



## Cylla Sunday Roast From Symposium to Sunday: A Greek Tradition Reimagined

In ancient Greece, the symposium was more than a gathering. It was an art form.  
Friends reclined side by side, wine flowed freely, and conversations  
danced between philosophy, poetry, and laughter.

Food was shared, stories were told, and every meal was a celebration of connection.  
Thousands of years later, the spirit of the symposium lives on—at the Greek Sunday table.  
Across the country, from island courtyards to mountain homes, Sunday remains a ritual.

The smell of roasted meats fills the air—  
rich, familiar, and comforting.  
It signals more than just a meal;  
it signals a moment.  
The table is set for more than just a meal—it's set for catching up, slowing down, and coming  
together.

At Cylla Modern Greek Dining, we honour this living tradition with our Sunday Roast.  
Inspired by the warmth of ancient gatherings and the comfort of home-cooked feasts,  
our roast brings together authentic flavours  
and our signature hospitality.

This isn't just a meal.  
It's a return to what matters.

Sundays from 12pm - 5pm



# SUNDAY ROAST GREEK EXPERIENCE

## Half Grilled Chicken

Corn Fed Chicken | Oregano | Beef jus  
£26

## Lamb Kleftiko

Lamb Shoulder slow cooked | Thyme | Beef jus  
£27.95

## Pork Porchetta

Rolled Pork | Crackling Skin | Beef jus  
£26

## Gemista

Stuffed Seasonal Vegetables | Mint | Yogurt  
£24

## Full Roast

(for 2 to share)

Half Grilled Chicken | Lamb Kleftiko | Pork Porchetta | Beef jus  
£52

**All the above are served with the following selection**

## Brioche Bread

## Roast Potatoes

Staka butter | Thyme

## Grilled Carrots

Labneh | Honey

## Cretan Gamopilafo

Arborio Rice | Beef Stock | Lemon | Staka Butter

## EXTRAS

### Taramas

Cod Roe | Messologi Avgotaraho | Chive | Parsley  
£6.5

### Tzatziki

Yogurt | Cucumber | Extra Virgin Olive Oil | Dill | Pearls  
£6.5

### Tirokafteri

Florine Pepper | Feta | Chili  
£6.5

### Aubergine

Parsley | Garlic | Vinegar | Mustard  
£6.5

### Fried Olives

Garlic | Oregano | Vinegar | Extra Virgin Olive Oil  
£6

### Beetroot

Cumin | Yogurt | Pecan | Garlic  
£6.5

### Greek Salad

Tomato | Samphire | Cucumber | Caper | Carob Rusk |  
Feta | Kalamon Olives  
£12

### Mini Mousaka

Breadcrumbs | Yogurt | Smoked Paprika | Aubergine |  
Beef  
£11.5

### Fried Green Peppers

Aged Balsamic | Extra Virgin Olive Oil | Labneh  
£9.5

### Grilled Feta

Cherry tomato | Spring Onion | Green Pepper | Chili |  
Lemon | Oregano  
£10.5

### Metsovo Smoked Cheese

Fig | Lemon | Breadcrumb  
£10.5

## SIDES

### Greek Cauliflower Cheese

Smoked Metsovo Cheese  
£6.5

### Myconian Salad

Galotiri Cheese | Datterini | Samphire |  
Caper Leaf  
£8.5

### Tenderstem Broccoli

Houmous | Sesame Seeds  
£7.5

### Homemade Bread & Greek Pita

£6.5

Please inform your server of any allergies or intolerances before placing your order.

While every effort is made to accommodate dietary needs, due to the nature of our kitchen and cooking style, we cannot guarantee the absence of allergens in any dish.

A discretionary 12.5% service charge will be added to your bill.

This is shared among the entire Cylla team in recognition of their commitment to your experience.

 **Vegan option available**

For Allergens Scan Below

