

BREAKFAST

LUNCH

F I R E D O G



BY DAY

BREAKFAST / 8.30 - 17.00

OMELETTE Whole Cacklebean Eggs Or Egg Whites, Topped With Crumbled Feta, Chives, Garnish	12.9
BEACH HOUSE GRANOLA (V) Baked Gf Oats, Coconut Sugar, Vanilla, Cinnamon, Olive Oil, Date Molasses, Seasonal Fruit, Greek Yoghurt	9.9
BREAKFAST SANDO Organic Cumberland Sausage, Iberico Bacon, Egg, Truffle Mayo, Tomato & Chilli Jam, Grilled Ciabatta	11.9
AEGEAN BREAKFAST SPREAD Includes Sigara Boregi, Eggs How You Like, Honey, Clotted Cream, Grilled Beef Sausage, Halloum. Organic Amfissa & Kalamata Olives, Cherry Tomatoes, Cucumber, Green Pepper Salad, Feta, Jams	16.9
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 & Squeak, Portobello Mushroom, Beans, Sourdough Toast	13.9
THE FULL GARDEN (V) 2 Fried Eggs, Spinach, Portobello Mushroom, Fire Roasted Cherry Tomatoes, Beans, Hash Brown	13.9
BODRUM HASH Scrambled Cacklebean Eggs, Smoked Salmon, Avocado, Garlic Yoghurt, Hash Brown, Turkish Chilli Flake Beurre Noisette, Red Onion, Parsley & Sumac Salad	13.9
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	13.9
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	12.9
ALO AMERICA Black Angus Ribeye, 2 Fried Cacklebean Eggs, Potato Hash, Shallot Gravy, Burnt Cherry Tomatoes	21.9
TSOUREKI FRENCH TOAST (V) (N) Caramelised Pineapple, Honey Mousse, Pistachio, Cinnamon	10.9
PANCAKES (V) (N) Mascarpone, Agave Syrup, Crème Fraîche, Berry Compote	9.9

BREAKFAST EXTRAS

BUBBLE & SQUEAK (V)	2.5	2 SOURDOUGH TOAST & JAM	2.5
PORTOBELLO MUSHROOM (VF)	2	IBERICO BACON	3.5
FIRE ROASTED TOMATOES (VF)	2	SMOKED SALMON	3.9
SPINACH (VF)	2.5	GRILLED HALLOUMI (V)	3.9
HASH BROWNS (V)	2.5	ORGANIC SAUSAGES:	2.5
AVOCADO (VF)	2	BEEF/CRETAN/CUMBERLAND	
2 SIGARA BOREK	2.9	TURKEY OR BEEF RASHERS	2.5

KIDS / 5

YOGHURT, FRUIT, HONEY (V)
SCRAMBLED EGGS ON TOAST (V)
BACON / SAUSAGE ON TOAST
PANCAKES: NUTELLA & BANANA
SMASHED 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

CALAMARI Tartare Sauce	9.9
COAL FIRED CAULIFLOWER (V) Tomato Veloute, Dukkah, Garlic Yoghurt	8.9
BBQ WINGS Spicy Bbq Sauce, Toasted Sesame Seeds, Chives	7.9
COAL FIRED OCTOPUS Kalamata Olive Tapenade	11.9

MAINS

Served with Shepherds Salad	
FISH & CHIPS Sea Bass, Hand Cut Chips, Green Peas, Amfissa Olives, Tartare Sauce	19.9
COAL FIRED OCTOPUS Olive Oil, Wild Oregano, Braised Seasoned Fennel	24.9
BUTTER CHICKEN Organic Chicken, Creamy Curry Sauce, Steamed Rice	15.9
CHICKEN THIGH SKEWERS Aji Amarillo, Agave, Thyme, Wild Rocket & Garlic Yoghurt, Toasted Sesame	13.9
FIRE ROASTED WINGS Sriracha Mayo, Scallion Strings	15.9
LAMB SKEWER BY SKEWD Smoked Eggplant Puree, Pickled Kapya, Scallion Strings, Aleppo Pepper Beurre Noisette, Sumac, Served On Pitta	20.9
KEFTEDES Spiced Lamb, San Marzano Tomato Sauce, Steamed Rice	15.9
COAL FIRED LAMB RIBS Oak Smoked, Sriracha Mayo, Scallion Strings, On Greek Pitta	19.9
SMOKED AUBERGINE STEAK (V) Miso Glaze, Wild Mushroom Fricassee And Grilled Tofu, Toasted Sesame, Vegan Truffle Aioli, Pomegranate Seeds	13.9
CHICKEN SKEWER BY SKEWD Red Onion And Sumak Salad, Hung Yoghurt, Pitta	16.9
SLOW BRAISED SHORT RIB	24.9
Black Angus, Shallot Mash, Broccolini, Thyme Jus	
HERB CRUSTED SALMON	19.9
Garlic Sauteed Spinach, Baby Potatoes, Hollandaise Sauce	

SALAD

GREEK SALAD (V) Tomatoes, Feta, Cucumber, Capers, Red Onion, Dakos, Figs	9.9
GRANAROLO BURRATA (V) (N) Basil Pesto, Cherry Tomatoes, Organic Amfissa & Kalamata Olives	14.9
CHICKEN CAESAR SALAD Organic Chicken Thigh, Romaine Lettuce, Spiced Croutons, Creamy Ceasar Dressing	14.9

