



OSCIETRA CAVIAR 30G
served with bomboloni,
sour cream & ricotta

BREAD BASKET (VG)
Greek extra virgin olive oil,
25yr aged balsamic

SMOKED TARAMA
bottarga and olives

SALMON TARTARE BITES
baby gem cups. citrus mayo

TUNA TARTARE
citrus dressing, avocado,
crispy spiced phyllo

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

FRIED SQUID
black garlic aioli

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

KEFTEDES
Greek-style meatballs, tomato relish,
smoked yoghurt

THE ARTEMIS FEAST

LOBSTER PACCHERI PASTA
black truffle, creamy bisque sauce

SALT CRUST SEA BASS
citrus dressing

WOOD-FIRED LAMB
thyme sauce, lemon sabayon, wild oregano

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

TOMATO SALAD (VG)
basil vinaigrette

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

BACCHANALIA TIRAMISU (V)
mascarpone cream, coffee namelaka,
savoiardi biscuit

MEDUSA HEAD
Wild strawberries, basil, verbena, pebbles

ICECREAM & SORBET
SELECTION



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan