



10 | 15

ARTISAN BREADS

marinated olives, beetroot hummus, basil aioli

42

JAMÓN IBÉRICO

crystal bread & tomato with olive oil

33

OYSTERS

keta caviar, wakame & oriental sauce

30

SPICY BLUE FIN TUNA

thin toast, caviar, wakame & avocado, harissa oil
& micro cilantro

28

SALAD OF HASS AVOCADO & MANGO

cherry tomatoes, cucumber, mixed toasted seeds & lime dressing

23

GREEK SALAD WITH ASPARAGUS

iceberg lettuce, cucumber, cherry tomato, hummus,
greek white feta vegan cheese & red pepper

25

CALAMARES

cauliflower purée, fried cauliflower & ink dressing

30

PRAWN TARTAR

pea cream, stracciatella, ginger, lemon & lime

1 intolerance information available at request.

2 kindly note an optional 10% gratuity will be added to your bill to be distributed
amongst our restaurant staff



Mains

19:20 - 22:30



³² SPANAKOPITA

spinach, vegan cheese, macadamias, golden raisins
& lentil gravy

³⁴ ROAST SKATE WING

raya orecchiette pasta, black pudding & chorizo

³⁸ THAI FISH SOUP

sea bass, mussels, prawns, lemon grass, ginger & chilli

³⁶ BROCETA OF OCTOPUS

chickpeas, tahini & harissa oil

³⁸ SLOW COOKED LAMB PIE

carrots, parsnips & garlic

³⁶ PAYSE CHICKEN

creamed polenta, roast onions, pancetta & chicken sauce

⁴⁵ SIRLOIN STEAK

sobrasada, asparagus & sweet potato purée

^{88 (FOR 2 PERSONS)} CHULETON

chimichurri, baked potatoes & mixed green vegetables

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14

PROFITEROLES

with grand marnier cream & chocolate sauce

14

PISTACCHIO & OLIVE OIL CAKE

marinated strawberries & saffron cream



18

HOMEMADE CHOCOLATES, MACAROONS AND GATEAUX OPERA

for 2 persons



14

MANGO AND RASPBERRY TART

with vanilla cream and melba sauce

15

CHOCOLATE MOUSSE

with granola, maple syrup and red fruits



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¹⁴
FRESH CHIPS
with sea salt



¹⁰
ROAST NEW POTATOES
with garlic & herbs

¹²
MIXED GREEN VEGETABLES
served in herb butter

¹²
ROAST BROCCOLI
with chilli & garlic

¹²
CHICORY RUCOLA
cherry tomato, gorgonzola, balsamic vinegar

