

THE BACCHANALIA FEASTING MENUS

£75 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

GREEK SALAD (V)

barrel-aged feta, tomatoes,
cucumber, Kalamáta olives

KEFTEDES

Greek-style meatballs,
tomato relish, smoked yoghurt

POACHED PRAWNS

basil & lemon dressing, basil mayo

CHARRED BEETROOT (V)

walnut pesto, yoghurt

FRIED SQUID

black garlic aioli

MAINS

RIGATONI RAGU

beef ragù, Parmesan

CHICKEN SKEWER

grilled oyster mushrooms,
ginger & lemon mayo

SALT CRUST SEA BASS

citrus dressing

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus

DESSERTS

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka, savoiardi biscuit

HALF-BAKED CHOCOLATE COOKIE

hazelnut praline, vanilla ice cream



£120 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

GREEK SALAD (V)

barrel-aged feta, tomatoes,
cucumber, Kalamáta olives

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing

GRILLED OCTOPUS

Greek fava purée, onion stifado, wild
oregano dressing

SHRIMPS “SAGANAKI”

tomato sauce, barrel-aged feta, ouzo

CROCCHETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar,
truffle mayonnaise

TRUFFLE PIZZETTA (V)

gorgonzola dolce, black truffle

MAINS

LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

SALT CRUST SEA BASS

citrus dressing

RIB-EYE

green peppercorn sauce, pickled onion

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

DESSERTS

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka, savoiardi biscuit

MEDUSA

coconut cream, fresh raspberry, pistachio cream



Please scan QR code to find out allergen and nutrition information
(V) vegetarian (VG) vegan

