



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

HUMMUS & TARAMA

with crudités

19

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

11

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo

26

CRUDO

SEA BREAM CARPACCIO 🌊

lemon & wild oregano dressing,
avruga caviar, green apple

25

SPICY 'NDUJA BEEF TARTARE

confit egg yolk, Florina pepper sauce

27

YELLOWTAIL

sweet potato puree with citrus

28

BEEF CARPACCIO

smoked cheese, pickled mushrooms, truffle
mustard dressing

28

IN PRIMIS

BAKED SCALLOPS

chermoula butter, breadcrumb
11/pc

GRILLED OCTOPUS 🍷

Greek fava purée, onion stifado,
wild oregano dressing

27

ROMAN FLATBREADS

Gorgonzola dolce, black truffle (v) 27
Campagnola mozzarella, tomato sauce, basil (v) 18
Beef tomato, garlic confit, wild oregano (vg) 18

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yoghurt

18 | 32

FRIED SQUID

black garlic aioli

24

POLENTA BITES (V)

truffle tzatziki sauce

22

CROCCHETTE DI FORMAGGIO (V) 🍷

Taleggio, provolone, Cheddar, truffle mayonnaise

16

GRILLED GREEK SAUSAGE

aubergine, passata sauce, chillies, grilled bread

19

SALADS

BURRATA (V) 🍷

datterini tomato & confit San Marzano,
basil, thyme

23

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives

21

CHARRED BEETROOTS (V)

walnut and almond pesto,
Greek yoghurt, vinaigrette

22

BACCHANALIA'S CAESAR

baby lettuce, aged parmesan,
crispy prosciutto

22

PASTA

LASAGNA (V)

mushroom ragu, graviera sauce,
tomato compote
28

LINGUINE ALLE VONGOLE

clams, white wine, chilli
28

TAGLIATELLE TRUFFLE (V)

mushrooms butter,
black truffle
35
white truffle MP

RIGATONI RAGU

beef ragu, parmesan
30

MUSHROOM RISOTTO (V)

acquerello rice, wild mushrooms, black truffle
31



FOOD FROM THE GODS



BACCHUS FEASTING

dishes for the table

LOBSTER PACCHERI PASTA 🦞

black truffle, creamy bisque sauce
165

BISTECCA

40 day dry-aged 1kg British beef,
béarnaise, truffle cauliflower
150

WOOD-FIRED LAMB

thyme sauce, lamb jus, wild oregano
135

OSSOBUCO ALLA MILANESE

risotto saffron
105

FILETTO ALLA ROSSINI

fois gras, focaccia, Barolo veal sauce
190

GRILLED CHICKEN

padron peppers, roasted potatoes, chicken jus
38

SMOKED SHORT RIBS

burnt tomato sauce, cabbage salad
45

STRIP LOIN TAGLIATA

green peppercorn sauce, pickled onion,
crunchy potato
40

WOOD-FIRED CAULIFLOWER (VG)

tahini, pomegranate molasses,
almonds, chutney
24

DOVER SOLE

potato and leek velouté, burnt butter
49

SHRIMPS "SAGANAKI"

tomato sauce, barrel-aged feta, ouzo
46

SEABREAM 🐟

fricassé green, tomato, capers
39

SALT CRUST SEA BASS 🐟

citrus dressing
85

SIDES

WILD GREENS (VG) 🌿

cavolo nero, Catalonia chicory
8.5

STEAMED BABY POTATOES (VG)

red onion, capers,
preserved lemon
10

GREEN BEANS (VG)

fresh tomato sauce,
mint, verjus
9.5

GRILLED BROCCOLI (VG)

black garlic mayo
12

Elevate your dishes with our selection of decadent additions

🦞 black truffle £6 per g

🐟 caviar £32 per 10g

(V) vegetarian (VG) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. 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.

