CHECKLIST

Ordering octopus at a Greek restaurant: your confidence checklist

- [ ] Ask whether the octopus is grilled or boiled before ordering
- [ ] Start with a shared meze portion rather than a main course
- [ ] Look for menu descriptions that mention tenderness or slow cooking
- [ ] Check that other diners have octopus on their tables
- [ ] Pair your order with a crisp white wine or lemon wedges
- [ ] Watch for clean edges and visible char marks on the plate
- [ ] Squeeze fresh lemon over the octopus to lift the flavour
- [ ] Move on to another dish if the texture disappoints