



## ATHENIAN TAVERNA

**69.00 per person**

**Available for parties of two or more**

Step into the historical charm of the Athenian Taverna, where the spirit of filoxenia comes alive.

With roots tracing back to ancient times, our taverna pays homage to the age-old tradition of gathering, feasting and camaraderie.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan

(V) Vegetarian

(N) Contains Nuts

CHAPTER 1

**Fresh Pita Bread (v)**

**Tzatziki (v)**

Greek yoghurt with olive oil, spearmint, garlic and cucumber gel.

CHAPTER 2

**Fried Calamari**

Onions, coriander and lime-olive oil dressing.

**Spicy Grilled Meatballs**

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

**Sea Bass Fillet**

Grilled chard, aubergine puree, smoked pepper cream and piccata.

**Rib-Eye 280g**

Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

**Baby Potatoes with Graviera (v)**

Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.

**Broccolini (vg)**

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER 4

**Banoffee New Style (N)**

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.



## GREEK NOSTOS

**82.50 per person**

**Available for parties of two or more**

Welcome to Greek Nostos, a nostalgic journey to the heart of Greece.

Our menu reflects the timeless culinary treasures passed down through generations, capturing the spirit of traditional Greek kitchens where meals are an expression of togetherness.

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## CHAPTER 1

**Fresh Pita Bread (V)****Houmous & Guacamole Bowl (V)**

Creamy Greek chickpeas with tahini, cumin and lemon.

## CHAPTER 2

**Halloumi Cheese Tempura (V)**

Yuzu hollandaise espuma and shiso vinaigrette.

**Chicken Anticucho**

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

## CHAPTER 3

**Orzo with Langoustine & Feta**

Langoustine, bisque, herbs, ouzo and feta cheese.

**Smoked Iberico Ribs 800g**

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

**Baby Potatoes with Graviera (V)**

Pan roasted baby potatoes with herbs, served with gruyere cheese espuma.

**Spicy Sweetcorn (V)**

Grilled sweetcorn served with spicy mayonnaise and parmesan.

## CHAPTER 4

**Choc Ice (N)**

Milk chocolate mousse with crispy almond nougatine.



## MYKONIAN AURA

**110.00 per person**

**Available for parties of two or more**

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

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(Vg) Vegan      (V) Vegetarian      (N) Contains Nuts

CHAPTER 1

**Fresh Pita Bread** (v)

**Smoked Aubergine Salad** (v)

Herbs, garlic and red pepper, served with smoked paprika oil.

CHAPTER 2

**Moussaka**

Honeyed aubergine and slow cooked short rib topped with graviera espuma.

**Sea Bass Ceviche**

Fresh Aegean sea bass with tigers milk, avocado, kiwi and jalapeño.

CHAPTER 3

**Lobster Spaghetti**

Lobster, fresh tomato, garlic, herbs, saffron and butter.

**Wagyu Stifado**

Wagyu striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

**Broccolini** (vg)

Chargrilled broccolini with truffle-yuzu sauce.

**Pearl Oyster Mushrooms** (vg)

Marinated with herbs and chilli.

CHAPTER 4

**Selection of Greek Delicacies** (v)

Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.