

Get your Greek on every Saturday at Midnight Apothecary with:

I should be
SOUVLAKI
GREAT GREEK GRILL

Go Greek on Saturdays at the **Brunel Museum's Midnight Apothecary** where best friends **Chris & Tom** will be dishing up delicious, authentic Greek pita souvlaki, fresh off the grill.

Every Saturday evening from **Easter weekend** onwards, stop by the stall and tuck into a pita souvlaki or two: fluffy bread stuffed with **marinated grilled chicken or pork**, chips, tomato, red onion and tzatziki. You'll be hooked. For vegetarians, we swap the meat for succulent **grilled halloumi**.

Souvlakia are the perfect accompaniment to **Lottie's stupendous cocktails** – so come and share the Greek love!

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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 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 just 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 the pop-up cocktail club Midnight Apothecary at the Brunel Museum, Rotherhithe starting Easter weekend 2014. Come and discover a taste for souvlaki too!

