT, FRUIT, HONEY (V)

SCRAMBLED EGGS ON TOAST (V)

BACON / SAUSAGE ON TOAST

BURGER & CHIPS

## LUNCH / 12.00 - 17.00

TO START

### DIPS (SERVED WITH PITTA)

**HOUMOUS (VF)** 5.9

**TARAMA** 5.9

**TZATZIKI (V)** 5.9

**GREEN FAVA BEAN (VF)** 5.9

**OLIVES (VF)** 4.9

**SELECTION OF 4 MEZZE FROM THE ABOVE** 18.9

### HOT

**WASABI DUSTED CALAMARI** WILD ROCKET & GARLIC AIOLI 9.5

**COAL FIRED CAULIFLOWER (V)** TOMATO VELOUTE, DUKKAH, GARLIC YOGHURT 9.9

**HALLOUMI (V)** FIRE ROASTED AEGEAN VEGETABLES, BELUGA LENTILS, BASIL DRESSING 10.9

**FIRE ROASTED WINGS** SPICY GREEK YOGHURT 5.9

**COAL FIRED OCTOPUS** FAVA BEAN PUREE, SALTY FINGERS 10.9

### MAINS

**WAGYU BEEF MANTI** GARLIC YOGHURT, ALEPPO PEPPER, BEURRE NOISETTE 15.5

**CHICKEN THIGH SKEWERS** AJI AMARILLO, AGAVE, THYME, WILD ROCKET & GARLIC YOGHURT, TOASTED SESAME 10.9

**SWEET POTATO JACKET** COAL FIRED CHICKEN SKEWER, FETA CRUMBLE, SPICY HARISSA BUTTER 11.9

**LAMB SKEWER BY SKEWD** SMOKED EGGPLANT PUREE, PICKLED KAPYA, SCALLION STRINGS, ALEPPO PEPPER BEURRE NOISETTE, SUMAC, SERVED ON PITTA 23.9

**KEFTEDES** WAGYU BEEF MINCE, KIMCHI, SKEWD EGGPLANT PUREE, GARLIC YOGHURT 14.9

**COAL FIRED LAMB RIBS** OAK SMOKED, SRIRACHA MAYO, SCALLION STRINGS, ON GREEK PITTA 18.9

**SMOKED AUBERGINE STEAK (VF)** MISO GLAZE, WILD MUSHROOM FRICASSEE AND GRILLED TOFU, TOASTED SESAME, VEGAN TRUFFLE AIOLI, POMEGRANATE SEEDS 12.9

**COAL FIRED OCTOPUS** OLIVE OIL, WILD OREGANO, HAND-CUT CHIPS 23.9

**SEABASS** COAL FIRED, HAND CUT CHIPS, TARTARE SAUCE 21.9

**BANGERS & BUBBLE** 2 CUMBERLAND SAUSAGES, SHALLOT GRAVY 9.9

### RAW & SALAD

**AEGEAN SALAD (V)** 9.9

**YELLOW FIN TUNA TARTARE**

PONZU INFUSED KEWPIE, OSCIETRA CAVIAR, HOLTWHITES SOURDOUGH 15.9

### GYROS / SANDWICHES

**CHICKEN GYRO** ORGANIC CHICKEN THIGHS, AJI AMARILLO, AGAVE, THYME, WILD ROCKET & GARLIC MAYO, HAND CUT CHIPS, HAND STRETCHED PITTA 11.9

**IBERICO GYRO** AJI AMARILLO & AGAVE, IBERICO, HAND CUT CHIPS, HAND STRETCHED PITTA 13.9

**RIB EYE STEAK SANDWICH** 28 DAYS AGED ENGLISH BLUE, TOMATO & CHILLI RELISH, POMMERY WHOLEGRAIN MUSTARD MAYO 19.9

### SIDES

**HAND CUT CHIPS (V)** ALEPPO PEPPER & OREGANO SALT 4.5

**POURGOURI / BULGUR (VF)** 3.9

**COAL FIRED SEASONAL GREENS (VF) (N)** ROASTED ALMOND FLAKES, CHILLIES 5.5

**BBQ ONIONS (VF)** 4.5

**BBQ MUSHROOMS (VF)** 4.5



# F I R E D O G



## DRINKS

### COFFEE

- ESPRESSO 2.7
- AMERICANO 2.7
- FILTER (HAND BREW V60) 5.5
- PICCOLO 2.9
- FLAT WHITE 3.2
- LATTE 3.3
- CAPPUCCINO 3.3
- CEREMONIAL MATCHA LATTE 3.9
- TURMERIC CHAI LATTE 3.9
- DECAF +0.30
- PLANT BASED MILK ALTERNATIVES +0.30

### TEA

- BREAKFAST, OOLONG, EARL GREY, GREEN, CAMOMILE, FRESH MINT 2.7
- ORGANIC MOUNTAIN 3.5

### CHOCOLATE

- MOCHA 3.7
- HOT CHOCOLATE (ORIGINAL) 3.2
- KIDS HOT CHOCOLATE 2

### ICED COFFEE

- ICED AMERICANO 3.2
- ICED LATTE 3.7
- FREDDO ESPRESSO 3
- FREDDO CAPPUCCINO 3.7

### ICED TEA / 3.5

- PINEAPPLE & COCONUT
- PASSION FRUIT
- LEMON
- LYCHEE

### 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

### BEERS & CIDERS

- NISSOS 4.9
- ASAHI 330ML 5.5
- EFES 500ML 5.9
- SASSY APPLE / ROSÉ CIDER 5.9

### MILKSHAKES

- VANILYA 5
- FERRERO MEETS ROCHER 6.9
- BAK-LOVER (BAKLAVA) 6.9
- LOTS OF STRAWBERRIES 5.5
- BANANA 4 PEANUTBUTTER 5.9

### SMOOTHIES

- COCONUT & BERRIES 5.5
- TROPICAL BURST 5.5
- BERRY DE' BERRY 5.5
- BLUEBERRY BANANA NUT 5.5
- GREENIE 5.5

### IMMUNE BOOSTER SHOTS

- GINGER SHOT 4.5
- GREEN GINGER SHOT 4.5

## 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

## 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 RICCITELLI, 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

## SPARKLING & CHAMPAGNE

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

## 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