

LUNCH SET MENU

A MEDITERRANEAN ODYSSEY

AVAILABLE MONDAY-FRIDAY 12PM-4PM
2 COURSES 38 | 3 COURSES 44

COMPLIMENTARY ELIXIR SHOT
cucumber, apple, lemon, mint, agave

STARTERS

SEABREAM CARPACCIO
lemon & wild oregano dressing, avruga caviar,
green apple

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

GREEK SALAD
barrel-aged feta, tomatoes, cucumber,
Kalamáta olives

KEFTEDES
Greek-style meatballs, tomato relish,
smoked yogurt

MAINS

WOOD-FIRED CAULIFLOWER (VG)
tahini, pomegranate molasses,
almonds, chutney

SEABREAM
fricassé green, tomato, capers

GRILLED CHICKEN
bell peppers, crispy potatoes, gremolata

DESSERTS

SELECTION OF
CHOCOLATE TRUFFLES

BACCHANALIA TIRAMISU
mascarpone cream, coffee namelaka,
savoiardi biscuit

ICE CREAM &
SORBET SELECTION

SIDES

GREEN BEANS (VG)
fresh tomato sauce, mint, verjus
9.5

WILD GREENS (VG) ♦
cavolo nero, Catalonia chicory
8.5

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

DRINKS

MOSCHOFILERO,
SEMELI ESTATE 2021
9 glass - 25 carafe - 49 bottle

BACCHANALIA SPRITZ
Prosecco, grapefruit soda, Mastika, bitters,
grapefruit and basil cordial
12.50

ORGANIC CHIANTI,
POGGIOTONDO 2020
11 glass - 30 carafe - 59 bottle



Please scan QR code to find out allergen and nutrition information
V vegetarian VG vegan ♦ truffle