



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 (v)

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER 4

Banoffee New Style (v)

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 Souvlaki

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

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

Chocolate Creme Brulee (v)

Cinnamon crumble and Greek coffee ice cream.



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 crispy prawn, 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.