



## ATHENIAN TAVERNA

**69.50 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 10% 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



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## CHAPTER 1

### **Fresh Pita Bread** (v)

### **Houmous & Pomegranate** (vg)

Creamy Greek chickpeas with tahini, cumin, lemon and pomegranate.

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## CHAPTER 2

### **Halloumi Cheese Tempura** (v)

Yuzu hollandaise espuma and shiso vinaigrette.

### **Broken Down Tart** (N)

Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms.

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## CHAPTER 3

### **Sea Bass Fillet**

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

### **Smoked Iberico Ribs**

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.

### **Broccolini** (vg)

Chargrilled broccolini with truffle-yuzu sauce.

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## CHAPTER 4

### **Banoffee New Style** (N)

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



## GREEK NOSTOS

**78.00 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)

#### **Tzatziki** (v)

Greek yoghurt, mint, garlic and cucumber tartare.

#### **Smoked Taramasalata**

White fish roe cream, olive rocks and smoked oil.

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## CHAPTER 2

### **Grilled Octopus**

Creamy Aegean split pea cream and parsley vinaigrette.

#### **Spicy Grilled Meatballs**

Spicy roasted tomato salsa with coriander yoghurt.

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## CHAPTER 3

### **Orzo with Langoustine & Feta**

Langoustine, bisque, herbs, ouzo and feta cheese.

#### **Beef Paccheri**

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and “Metsovone” smoked cheese espuma.

#### **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.

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## 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.

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team.

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## CHAPTER 1

### **Fresh Pita Bread (v)**

#### **Meze Board**

Houmous & Pomegranate (vg) , Tzatziki (v) , Spicy Feta Dip (v) (N)

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## CHAPTER 2

### **Moussaka**

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

### **Fried Calamari**

Onions, coriander and lime-olive oil dressing.

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## CHAPTER 3

### **Wagyu 'Stifado'**

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

### **Lobster Spaghetti**

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

### **Broccolini (vg)**

Chargrilled broccolini with truffle-yuzu sauce.

### **Pearl Oyster Mushrooms (vg)**

Marinated with herbs and chilli.

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## CHAPTER 4

### **Choc Ice (N)**

Layered milk chocolate mousse and crispy almond nougatine.