

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

7

**TZATZIKI & RED PEPPER  
HUMMUS**

with crudités

15

**SMOKED TARAMA**

bottarga and olives

12

**BACCHANALIA SHARING  
ENTRÉES**

29

**CRUDO****TUNA TARTARE**citrus dressing, avocado,  
crispy spiced phyllo

24

**SEA BREAM  
CARPACCIO**sauce vierge, amalfi  
lemon, verbena oil

22

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

26

**SCALLOP CEVICHE**celery gazpacho, smoked cucumber,  
garlic flowers

22

**SPICY 'NDUJA  
BEEF TARTARE**

confit egg yolk, florina pepper sauce

22

**SMOKED SALMON**grain mustard dressing, pickles,  
zhalter

18



**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

**IN PRIMIS****SHRIMPS "SAGANAKI"**

tomato sauce, barrel-aged feta, ouzo

22

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

14

**FRIED SQUID**

black garlic aioli

19

**SCALLOPS**

lemon sabayon lettuce, herring roe

9/pc

**KEFTEDES**Greek-style meatballs,  
tomato relish, smoked yoghurt

15

**GRILLED OCTOPUS**Greek fava purée, onion stifado,  
wild oregano dressing

27

**TARTUFO FLATBREAD (V)**

gorgonzola dolce, black truffle

19

**CROCCHETTE****DI FORMAGGIO (V)**taleggio, provolone, cheddar,  
truffle mayonnaise

12

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

22

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

18

**BETROOT CARPACCIO (V)**

walnut pesto, yoghurt

18

**GREEN GOD SALAD (VG)**avocado, seeds, peach,  
white balsamic vinegar vinegrette

18

## PASTA

### RISOTTO VERDE (V)

spinach & rocket pesto,  
dill butter, lemon powder  
24

### FREGOLA WITH GRILLED SQUID

courgette, peas, spinach, amalfi lemon  
26

### TAGLIATELLE TRUFFLE (V)

mushrooms butter, black truffle  
38

### DEVON CRAB LINGUINI

lemon, chilli, herb butter,  
platinum caviar  
32

### RIGATONI RAGU

beef ragu, parmesan  
28

### “PASTITSIO”

oxtail ragu, graviera sauce,  
black truffle  
30



## FOOD FROM THE GODS



### COD “A LA POLITA”

artichokes, peas, mussel butter sauce  
34

### SEABREAM (V)

mussels, clams in a langoustine bisque  
37

### AUBERGINE SCHNITZEL

smoked tomato & parsley salad,  
black garlic mayo  
26

### BACCHUS FEASTING

dishes for the table

### LOBSTER PACCHERI PASTA (V) (V)

black truffle, creamy bisque sauce  
60 | 130

### SALT CRUST SEA BASS (V) (V)

citrus dressing  
80

### CHICKEN SKEWER

feta spicy spread, cucumber, mint salad  
35

### LAMB CHOPS

paprika sauce, cabbage salad  
39

### RIB-EYE “SOUVLA”

sour cherry harissa,  
roasted peppers, tzatziki  
48

### STRIP LOIN TAGLIATA (V)

green peppercorn sauce,  
pickled onion, crunchy potato  
41

## SIDES

### BABY COURGETTE (VG) (V)

steamed courgettes, saffron dressing, wild greens  
9

### GREEN BEANS (VG)

fresh tomato sauce, mint, verjus  
9

### STEAMED BABY POTATOES (VG) (V)

red onion, capers, preserved lemon  
8

### GREEK FRIED POTATOES

parmesan, truffle mayo  
9

### CHERRY TOMATO SALAD

basil vinegrette  
8

Elevate your dishes with our selection of decadent additions

black truffle £8 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.

