



BREAD BASKET (VG)
Greek extra virgin olive oil
9.5

**RED PEPPER (VG)
HUMMUS**
seasonal crudité,
Aleppo peppers
13

SMOKED TARAMA
bottarga and olives
12

**BACCHANALIA
SHARING ENTRÉES**
30

RAW

TUNA TARTARE 26
citrus dressing, avocado, crispy spiced phyllo

YELLOWTAIL 26
hazelnut dressing, radicchio, radish, onion salt

BEEF CARPACCIO 30
smoked cheese, pickled mushrooms,
truffle mustard

CAVIAR
served with bomboloni, ricotta & sour cream
OSCJETRA 50G 200 | BELUGA 30G 225

SEABASS TARTARE 22
pomelo, lime, spicy Calabrian mayo

BEEF TARTARE 25
confit egg yolk, Florina pepper sauce,
spicy 'Nduja'

SEA BREAM CEVICHE 23
pear & yellow chilli dressing, lime, cucumber

MEZZE

SHRIMP "SAGANAKI" 24
tomato sauce, barrel-aged feta, ouzo

GRILLED OCTOPUS 27
Greek fava purée, onion stifado,
wild oregano dressing

FRIED SQUID 24
black garlic aioli

CHEESE CROQUETTES (V) 16
taleggio, provolone, cheddar,
truffle mayonnaise

KEFTEDES 19
Greek-style meatballs, tomato relish,
smoked yoghurt

GRILLED GREEK SAUSAGE 18
aubergine, passata sauce, chillies, grilled bread

TRUFFLE PIZZETTA (V) 38
gorgonzola dolce, black truffle

BAKED FETA 16
fermented honey, chili, crispy phyllo

SALADS

BURRATA (V)
aubergine, sun-dried
tomato, roasted red
peppers
24

**BEETROOT (V)
SALAD**
kale, carob pesto, mizithra
22

GREEK SALAD (V)
barrel-aged feta,
tomatoes, cucumber,
Kalamáta olives
24

**AVOCADO
SALAD (VG)**
baby gem, quinoa,
mango dressing
23

(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.

SEASONAL SELECTION

GLAZED SHORT RIB 64
chilli jam sauce, pickles, fried polenta

GRILLED PRAWNS 33
marjoram & oregano dressing, tomato,
confit garlic

CARBONARA 31
smoked beef bacon, cured egg yolk, black lime

MUSHROOM RISOTTO (V) 38
36- months aged Parmesan,
porcini butter, Saba vinegar

DEVON CRAB LINGUINE 38
lemon, chilli, herb butter, platinum caviar

LOBSTER PACCHERI PASTA 68 | 135
black truffle, creamy bisque sauce

"FISHERMAN'S STEW" 42
roasted flat fish, prawns, mussels in a "Kakavia" sauce

LAMB IN THE "GASTRA" 1 kg 85
slow cooked shoulder, roasted potatoes,
lemon sabayon

PASTA

TAGLIATELLE TRUFFLE (V) 43
mushroom butter, black truffle

RIGATONI RAGÙ 30
beef ragù, Parmesan

STROZZAPRETI ALLA GENOVESE 45
6h slow cooked beef, graviera sauce, truffle

ADD-ONS
Black truffle £12 - 1g
Platinum caviar £40 - 10g

OPEN FIRE

CHICKEN SKEWER 39
grilled oyster mushrooms, ginger & lemon mayo

BUTTERFLIED SEA BREAM 39
mixed heritage tomato, basil, salsa verde

GRILLED LAMB CHOPS 45
smoked aubergine, red pepper relish, aged feta

SALT CRUST SEA BASS 110
citrus dressing

RIB-EYE ON THE BONE 350g 56 | 700g 105
Grape mustard, thyme butter

STRIP LOIN TAGLIATA 53
green peppercorn sauce, pickled onion

SMOKED CAULIFLOWER (VG) 24
seasonal chutney, tahini, pomegranate, almond

SIDES

GREEK FRIED POTATOES (V) 14
Parmesan, truffle mayo

GREEN BEANS (VG) 12
fresh tomato sauce, mint, verjus

GRILLED MUSHROOM (VG) 12
oyster, portobello eryngii mushrooms

TOMATO SALAD (VG) 10
basil vinaigrette

STUFFED PEPPER (V) 11
Metsovone, graviera, trahana, vinegar dressing

GRILLED ASPARAGUS (VG) 14
burnt leek mayo, pangrattato, chilli



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