

# F I R E D O G



DINNER

BY NIGHT

## DINNER / 17.30 - LATE

### COLD (SERVED WITH PITTA)

<b>HOUMOUS (VF)</b>	6.5	<b>GREEN FAVA BEAN DIP (VF)</b>	6.5
<b>TARAMA</b>	6.5	<b>OLIVES (VF)</b>	6.5
<b>TZATZIKI (V)</b>	6.5	<b>SELECTION OF 4 MEZZE FROM THE ABOVE</b>	19.9

### RAW & SALAD

<b>GREEK SALAD (V)</b>	10.9	<b>CREEDY CARVER DUCK SALAD (N)</b>	16.9
TOMATOES, FETA, CUCUMBER, CAPERS, RED ONION, DAKOS, FIGS		CHICORY, GRAPEFRUIT, MICRO ROCKET, TOASTED PINE NUTS, WALNUT DRESSING	
<b>GRANAROLO BURRATA (V) (N)</b>	16.9	<b>CHICKEN CEASER SALAD</b>	15.5
BASIL PESTO, CHERRY TOMATOES, ORGANIC AMFISSA & KALAMATA OLIVES		ROMAINE LETTUCE, SPICED CROUTONS, HOME MADE CEASAR DRESSING, PARMIGIANO REGGIANO	

### HOT

<b>CALAMARI</b>	10.5	<b>SEARED QUEEN SCALLOPS</b>	15.9
TARTARE SAUCE		CELERIAC PUREE, ALEPPO PEPPER, BEURRE NOISETTE	
<b>COAL FIRED CAULIFLOWER (V) (N)</b>	9.5	<b>BBQ WINGS</b>	7.9
TOMATO VELOUTÉ, DUKKAH, GARLIC YOGHURT		SPICY BBQ SAUCE, TOASTED SESAME SEEDS, CHIVES	
<b>COAL FIRED OCTOPUS</b>	12.5		
KALAMATA OLIVE TAPENADE			
<b>SMASHED 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>BUTTER CHICKEN</b>	16.9	<b>SMOKED AUBERGINE STEAK (VF)</b>	16.9
ORGANIC CHICKEN, CREAMY CURRY SAUCE, STEAMED RICE		MISO GLAZE, WILD MUSHROOM FRICASSEE AND GRILLED TOFU, TOASTED SESAME, VEGAN TRUFFLE AIOLI, POMEGRANATE SEEDS	
<b>CHICKEN THIGH SKEWERS</b>	17.9	<b>RIBEYE STEAK 10 OZ</b>	39.9
AJI AMARILLO, AGAVE, THYME, GARLIC YOGHURT, TOASTED SESAME		SPECIAL ENGLISH BLUE BREED, PORTOBELLO MUSHROOMS, CHERRY TOMATOES	
<b>LAMB SKEWER BY SKEWD</b>	24.9	<b>SLOW BRAISED SHORT RIB</b>	24.9
SMOKED EGGPLANT PUREE, PICKLED KAPYA, SCALLION STRINGS, ALEPPO PEPPER BEURRE NOISETTE, SUMAC, SERVED ON PITTA		BLACK ANGUS, SHALLOT MASH, BROCCOLINI, THYME JUS	
<b>KEFTEDES</b>	16.9		
SPICED LAMB, SAN MARZANO TOMATO SAUCE, STEAMED RICE			
<b>COAL FIRED LAMB RIBS</b>	19.9		
OAK SMOKED, SRIRACHA MAYO, SCALLION STRINGS, ON GREEK PITTA			
<b>CHICKEN SKEWER BY SKEWD</b>	16.9		
RED ONION AND SUMAK SALAD, HUNG YOGHURT, PITTA			

### BURGERS

APPLEWOOD CHEESE, BREAD & BUTTER PICKLE, LETTUCE & TOMATO, HAND CUT CHIPS, WINTER SLAW	
<b>SMASHED WAGYU BEEF</b> 13.9	<b>EXTRA PATTY</b> 3.9
<b>GRILLED CHICKEN</b> 14.9	
<b>VEGETARIAN</b> 14.9	

## SEA

<b>COAL FIRED OCTOPUS</b>	25.9	<b>FISH &amp; CHIPS</b>	21.9
OLIVE OIL, WILD OREGANO, BRAISED FENNEL		SEA BASS, HAND CUT CHIPS, GREEN PEAS, AMFISSA OLIVES, TARTARE SAUCE	
<b>KING PRAWNS &amp; FETA KATSU</b>	25.9	<b>SEA BREAM</b>	21.9
WILD RICE		COAL FIRED, HAND CUT CHIPS, TARTARE SAUCE	
<b>HERB CRUSTED SALMON</b>	21.9	<b>YELLOW FIN TUNA STEAK</b>	24.9
GARLIC SAUTEED SPINACH, BABY POTATOES, HOLLANDAISE SAUCE		ROASTED WINTER VEGETABLES RATATOUILLE	

## SIDES

<b>HAND CUT CHIPS (V)</b>	4.9	<b>COAL FIRED SEASONAL GREENS (VF) (N)</b>	5.9
ALEPPO PEPPER & OREGANO SALT		ROASTED ALMOND FLAKES & CHILLIES	
<b>STEAMED RICE (V)</b>	4.9	<b>BBQ ONIONS (VF)</b>	4.9
<b>WILD RICE (V)</b>	5.9	<b>BBQ MUSHROOMS (VF)</b>	4.9

### 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
VINHO VERDE, AZEVERDO 2022	PORTUGAL	7	27
ASSYRTIKO, CLIO MUSES WHITE 2022	GREECE	8.5	30
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	FRANCE		69
RIESLING, SCHLOSS JOHANNISBERG 2022	GERMANY		69
SAINT-AUBIN, 1ER CRU CLOS DU CHATEAU, PROPER MAUFOUX, 2022	BURGUNDY / FRANCE		179

### SPARKLING & CHAMPAGNE

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

### RED WINE

	REGION	175 ML	BOTTLE
CARIGNAN, NO ES PITUKO, 2021	CHILE	7	29
AGIORGITIKO, CLIO MUSES RED 2022	GREECE	9	33
RIOJA, RESERVA, 2017	SPAIN	10	40
MERLOT, CHATEAU OUMSIYAT, 2020	LEBANON	11	44
MALBEC, MATÍAS RICCIPELLI, 2021	ARGENTINA	12	45
SAPERAVI, BEDOBA 2021	GEORGIA	12	46
BUZBAG RESERVE, KAYRA 2022	TURKEY	13	48
BAROLO, SAN SILVESTRE, PATRES 2019	ITALY		69
CHATEAUNEUF-DU-PAPE ROUGE, 2020	SOUTHERN RHONE / FRANCE		189

### ORANGE + ROSÉ

	REGION	175 ML	BOTTLE
PINOT GRIGIO ROSATO, 2022	ITALY	7	27
MIRAVAL, 2022	FRANCE	9	38
WHISPERING ANGEL, 2022	FRANCE	13	49
AMFORA VIN ORANGE, 2021	FRANCE	11	49

### 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