

Starters & Small Plates

“Dolmadakia”, vine leaves stuffed with rice & herbs, white anchovies, smoked yoghurt, lemon, tomato jam	€9
Smoked aubergine dip, pomegranate, walnuts, pitta bread	€7
Swordfish carpaccio, compressed fennel, tomato, kumquat	€13
Baked manouri cheese, figs, orange & walnut dressing	€8
Courgette & haloumi fritters, lamb prosciutto, turmeric sauce, grapes	€10
Grilled sardines, tomato & caper dressing	€9
Crispy calamari, sweet chilli dressing, lime & herbs	€12
Grilled octopus, potato risotto, chorizo, pickled salsify, gremolata	€14
Cuttlefish, aubergine, spinach, black garlic skordalia	€12
Slow-cooked lamb bao bun, “tzatziki”, crispy onion	€9

Salads

Téchnē Greek salad	€10
Peas & beans, rocket & spinach, anthotyro cheese, semi-dried tomatoes, orange & pomegranate dressing	€12
Quinoa & beluga lentils tabbouleh, poached cod, compressed fennel, coriander mayo	€13
Seared beef salad, mixed bitter leaves, peaches, “krasotyri”, spicy almonds, marinated beetroots	€14
Freshly baked bread (per person)	€2

Sides

Charred broccoli, romesco sauce, almonds	€6
Heirloom tomatoes, buffalo mozzarella, pickled artichokes, basil & pine nut dressing	€7
Triple cooked fries, extra virgin olive oil, oregano, graviera	€5

Mains

Mediterranean risotto, seasonal vegetables, feta, olives	€14
Homemade potato & parsley gnocchi, prawns, courgettes, wild mushrooms, aged arseniko cream	€24
Fresh tagliatelle “cacio e pepe”, summer truffles, sea urchin	€25
Sea bream fillet, fine beans, Jerusalem artichoke, saffron sauce, pistachio	€22
“Savoro” poached shi drum, mussels, courgette purée, salt baked celeriac, wild greens	€26
Corn fed chicken breast, roast onion, confit tomatoes, feta polenta, hazelnut crumble	€16
Roast rack of lamb, slow-braised shoulder, spelt risotto, pea purée, smoked aubergine, artichokes	€22
Pork belly, parsnip purée, braised chicory, gorgonzola, beluga lentils, figs, red wine sauce	€16
72-hour Black Angus short rib, dark beer & honey glaze, spring onion crushed potatoes, asparagus, king oyster mushroom	€25
40-day dry-aged Greek picanha steak, charred green vegetables, chimichuri	€24

Desserts

White chocolate & yoghurt namelaka, caramelised phyllo, fresh strawberries	€7
Ginger panna cotta, passion fruit cream, lime meringue, pineapple	€7
Pistachio & olive oil cake, roasted apricots, saffron & cardamom ice cream	€7
“Callebaut” chocolate tart, anthotyro cream, drunken cherries	€8
Homemade ice cream	€3