



£150

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 leaf ice cream, burnt figs, ginger crumble



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan