

HAIAI ATHFNIAN TAVFRNA

69.50 pp Available for parties of 2 or more

Step into the historical charm of the Athenian Garden, where the spirit of filoxenia comes alive. With roots tracing back to ancient times, our garden pays homage to the

--- CHAPTER ONE Fresh Pita Bread (V) Halloumi Cheese Tempura (v) Yuzu hollandaise espuma and shiso vinaigrette. CHAPTER TWO Halloumi Cheese Tempura (v) Yuzu hollandaise espuma and shiso vinaigrette. Broken Down Tart (N) Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms. --- CHAPTER THREE -------Sea Bass Fillet (vg) Grilled chard, aubergine puree, smoked pepper cream and piccata. Rib-Eye Steak 250g Robata grilled 150-day grain-fed Angus Rib-Eye steak served with sauteed pickled cabbage and cauliflower cream. Chips with Graviera (v) Crispy potato chips with Graviera cheese cream. -- CHAPTER FOUR -Banoffee New Style (N)

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