

TZATZIKI & RED PEPPER
HUMMUS (V)
with crudités
15

MARINATED OLIVES (VG)
4

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 virgin olive oil,
25yr aged balsamic
7

SMOKED TARAMA
bottarga and olives
12



CRUDO



SPICY 'NDUJA
BEEF TARTARE
confit egg yolk, florina pepper sauce
22

TUNA TARTARE
citrus dressing, avocado,
crispy spiced phyllo
24

BEEF CARPACCIO
smoked cheese, pickled mushrooms
truffle mustard dressing
26

SEA BREAM CARPACCIO
sauce vierge, amalfi
lemon, verbena oil
22

YELLOWTAIL
sweet potato puree with citrus
22



MEZZE



ARANCINI (V)
summer vegetables puree,
mozzarella
14

GRILLED GREEK SAUSAGE
aubergine, passata sauce, chillies, grilled bread
14

PADRON PEPPERS (V)
calabrian mayo
9

LAMB CROQUETTES
tomato-chilli chutney
17

KEFTEDES
Greek-style meatballs, tomato relish,
smoked yoghurt
15

COURGETTE STICKS (V)
yoghurt, mint
15

CROCCHETTE
DI FORMAGGIO (V)
staleggio, provolone, cheddar,
truffle mayonnaise
12

CHICKEN SKEWERS
(2pc)
lemongrass, ginger, mayo
16

DEEP-FRIED SMOKED
BURRATA (V)
with mixed fruit chutney
16

GREEK FRIED POTATOES (V)
parmesan, truffle mayo
9

FRIED SQUID
black garlic aioli
20

