

APRIL 2024

SPREADS AND BREAD

Sourdough, thyme olive oil	£9	
Tirokafteri, pul biber, smoked olive oil	£10	
Baba ghanoush, dukkah, sumac	£10	
Tarama, bottarga, dill oil	£10	
COLD AND HOT MEZE		
Artichokes salad, avocado, mix salad, smoked thyme graviera	£18	
Greek salad, barrel-aged feta, cretan rusk	£15	
Veal carpaccio, cemen, caperberries, confit datterino	£27	
Saganaki, aged feta, kataifi, truffle honey, basil	£18	
Mucver, courgette, carrots, lime yoghurt	83	
Grilled squid, parsley dressing, lemon oil, oregano	£19	
Scallop in shell, lemon oil, truffle, bone marrow	£9 each	
MAIN DISHES		
Beef fillet, artichoke puree, chestnut mushroom, thyme jus	£49	
Lobster paccheri, pasta, lobster bisque, basil	£49	
Stone bass fillet, yellow pepper sauce, friseè	£29	
Lamb cutlets (3 pcs), lemon oil, oregano	£50	
Grilled baby chicken, sweetcorn, spelt, graviera cheese	£35	
Pastichio, mushrooms, cep espuma	£22	
TO SHARE		
Butterflied sea bass 1.2kg	£100	
Porterhouse 1.2kg	£150	
Forternouse 1.2kg	2130	
SIDES		
Truffle chips, oregano	£9	
Tenderstem broccoli, vaduvan, lemon oil, dill	£9	
Baby gem salad, mint, dill, mustard dressing	£9	
Padron peppers	£9	



DESSERTS

Pistachio kataifi £11

pistachio cremeaux, caramelised nuts, cardamon syrup

Tahini tiramisu £12 tahini, Barboun, sesame seeds

Please ask a manager for further allergen information. Our dishes may contain traces of allergens and fish dishes may contain small bones. Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.