



## ATHENIAN TAVERNA

**74.00 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.

(N) Contains Nuts



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## CHAPTER 1

### **Fresh Pita Bread**

#### **Greek Marinated Olives**

Citrus and herbs.

#### **Tzatziki**

Greek yoghurt, mint and cucumber.

#### **Hummous**

Chickpea, paprika and olive oil.

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## CHAPTER 2

### **Halloumi Cheese Tempura**

Yuzu hollandaise and shiso vinaigrette.

#### **Spicy Meatballs**

Tomato salsa and coriander yoghurt.

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## CHAPTER 3

### **Prawn Linguine**

Linguine pasta with tiger prawns and tomato.

#### **Rib-Eye Steak 250g**

150-day grain-fed Angus Rib-Eye with sauteed pickled cabbage and cauliflower cream.

#### **Chips with Graviera**

Crispy potato chips served with Graviera cheese cream.

#### **Broccolini**

Chargrilled broccolini with white sesame dressing.

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## CHAPTER 4

### **Banoffee New Style ☺**

Velvet vanilla cream with toffee caramel, banana and nutmeg.



## GREEK NOSTOS

**85.00 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**

#### **Meze Board <sup>(N)</sup>**

Smoked Taramasalata, Tzatziki, Spicy Feta Dip <sup>(N)</sup>

## CHAPTER 2

### **Chicken Gyoza**

Feta, red pepper with smoked sausage.

### **Moussaka**

Short rib, Graviera cheese and caramelised aubergine.

## CHAPTER 3

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

Langoustine, ouzo and feta cheese.

### **Beef Fillet**

Cumin infused potato puree, black olive and beef jus.

### **Chips with Graviera**

Crispy potato chips served with Graviera cheese cream.

### **Spicy Sweetcorn**

Grilled sweetcorn served with spicy mayonnaise and parmesan.

## CHAPTER 4

### **Vanilla Creme Brûlée <sup>(N)</sup>**

Crumble and carmalised apples with cinnamon ice cream.



## MYKONIAN AURA

**120.00 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.

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(N) Contains Nuts



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## CHAPTER 1

### **Fresh Pita Bread**

#### **Meze Board (N)**

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

### **Greek Marinated Olives**

Citrus and herbs.

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## CHAPTER 2

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

Tuna tartare with truffle oil and caviar.

### **Grilled Octopus**

Fava purée and parsley vinaigrette.

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## CHAPTER 3

### **Wagyu 'Stifado'**

With braised onions, spices and cumin potato emulsion.

### **Robata Grilled Whole Fish**

Pancetta, anchovy and chive butter.

### **Beef Paccheri**

Paccheri pasta, slow-cooked short rib with truffle and Metsovone cheese.

### **Broccolini**

Chargrilled broccolini with white sesame dressing.

### **Pearl Oyster Mushrooms**

Marinated with herbs and chilli.

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## CHAPTER 4

### **Chocolate Ion Ice (N)**

Layered milk chocolate mousse and crispy almond nougatine.