



£150 PER PERSON

SMOKED TAROMA

Kalamata crumble

SALMON TARTARE BITES

baby gem cups, citrus mayo

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing

CROCCHETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar,
truffle mayonnaise

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamata olives

BURRATA (V)

aubergine, sun-dried tomato,
roasted red pepper

GRILLED OCTOPUS

Greek fava purée, onion stifado,
wild oregano dressing

THE APHRODITE FEAST

SALT CRUST SEA BASS

citrus dressing

RIGATONI TRUFFLE

mushroom sauce, porcini butter,
Parmesan

SLOW COOKED BEEF

makaroni, graviera sauce, truffle

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

TOMATO SALAD (VG)

basil vinaigrette



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit



**HALF-BAKED CHOCOLATE
COOKIE**

hazelnut praline, vanilla ice cream



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan