



# CHRISTMAS MENU

(min. 4 pax)

£60 PER PERSON  
TO SHARE

*A glass of bubbles upon arrival*

## • STARTERS •

### TARAMASALATA

*Bottarga, sea herbs*

### TUNA TARTARE

*Tomato, cucumber, wasabi*

### TZATZITKI

*Buffalo yogurt, cucumber, dill, pitta bread (V)*

### SEABASS

*Almond vinaigrette, chilli, basil cress*

### ROASTED PEPPERS

*Coal roasted peppers, mint, lime zest (V)*

### FRIED SQUID

*Fried squid, lemon*

## • MAINS •

### CATCH OF THE DAY

### WOOD FIRED CHICKEN

*Baby chicken, corn, spelt*

## • SIDES •

### GREEK SALAD

*Barrel-aged feta, cretan dakos (V)*

### GREEN BEANS

*Garlic, roasted almonds (V)*

### ROASTED POTATOES

*Oregano, tomatoes(V)*

## • DESSERTS •

### GREEK YOGURT PANNACOTTA

*Quince, pine nut crumble, rose ice cream*

### EKMEK KADAYIF

*Mastica-sahlep ice cream*

### HOVARDA MASTICA



# CHRISTMAS MENU

(min. 4 pax)

£90 PER PERSON  
TO SHARE

*A glass of Moët & Chandon Brut upon arrival*

## • STARTERS •

### TARAMASALATA

*Bottarga, sea herbs*

### TZATZITKI

*Buffalo yogurt, cucumber, dill, pitta bread (V)*

### AVOCADO

*Lentil caviar, seaweed, lemon oil (V)*

### TUNA TARTARE

*Tomato, cucumber, wasabi*

### YELLOW TAIL

*Cucumber, chilli, coriander, lime*

### FRIED SQUID

*Fried squid, lemon*

## • MAINS •

### CATCH OF THE DAY

#### KLEFTICO

*Slow roasted Ryeland lamb, lamb fat potatoes, oregano, lemon*

#### PASTITSIO

*Oven baked pasta with Trompette & Chanterelle mushrooms*

## • SIDES •

### GREEK SALAD

*Barrel-aged feta, cretan dakos (V)*

### CHARGRILLED BROCCOLI

*Garlic, lemon, olive oil (V)*

### ROASTED POTATOES

*Oregano, tomatoes (V)*

## • DESSERTS •

### GREEK YOGURT PANNACOTTA

*Quince, pine nut crumble, rose ice cream*

### BAKLAVA

*Walnuts, pistachio, mastic ice cream*

### HOVARDA MASTICA