

### BREAD BASKET (VG)

Greek extra virgin olive oil,  
25yr aged balsamic  
9

### SMOKED TARAMA

bottarga and olives  
12

## CAVIAR

PLATINUM 30g 105 | 50g 175 | 125g 390

OSCIETRA 30g 120 | 50g 200 | 125g 500

BELUGA 30g 255 | 50g 425 | 125g 995

### RED PEPPER HUMMUS (V)

seasonal crudité, Aleppo peppers  
13

### BACCHANALIA SHARING ENTRÉES

30

## CRUDO

### TUNA TARTARE

citrus dressing, avocado,  
crispy spiced phyllo  
26

### RED SNAPPER TARTARE

pomelo, lime, spicy Calabrian mayo  
26

### BEEF CARPACCIO 🍷

smoked cheese, pickled mushrooms,  
truffle mustard dressing  
28

### VITELLO TONNATO

veal crudo, tuna vinaigrette, capers  
24

### SPICY "NDUJA" BEEF TARTARE

confit egg yolk, florina pepper sauce  
27

### SMOKED SALMON

grain mustard dressing, pickles, zhater  
18

## SEASONAL SELECTION

### SMOKED LAMB PAPPARDELLE

grilled artichokes, gremolata, mizithra cheese  
37

### BRAISED SHORT RIB

pomegranate molasses, fregola and peas  
70

### CATCH OF THE DAY

verbena lemon oil, tomato salsa  
110

### COWBOY LAMB STEAK

mediterranean chimichurri, burnt onion salt  
48



## IN PRIMIS

### SHRIMPS "SAGANAKI"

tomato sauce,  
barrel-aged feta, ouzo  
24

### FRIED SQUID

black garlic aioli  
24

### KEFTEDES

Greek-style meatballs,  
tomato relish, smoked yoghurt  
18

### GRILLED OCTOPUS

Greek fava purée, onion stifado,  
wild oregano dressing  
27

### CROCCHETTE DI FORMAGGIO (V) 🍷

taleggio, provolone, cheddar,  
truffle mayonnaise  
16

### TARTUFO FLATBREAD (V) 🍷

gorgonzola dolce,  
black truffle  
26

### GRILLED GREEK SAUSAGE

aubergine, passata sauce,  
chillies, grilled bread  
16

## SALADS

### BURRATA (V)

aubergine, sun-dried tomato,  
roasted red peppers  
23

### GREEK SALAD (V)

barrel-aged feta, tomatoes,  
cucumber, Kalamáta olives  
23

### BETROOT SALAD (V)

soft mizithra, walnuts,  
blackberries  
22

### GREEN GOD SALAD (VG)

blood orange, pink radichhio,  
avocado, buckweat  
22

## PASTA

### RISOTTO PRIMAVERA (VG)

zucchini, spring peas, carrot, sorrel  
28

Add on Burrata 8

### CHAMPAGNE RISOTTO

scallops, smoked butter sauce, fish roe,  
artichoke

37

Add on Scallops 8

### TAGLIATELLE TRUFFLE (V)

mushroom 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



### BUTTERFLIED SEA BREAM

mixed heritage tomato, basil, salsa Verde

39

### CHICKEN SKEWER

grilled oyster mushrooms,  
ginger & lemon mayo

39

### LAMB CHOPS

paprika sauce, cabbage salad

41

### BACCHUS FEASTING

dishes for the table

### LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

68 | 130

### SALT CRUST SEA BASS

citrus dressing

105

### WOOD-FIRED LAMB LEG

thyme sauce, lamb jus, wild oregano

130

### BURNT HISPI CABBAGE (VG)

parsnip purée,  
carob molasses sauce,  
smoked almonds, black garlic

26

### RIB EYE (300G)

Mediterranean seasoning, esme & pepper salsa

48

### STRIP LOIN TAGLIATA

green peppercorn sauce,  
pickled onion, crunchy potato

44

## SIDES

### CHERRY TOMATO SALAD (VG)

basil vinaigrette

12

### GRILLED BROCCOLI (VG)

black garlic mayo

12

### GREEN BEANS (VG)

fresh tomato sauce,  
mint, verjus

12

### GREEK FRIED POTATOES (V)

parmesan, truffle mayo

14

### GRILLED VEGETABLES (V)

kohlrabi, pepper, zucchini, broccoli

12

Elevate your dishes with our selection of decadent additions

black truffle £8 per g

caviar £27 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.

