

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

9

**TZATZIKI & RED PEPPER
HUMMUS (V)**

with crudités

18

SMOKED TARAMA

bottarga and olives

12

**BACCHANALIA SHARING
ENTRÉES**

30

CRUDO**TUNA TARTARE**

citrus dressing, avocado,
crispy spiced phyllo

26

**SEA BREAM
CARPACCIO**

sauce vierge, amalfi
lemon, verbena oil

22

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing

28

SCALLOP CEVICHE

celery gazpacho, smoked cucumber,
garlic flowers

24

**SPICY 'NDUJA
BEEF TARTARE**

confit egg yolk, florina pepper sauce

27

SMOKED SALMON

grain mustard dressing, pickles,
zhater

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

24

GRILLED GREEK SAUSAGE

aubergine, passata sauce,
chillies, grilled bread

16

FRIED SQUID

black garlic aioli

24

SCALLOPS

smoked tomato, tabasco,
beef bacon crumble

11/pc

KEFTEDES

Greek-style meatballs,
tomato relish, smoked yoghurt

18

GRILLED OCTOPUS

Greek fava purée, onion stifado,
wild oregano dressing

27

TARTUFO FLATBREAD (V)

gorgonzola dolce, black truffle

26

**CROCCHETTE
DI FORMAGGIO (V)**

taleggio, provolone, cheddar,
truffle mayonnaise

16

SALADS**BURRATA (V)**

aubergine, sun-dried tomato, roasted red
peppers

23

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives

23

CHARRED BEETROOT (V)

walnut pesto, yoghurt

22

GREEN GOD SALAD (VG)

avocado, seeds, peach,
white balsamic vinegar vinaigrette

22

PASTA

PUMPKIN RISOTTO (V)
delicia pumpkin, goat cheese, sage butter
28

FREGOLA WITH
GRILLED SQUID
courgette, peas, spinach, amalfi lemon
28

TAGLIATELLE TRUFFLE (V)
mushrooms butter, black truffle
42

DEVON CRAB LINGUINI
lemon, chilli, herb butter,
platinum caviar
36

RIGATONI RAGU
beef ragu, parmesan
31

CONCHIGLIONI MUSHROOM (V)
maitake mushroom ragu, graviera sauce,
truffle, parmesan chips
31



FOOD FROM THE GODS



COD "A LA POLITA"
artichokes, peas, mussel butter sauce
34

SEABREAM (V)
mussels, clams in a langoustine bisque
39

BURNT HISPI CABBAGE (VG) ♦
parsnip puree, carob molasses sauce,
smoked almonds, black garlic
26

BACCHUS FEASTING

dishes for the table

LOBSTER PACCHERI PASTA (V) ♦
black truffle, creamy bisque sauce
68 | 130

SALT CRUST SEA BASS (V)
citrus dressing
105

WOOD-FIRED LAMB LEG (V)
thyme sauce, lamb jus, wild oregano
110

CHICKEN SKEWER
grilled oyster mushrooms,
ginger & lemon mayo
39

LAMB CHOPS
paprika sauce, cabbage salad
41

RIB-EYE "SOUVLA"
sour cherry harissa,
roasted peppers, tzatziki
48

STRIP LOIN TAGLIATA ♦
green peppercorn sauce,
pickled onion, crunchy potato
44

SIDES

BABY COURGETTE (VG)
steamed courgettes, saffron dressing, wild greens
12

GREEN BEANS (VG)
fresh tomato sauce, mint, verjus
12

SMOKED SWEET POTATO (V) ♦
calabrese mayo, metsovone smoked cheese
crema, fried onion & garlic
12

GREEK FRIED POTATOES (V) ♦
parmesan, truffle mayo
14

CHERRY TOMATO SALAD (VG)
basil vinegrette
12

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.