GYROS / SANDWICHES

HALLOUMI GYRO Thyme, Wild Rocket & Garlic Mayo, Tomato & Red Onion Slad, Hand Cut Chips, Hand Stretched Pitta	12.9
CHICKEN GYRO Organic Chicken Thighs, Aji Amarillo, Agave, Thyme, Wild Rocket & Garlic Mayo, Hand Cut Chips, Hand Stretched Pitta	12.9
RIB EYE STEAK SANDWICH 28 Days Aged English Blue, Tomato & Chilli Relish, Pommery Wholegrain Mustard Mayo	20.9

BURGERS

Applewood Cheese, Bread & Butter Pickle, Lettuce & Tomato, Hand Cut Chips, Winter Slaw	
SMASHED WAGYU BEEF (DOUBLE PATTY)	16.9
GRILLED CHICKEN	14.9
VEGETARIAN	14.9

SIDES

HAND CUT CHIPS (V) Aleppo Pepper & Oregano Salt	4.9
STEAMED RICE (V)	4.5
WILD RICE (V)	5.5
COAL FIRED SEASONAL GREENS (VF) (N) Roasted Almond Flakes, Chillies	6.9
BBQ ONIONS (VF)	4.9
BBQ MUSHROOMS (VF)	4.9



F I R E D O G

DRINKS

COFFEE

ESPRESSO 2.7
 AMERICANO 2.7
 CAFETIÈRE (FRENCH PRESS) 4
 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 LATTE 3.9
 CHAI LATTE 3.9
 DECAF +0.30
 PLANT BASED MILK ALTERNATIVES +0.30
 SYRUP ALTERNATIVES
 VANILLA, HAZELNUT, CARAMEL, PUMPKIN
 SPICE +0.30

TEA

BREAKFAST, OOLONG, EARL GREY,
 GREEN, CAMOMILE, PEPPERMINT, JASMINE,
 LEMONGRASS, FRESH MINT 2.7
 ORGANIC MOUNTAIN 3.5

CHOCOLATE

MOCHA 3.7
 HOT CHOCOLATE 3.2
 KIDS HOT CHOCOLATE 2
 WHITE CHOCOLATE 3.7

ICED COFFEE

FRAPPE 3.5
 ICED AMERICANO 3.2
 ICED LATTE 3.7
 FREDDO ESPRESSO 3
 FREDDO CAPPUCCINO 3.7

ICED TEA / 3.5

PINEAPPLE & COCONUT
 PASSIONFRUIT
 LEMON
 LYCHEE

JUICES

FRESH BLOOD ORANGE 5.9
 FRESH ORANGE 4.9
 FRESH APPLE 4.9
 ORANGE, CARROT, TURMERIC 5.9
 APPLE, CUCUMBER, SPINACH 5.9

BOTTLED SODAS & FERMENTS

COKE, DIET COKE, COKE ZERO, LEMONADE,
 GINGER ALE, GINGER BEER, 3 CENTS
 GRAPEFRUIT SODA 2.5
 STILL WATER 3.9
 SPARKLING WATER 3.9

BEERS & CIDERS

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

MILKSHAKES

VANILLA 5
 STRAWBERRY 5
 OREO 6.9
 BANANA PEANUT BUTTER 5.9

SMOOTHIES

TROPICAL BURST 6.5
 MIXED BERRIES 6.5
 GREEN DETOX 6.5

IMMUNE BOOSTER SHOTS

ORANGE GINGER SHOT 4.9
 GREEN GINGER SHOT 4.9

WHITE WINE

	REGION	175 ML	BOTTLE
VINHO VERDE, AZEVERDO, 2022	PORTUGAL	8	29
ASSYRTIKO, CLIO MUSES WHITE, 2022	GREECE	8.5	30
PINOT GRIGIO, 2022	ITALY	9	31
SAUVIGNON BLANC, 2022	NEW ZEALAND	11	42
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

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	8	29
MIRAVAL, 2022	FRANCE	13	44
WHISPERING ANGEL, 2022	FRANCE	13	49
AMFORA VIN ORANGE, 2021	LANGUEDOC / FRANCE	11	49

SPARKLING & CHAMPAGNE

	REGION	125 ML	BOTTLE
PET-NAT ROSATO, 2022	SPAIN	10	46
PROSECCO, EXTRA DRY, NV	ITALY	7	32
RATHFINNY, CLASSIC CUVEE BRUT, 2018	ENGLAND	14	74
TAITTINGER BRUT, NV	FRANCE	15	99

COCKTAILS

ESPRESSO MARTINI 11

Grey Goose Vodka, Fire Dog Single
 Origin Espresso, Tia Maria

MASTIHA & HONEY SPRITZ 9.5

Mastic Tetteris Liqueur, Loxwood Honey Wine, Bee
 Pollen

GUAVA & LEMONGRASS BELLINI 9.5

Guava Puree, Lemongrass, Prosecco

MIMOSA 9.5

Fresh Orange Juice, Prosecco

FIREDOG BLOODY MARY 12

Absolut Vodka, Tomato Juice, Bloody Mary Mix (Celery/
 Worcestershire Sauce/ Tabasco), Salgam

PORNSTAR MARTINI 12

Absolut Vanilla Vodka, Passionfruit, Vanilla, Prosecco

LYCHEE MARTINI 12

Beefeater Pink Gin, Lychee, Citrus, Neroli

FIG NEGRONI 10

Old Sport Mastixa Gin, Campari, Fig Liqueur, Otto's
 Vermouth

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