

I should be
SOUVLAKI
GREAT GREEK GRILL

PRESS RELEASE – 12th April 2014

Get your Greek on at
I SHOULD BE SOUVLAKI
Brand new Greek Street Food Stall

Go Greek at the Brunel Museum's legendary cocktail pop-up, *Midnight Apothecary* where Chris & Tom will be dishing up delicious and authentic Greek pita souvlaki, fresh off the grill at their new street food stall, ***I SHOULD BE SOUVLAKI***.

I SHOULD BE SOUVLAKI fills a big Greek gap in the London street food scene, bringing the original flavours of Greek street food to Rotherhithe, London.

Every Saturday from 19th April, Easter weekend, stop by the stall and grab yourself a fluffy hand-made pita stuffed with marinated and grilled chicken or pork, chips, tomato, onion and tzatziki. You'll be hooked. For vegetarians, we swap the meat for succulent grilled halloumi.

According to Greek in London, Anastasios K, *"I often get cravings for proper Greek souvlaki pita but I've struggled to find the real thing in London, so tasting Chris & Tom's souvlaki was like going home! That juicy chargrilled meat with oregano, lemon and paprika wrapped in a pillowy bread brings back my Saturday night memories, full of souvlaki and vintage Greek movies on TV."*

Souvlakia are the perfect accompaniment to the Midnight Apothecary's stupendous cocktails – so come and share the Greek love at ***I SHOULD BE SOUVLAKI!***

EVERY Saturday from 19th April
From 6pm at Midnight Apothecary,
Brunel Museum, Railway Avenue, Rotherhithe, London
[facebook.com/greatgreekgrill](https://www.facebook.com/greatgreekgrill)

-ends-

For all press enquiries please contact Chris Caudle

M: 07958 585 406

E: enquiries@christophercaudle.co.uk

Notes to editors

About I Should Be Souvlaki

Best friends Chris and Tom have travelled to Greece many times on holiday, as much for the food as the sea and sun. While they are aficionados of the delicious traditional cuisine found in island tavernas, sometimes nothing hits the spot quite like some late-night fast food. And they fell in love instantly with the mouthwatering gyros and souvlaki from the street kiosks.

A pita souvlaki is grilled chicken or pork marinated in olive oil, lemon juice, garlic, oregano and mint, served inside fluffy round bread with tzatziki, tomato, red onion and chips, with a sprinkling of parsley, a dash of paprika and a squirt of lemon. They are truly addictive.

Some things seem no-brainers: back in London, Tom got cravings for souvlaki but couldn't find anywhere selling the real deal - just countless kebab shops. He suggested to Chris, a trained chef, that they should set up their own stall and unleash this delicious, healthy Greek fast food on the city. After a couple of sampling sessions among their foodie friends, they became convinced that people would get the taste for souvlaki too.

And so I Should be Souvlaki was born, launching its first weekly stall at pop-up cocktail club The Midnight Apothecary at the Brunel Museum, Rotherhithe starting Easter weekend 2014. Come along and discover a taste for souvlaki too!