



## ATHENIAN TAVERNA

**86.00 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 14.5% 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**

#### **Tzatziki**

Greek yoghurt, mint and cucumber.

#### **Greek Marinated Olives**

Citrus and herbs.

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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

### **Sea Bass Fillet**

Grilled kale, smoked pepper cream and piccata.

#### **Beef Paccheri**

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

#### **Glazed Half Chicken**

Harissa, cucumber and pickled onion.

#### **Chips with Graviera**

Crispy potato chips served with Graviera cheese cream.

#### **Brocolini**

Chargrilled brocolini with white sesame dressing.

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## CHAPTER 4

### **Banoffee New Style <sup>(M)</sup>**

Vanilla cream with toffee caramel, banana and nutmeg.



## GREEK NOSTOS

**116.00 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**

#### **Houmous**

Chickpea, paprika and olive oil.

#### **Greek Marinated Olives**

Citrus and herbs.

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## CHAPTER 2

### **Mykonian Salad**

Mixed tomatoes, thyme rusk and feta cheese.

#### **Robata Grilled Squid**

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

#### **Moussaka**

Short rib, Graviera cheese and caramelised aubergine.

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## CHAPTER 3

### **King Prawn Linguine**

Linguine pasta with tiger prawns and tomato.

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

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

#### **Grilled Octopus**

Fava purée and parsley vinaigrette.

#### **Chips with Graviera**

Crispy potato chips served with Graviera cheese cream.

#### **Spicy Sweetcorn**

Grilled sweetcorn served with spicy mayonnaise and Parmesan.

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## CHAPTER 4

### **Greek Ice Cream and Loukoumades <sup>(N)</sup>**

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.



## MYKONIAN AURA

**146.00 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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## CHAPTER 1

### **Fresh Pita Bread**

### **Spicy Feta Dip <sup>(M)</sup>**

Spicy red pepper & feta with walnuts and paprika.

### **Smoked Taramasalata**

Fish roe, olive rocks and lemon.

### **Greek Marinated Olives**

Citrus and herbs.

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## CHAPTER 2

### **Wagyu Anticucho**

Ancho chilli, pickled onion and cucumber.

### **King Crab Truffle Salad**

Spicy mayonnaise, avocado and white truffle dressing.

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## CHAPTER 3

### **Robata Grilled Brill**

Pancetta, anchovy and chive butter.

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

Langoustine, ouzo and feta cheese.

### **Wagyu 'Stifado'**

Braised onions, spices and cumin potato emulsion.

### **Hispi Cabbage**

Lemon butter and thyme.

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## CHAPTER 4

### **Vanilla Crème Brûlée**

Crumble and caramelised apples with cinnamon ice cream.