



STARTERS

Fresh Oysters

Fine de Claire No.2

Fresh oysters with coriander, ginger & ponzu sauce

6pcs

25

12pcs

48

Chargrilled Baby Calamari

With beetroot taramas and avocado on sourdough bread, served with cherry tomatoes, baby rocket, pickled samphire and beetroot-soy sauce

15

NEW

Seabass Ceviche

Peruvian-style ceviche marinated in leche de tigre, with ají amarillo peppers, sweet potatoes, red onions, cherry tomatoes, edamame and fresh coriander leaves

16

NEW

Prawn & Mushroom Gyoza

Steamed and slightly seared dumplings filled with prawns and mushrooms, served with sesame-soy sauce

16

Prawn & Sausage Saganaki

P

Served with Ipiros feta, piccante sausage, peppers, Naxos graviera and garlic-tomato sauce

15

Asparagus ‘Metsovone’

V

Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with wild mushrooms & semi-dried tomato vinaigrette

15

Spiced Garlic Prawns

Sautéed prawns with roughly chopped fresh chilli and garlic, served with basmati-quinoa rice

16

Miso Aubergines

V

Miso-glazed aubergines topped with basmati-quinoa rice, chickpeas, crispy lentils, coconut & asparagus

14

Prawns ‘Kataifi’

P

Crispy prawns wrapped in kataifi, served with tomato-bacon jam, avocado tartare and yoghurt-lime dressing

16

Sesame Crust Feta Parcel

V

Honey-dressed Ipiros feta wrapped with sesame seeds


12

Chargrilled Octopus

(230g)

Chargrilled octopus served with Santorini fava, smoked aubergine, shallot confit and herb oil

24.50

Aegean Flavours 

For two persons

Beetroot taramas, hummus, tirokafteri, smoked aubergine, Santorini fava with capers, served with freshly baked Thessaloniki koulouri and mixed leaf side salad


15

Beef Carpaccio

Avocado cream, cherry tomatoes, sriracha sauce, chives, sour cream, tempura crunch & ponzu butter

16

SALADS

Fattoush 

Middle Eastern salad with lettuce, cherry tomatoes, cucumbers, crispy Lebanese pita, spring onion, radish, parsley & sumac, dressed with lemon juice and extra virgin olive oil

12

Chicken Avocado & Egg


Chicken breast, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing

15.50

Goat’s Cheese & Fig 


Crispy green leaves, goat’s cheese, figs, pomegranate, cherry tomatoes, walnuts & honey-mustard dressing

15.50

Crunchy Brie Cheese 


Baby mixed leaves, brie croquette, pear, cherry tomatoes, walnuts, cucumber & forest fruits dressing

15.50

Kale Avocado 

Kale, avocado, mushrooms, bell peppers, carrot, pumpkin seeds, goji berries, cherry tomatoes & tahini-date citrus dressing


14

Blueberry Avocado Quinoa 

Fresh blueberries, avocado, quinoa, feta crumble, sweetcorn, red onion, pistachios & lime-coriander dressing


Feta can be removed for vegan option

15

The Greek 

Cherry tomatoes, cucumbers, Ipiros feta marinated in extra virgin olive oil, oregano, peppers, onions, capers, barley rusks & Kalamata olive oil

12

BLT Caesar 

Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, homemade herb croûtons & our house Caesar dressing

Plain

12


Chicken

15


Sautéed Prawns

16



OUR SIGNATURE SALADS

Mango Duck Salad Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing	17
Burrata Salad  Fresh burrata, baby rocket, fennel, cherry tomatoes, radish, homemade tomato jam & lime vinaigrette	16.50



SOUPS

Soup of the day Please ask your waiter for the soup of the day	9
<div><div>NEW</div>Carrot & Orange </div> <div>Carrots cooked in orange juice flavoured with ginger and coconut cream</div>	9

SIGNATURE BURGERS

Dirty Porky  12-hour smoked pulled pork, bacon, iceberg lettuce & chipotle barbecue sauce in a brioche bun, served with green apple slaw and potato fries	17
Truffle Brioche Burger (250g) Angus beef burger infused with truffles in a brioche bun with iceberg lettuce, tomato, onion & truffle mayonnaise, served with potato fries	19
<div><div>NEW</div>Sweet Potato and Quinoa Burger (200g) </div> <div>Sweet potato and quinoa patty with iceberg lettuce, onion marmalade and avocado-horseradish smash in a vegan bun, served with baby leaf salad and sweet potato fries</div>	13

