BRUNCH EVERY SATURDAY
12pm - 5pm

COLD MEZE

Seabass Ceviche GF 18
green apple, red onions, coconut tigers milk, citrus caviar

Tuna Tartare GF 24
grapes, almonds, date dressing

Yellowtail GF 21
cucumber, chilli, coriander, lime

Sea Bream Carpaccio GF 20
sea bream, hazelnut dressing, jalapeno, micro basil

Crab GF 22
handpicked crab, crème fraiche, leeks, avocado, cured egg yolk

Beetroot Carpaccio V | VG | GF 10
golden beetroot, pomegranate dressing, red onion, jalapeno, soya yogurt, walnuts

HOT MEZE

Scallop (per piece) GF 13
hand dived scallop, bone marrow crust, truffles

Saganaki VG 17
kataifi barrel aged feta, truffle honey, basil

Langoustine Tempura 32
langoustines, wasabi mayo

Fish Kofte 15
stone bass croquette, skordalia, dill tops

Dolma VG | V 12
stuffed florina peppers, aubergine, pomegranate balsamic, black garlic

Kataifi Prawns 16
hot sauce, coriander

SEA

Lobster Linguini ..... Half 65 / Whole 110
grilled Canadian lobster, lobster sauce, tomatoes, basil

Stonebass Fillet GF 40
sauté spinach, black olives tapenade, ladolemono

Octopus Stifado 30
octopus stew, shallots, apple, raisins, red wine sauce, pita

Kritharoto 40
jumbo shrimps, orzo pasta, prawn bisque, graviera cheese, basil

Seabream 450g GF 30
whole butterflied, samphire, wakame seaweed butter

LAND

Kleftiko GF 40
lamb shank, fried king oyster mushrooms, sundried tomatoes, oregano, lemon

Roast Chicken 30
corn, barley, graviera cheese, chicken reduction

Wagyu Beef Rump 220g GF 120
Japanese wagyu A5 grade, sautè mushrooms, truffle oil, parsley cress

Pastichio VG 24
baked pasta, king oyster mushrooms, cheese sauce

Gemista VG | GF 22
dolma, feta cream, almond creamed potatoes

TO SHARE

Whole Dover Sole 600g GF 75
brown butter, capers, lemon, parsley

Whole Baked Seabass 1.2kg GF 90
ladolemono, chives

Whole Turbot 1kg GF 85
ladolemono, chives

Roasted Monkfish Fillet 1kg GF 88
ladolemono, chives

Hereford Porterhouse Steak 1.2kg GF 100
confit garlic, spiced salt

Roast Rack of Cornish Lamb 700g GF 88
wood fire grill, lemon, mountain oregano

SPREADS

Taramasalata 9
cod roe, samphire, olive oil, lemon, pita

Tzatziki VG 9
cucumber, dill, pita

Bread 7
tirokafteri

SALADS

Greek Salad VG ..... Small 11 / Large 17
barrel-aged feta, cretan dakos

Baby Spinach VG 10
sun dried tomato, kefalotyri

Beetroot Salad VG | GF 9
orange sumac yogurt, pomegranate, pistachio

SIDES

Tenderstem Broccoli VG | V | GF 7
chimichurri dressing

New Potatoes VG | V | GF 7
ladolemono, rosemary, oregano, sumac

Chips VG | V | GF 7
truffle salt, parsley

Please ask a manager for further allergen information. Our dishes may contain traces of allergens and fish dishes may contain small bones.
Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.

VG: Vegeterian | V: Vegan | GF: Gluten Free