

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



BREAD BASKET (VG) Greek extra virgin olive oil 9				RED PEPPER (VG) HUMMUS seasonal crudité, Aleppo peppers 13				SMOKED TARAMA bottarga and olives 12				BACCHANALIA SHARING ENTRÉES 30				BRAISED SHORT RIB pomegranate molasses, fregola & peas 70				LAMB “KLEFTIKO” GIOUVETSI smoked lamb, orzo pasta, smoked tomato 45				CATCH OF THE DAY verbena lemon oil, tomato salsa 110			
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RAW

TUNA TARTARE citrus dressing, avocado, crispy spiced phyllo 26				RED SNAPPER TARTARE pomelo, lime, spicy Calabrian mayo 26			
YELLOWTAIL CRUDO Greek salad gazpacho, pickled onion, Kalamáta olive powder 27				BEEF TARTARE confit egg yolk, Florina pepper sauce, spicy ‘Nduja’ 27			
BEEF CARPACCIO smoked cheese, pickled mushrooms, truffle mustard 31				POACHED PRAWNS basil & lemon dressing, basil mayo 22			
CAVIAR served with bomboloni, ricotta & sour cream OSCIETRA 50G 200 BELUGA 30G 225							

MEZZE

SHRIMP “SAGANAKI” tomato sauce, barrel-aged feta, ouzo 24				KEFTEDES Greek-style meatballs, tomato relish, smoked yoghurt 18			
GRILLED OCTOPUS Greek fava purée, onion stifado, wild oregano dressing 27				GRILLED GREEK SAUSAGE aubergine, passata sauce, chillies, grilled bread 18			
FRIED SQUID black garlic aioli 24				TRUFFLE PIZZETTA (V) gorgonzola dolce, black truffle 36			
CHEESE CROQUETTES (V) taleggio, provolone, cheddar, truffle mayonnaise 16							

SALADS

BURRATA (V) aubergine, sun-dried tomato, roasted red peppers 24				BEETROOT SALAD (V) soft mizithra, walnuts, blackberries 22				GREEK SALAD (V) barrel-aged feta, tomatoes, cucumber, Kalamáta olives 24				AVOCADO SALAD (VG) citrus, radicchio, crunchy buckwheat pearls 19			
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SEASONAL SELECTION

PASTA

GNOCCHI SAGE VELOUTÉ prosciutto crumble, Parmesan chips, lemon 29				TAGLIATELLE TRUFFLE (V) mushroom butter, black truffle 42			
MUSHROOM RISOTTO (V) 36- months aged Parmesan, porcini butter, Saba vinegar 38				RIGATONI RAGÙ beef ragù, Parmesan 31			
DEVON CRAB LINGUINE lemon, chilli, herb butter, platinum caviar 38				OX CHEEK - SKIOUFIKTA graviera sauce, winter truffle 45			
LOBSTER PACCHERI PASTA black truffle, creamy bisque sauce, 68 135							

OPEN FIRE

CHICKEN SKEWER grilled oyster mushrooms, ginger & lemon mayo 39				RIB-EYE ON THE BONE 350g 55 700g 105 Grape mustard, thyme butter			
BUTTERFLIED SEA BREAM mixed heritage tomato, basil, salsa verde 39				STRIP LOIN TAGLIATA green peppercorn sauce, pickled onion 52			
GRILLED LAMB CHOPS smoked aubergine, red pepper relish, aged feta 44				COWBOY LAMB STEAK Mediterranean chimichurri, burnt onion salt 48			
SALT CRUST SEA BASS citrus dressing 110				BAKED AUBERGINE (V) tomato, mozzarella, cherry harissa 24			

SIDES

GREEK FRIED POTATOES (V) Parmesan, truffle mayo 14				CHERRY TOMATO SALAD (VG) basil vinaigrette 12			
GREEN BEANS (VG) fresh tomato sauce, mint, verjus 12				STUFFED PEPPER (V) Metsovone, graviera, trahana, vinegar dressing 12			
GRILLED VEGETABLES (VG) pepper, zucchini, broccoli, mushroom 12							