



## 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 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)**

### **Meze Board**

Smoked Taramasalata, Tzatziki (v), Spicy Feta Dip (v) (N)

## CHAPTER 2

### **Tuna Truffle & Caviar Tartare**

Tuna tartare with truffle and caviar.

### **Robata Grilled Squid**

Charred squid with taramasalata cream, lime dressing and za'atar.

## CHAPTER 3

### **Wagyu 'Stifado'**

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

### **Prawn Linguine**

Linguine pasta with tiger prawns, tomato and shellfish broth.

### **Broccolini (v)**

Chargrilled broccolini with white sesame dressing.

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

Marinated with herbs and chilli.

## CHAPTER 4

### **Chocolate Dome (N)**

White chocolate dome, chocolate mousse, toffee caramel and raspberry.



## 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.

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, mint, garlic and cucumber tartare.

#### **Smoked Taramasalata**

White fish roe cream, olive rocks and smoked oil.

---

## CHAPTER 2

### **Grilled Octopus**

Creamy Aegean split pea cream and parsley vinaigrette.

### **Spicy Meatballs**

Beef meatballs with tomato salsa and coriander yoghurt.

---

## 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.

### **Chips with Graviera** (v)

Crispy potato chips served with Graviera cheese cream.

### **Spicy Sweetcorn** (v)

Grilled sweetcorn served with spicy mayonnaise and parmesan.

---

## CHAPTER 4

### **Vanilla Crème Brûlée** (v) (v)

Crumble and caramelised apples with cinnamon ice cream.



## 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 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, mint, garlic and cucumber tartare.

## CHAPTER 2

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

Yuzu hollandaise espuma and shiso vinaigrette.

#### **Grouper Carpaccio**

Grouper with pickled fennel and yuzu dressing.

## CHAPTER 3

### **Sea Bass Fillet**

Grilled kale, aubergine purée, smoked pepper cream and piccata.

#### **Smoked Iberico Ribs**

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

#### **Chips with Graviera** (v)

Crispy potato chips served with Graviera cheese cream.

#### **Broccolini** (v)

Chargrilled broccolini with white sesame dressing.

## CHAPTER 4

### **Banoffee New Style** (v)

Velvet vanilla cream with toffee caramel, banana and nutmeg.