

HUMMUS &
TARAMA
with crudité
19

CAVIAR
PLATINUM 30g 105 | 50g 175 | 125g 390
OSCIETRA 30g 120 | 50g 200 | 125g 500
BELUGA 30g 255 | 50g 425 | 125g 995
served with bomboloni, sour cream & ricotta

BREAD BASKET (VG)
Greek extra olive oil,
25yr aged balsamic
11

YELLOWTAIL
sweet potato puree with citrus
28
SEA BREAM CARPACCIO
lemon & wild oregano dressing,
avruga caviar, green apple
25

CRUDO

BEEF CARPACCIO
smoked cheese,
pickled mushrooms,
truffle mustard dressing
28

SPICY 'NDUJA BEEF TARTARE
confit egg yolk, Florina pepper sauce
27

TUNA TARTARE
citrus dressing, avocado,
crispy spiced phyllo
26

SALADS

BURRATA (V)
datterini tomato & confit San Marzano,
basil, thyme
23

CHARRED BEETROOTS (V)
walnut & almond pesto,
Greek yoghurt & vinaigrette
22

GREEK SALAD (V)
barrel-aged feta, tomatoes, cucumber,
Kalamáta olives
21

ANTIPASTI

POLENTA BITES (V)
truffle tzatziki sauce
22
KEFTEDES
Greek-style meatballs, tomato relish,
smoked yoghurt
18 | 32

CROCCHETTE DI FORMAGGIO
Taleggio, Provolone,
Cheddar, truffle mayonnaise
16

GRILLED GREEK SAUSAGE
aubergine, passata sauce, chillies,
grilled bread
19

FRIED SQUID
black garlic aioli
24

SHRIMP LOUKOUMADES
spicy honey, grain mustard sauce
25

ROMAN FLATBREADS

Beef tomato, garlic confit, wild oregano (VG) 18
Gorgonzola dolce, black truffle (v) 27

Campagnola mozzarella, tomato sauce, basil (v) 18
Italian fennel sausage, Stracciatella and potato 27

MAINS

WOOD-FIRED CAULIFLOWER (VG)
dry fruit chutney, tahini, zaatar,
pomegranate molasses
24

STRIP LOIN TAGLIATA
green peppercorn sauce,
pickled onion, crunchy potato
40

RIGATONI AL RAGU
beef ragù, parmesan
30

SIDES

STEAMED BABY POTATOES (VG)
red onion, capers, preserved lemon
10

GRILLED BROCCOLI (VG)
black garlic mayo
12



A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2 per person. Please scan QR code to find out allergen and nutrition information.

V vegetarian
VG vegan