



### BREAD BASKET (VG)

Greek extra virgin olive oil,  
25yr aged balsamic

### SALMON TARTARE BITES

baby gem cups, citrus mayo

### SMOKED TARAMA

bottarga and olives

### 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,  
Kalamáta 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

### STROZZAPRETI ALLA GENOVESE

6h slow cooked beef,  
graviera sauce, truffle

### GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

### TOMATO SALAD (VG)

basil vinegrette



### BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,  
savoiardi biscuit



### HALF-BAKED CHOCOLATE COOKIE

chocolate chips, vanilla ice cream, pistachio cremeux



Please scan QR code to find out  
allergen and nutrition information

(V) vegetarian (VG) vegan