



BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

SMOKED TARAMA

bottarga and olives

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing

CROCCHETTE DI FORMAGGIO (V)

taleggio, provolone, cheddar,
truffle mayonnaise

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yoghurt

SALMON TARTARE BITES

baby gem cups, citrus mayo

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives

THE DEMETER FEAST

SALT CRUST SEA BASS

citrus dressing

RISOTTO MUSHROOM (V)

Porcini butter,
wild seasonal mushroom

WHOLE GRILLED CHICKEN

lemon, thyme, marjoram

TOMATO SALAD (VG)

basil vinaigrette, lemon salt

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoirdi biscuit



BASQUE CHEESECAKE

fig, ginger, fig leaf ice cream, fig leaf oil



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



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, lemon salt



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit



BASQUE CHEESECAKE

fig, ginger, fig leaf ice cream, fig leaf oil



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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



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