

# SET MENU

AVAILABLE MONDAY - FRIDAY 12PM - 6PM  
SATURDAY 12PM- 4PM

2 COURSES £32 | 3 COURSES £39

Enhance your experience:

RED PEPPER HUMMUS (V)

pinenuts, florina pepper

£4

TZATZIKI (V)

cucumber, dill

£4

SMOKED TARAMA

kalamáta olives

£4

## STARTER

Choose one of the following options:

FRIED RAVIOLI (V)

pesto, rocket, parmesan

VITELLO TONNATO

thinly sliced veal, tuna sauce, caperberries

GRILLED GREEK SAUSAGE

aubergine, peppers, tahini yogurt, grilled bread

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,  
Kalamáta olives

## MAINS

Choose one of the following options:

GRILLED SALMON

warm potato salad,  
beurre blanc

BABY CHICKEN

mustard and Amalfi lemon  
chicken jus

PICANHA STEAK (200G)

lemon thyme chimichurri,  
broccoli

SEAFOOD RAGU PASTA

malloreddus, braised octopus and squid

GREEK FRIED POTATO (V)

oregano  
£5

Pair with:

GREEN BEANS (V)

fresh tomato sauce,  
mint, verjus  
£5

GRILLED BROCCOLI (V)

black garlic mayo, mediterranean  
chimichurri  
£5

## DESSERT

BACCHANALIA TIRAMISU

mascarpone cream, coffee namelaka,  
savoiardi biscuit

AFFOGATO

fior di latte, espresso nutella sauce



Please scan QR code to find out allergen and nutrition information.  
(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.