FROM OUR WOOD OVEN

Bruschetta-style Wood Oven Pizza	
Smoked Salmon ‘Bruschetta’ Philadelphia cream cheese base with smoked salmon topped with Avruga caviar	16
Mushroom & Olive ‘Bruschetta’  Tomato sauce base, basil, fresh mozzarella, olives, mushrooms, peppers, semi-dried tomatoes	15
Truffle ‘Bruschetta’  Black truffles, prosciutto, mozzarella and fresh asparagus shavings, finished with truffle oil	16

PASTA & RISOTTO

	Starter	Main
Seafood Spaghetti Fresh mussels, prawns, scallops, calamari, garlic, chilli & tomato sauce	16	22
<div>NEW</div> Asparagus and Mascarpone Ravioli Ⓥ Ravioli filled with asparagus and mascarpone, served with celeriac purée, dill oil and freshly grated parmesan	14	18
Prawn & Salmon Tagliatelle Prawns, smoked salmon, asparagus, semi-dried tomatoes, basil, radicchio, pistachio & shellfish cream sauce	16	22
Beef Paccheri Slow-cooked beef cheeks, roast pepper cream, cherry tomato confit & pine nuts, finished with freshly grated parmesan	16	22
<div>NEW</div> Scallops & Jerusalem Artichoke Risotto Sautéed fresh scallops in creamy Jerusalem artichoke risotto with sautéed king oyster mushrooms	16	22
Spaghetti Fresh spaghetti with your choice of sauce: Ragù alla Bolognese, Napoletana or Carbonara P	11	15
Wild Mushroom Risotto Ⓥ Carnaroli rice with wild forest mushrooms and thyme, finished with truffle oil and freshly grated parmesan	15	21
Seafood Risotto Carnaroli rice cooked in shellfish stock with prawns, calamari, clams, octopus & dill, flavoured with herb blossom	16	23

MAIN COURSES

Fish of the Day

Ask your waiter for our catch of the day, served with roast potatoes & vegetables

<div>NEW</div> Chargrilled Grouper Fillet (230g) (upon fish availability) Served with sautéed wild greens, aubergine purée and vegetable jus	34
Chargrilled Tuna Steak (250g) Fresh yellowfin tuna steak, served with baby potatoes, patty pan squash, broccolini, Padrón pepper, romesco salsa and wasabi mayonnaise	32
Seared Sea Bream Fillets Served with celeriac purée, shimeji, pak choi and olive tapenade	26
Miso Salmon Served with celeriac purée, quinoa tabouleh and beetroot teriyaki sauce	26
Baby Calamari Fritto Served with remoulade sauce and homemade steak fries	18

Steamed Black Mussels Fresh black mussels cooked as you like and served with garlic bread:white wine and garlic sauce or tomato and garlic sauce	23
<div>NEW</div> USDA Prime Beef Fillet (250g) Served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus	50
<div>NEW</div> USDA Prime Rib-eye Steak (300g) Served with sweet potato purée infused with thyme, fresh asparagus and a choice of sauce: pepper sauce, mushroom sauce or beef jus	42
Korean-Style Black Angus Cowboy Steak For two persons, 900g A thick, bone-in rib eye steak, marinated with Korean spices and served with sweet potato purée, broccolini and rainbow carrots	72
Brazilian-Style ‘Picanha Tacos’ For two persons, 500g sirloin cap Picanha steak grilled and served on a big skewer, with taco tortillas, guacamole, pineapple salad and chimichurri sauce	45
<div>NEW</div> Chicken Fillet (250g) Grilled chicken fillet served with strigoli pasta, vegetable ratatouille, sautéed broccolini and tomato salsa	22
Slow-Cooked Lamb Shank 12-hour slow-cooked lamb shank served with pumpkin orzotto, broccolini, pine nuts and feta espuma	24
Veal Schnitzel P Served with baby potatoes sautéed with pancetta & onion and lightly pickled cucumber salad	24
Iberico Pork Chops (400g) P Spanish Iberico pork chops served with roasted baby potatoes, broccolini and mushroom sauce	29
Moroccan Chicken Souvlaki (300g) Served with vegetable curry couscous, pineapple-coriander salsa, lime-yoghurt dip and pita	19
<div>NEW</div> Vegetable Curry V Pak choi, shimeji, rainbow carrots, sweet potato, broccolini & sesame seeds, in a mild curry sauce, served with basmati quinoa	18

Please inform our staff of any allergies or intolerances you may have.

Our menu items may contain traces of allergens that can trigger allergic reactions or other intolerances.

All prices are in euros and include all legal taxes.

V Vegetarian V Vegan P Pork