



Ossetra Caviar 10gr / Beluga Caviar 30gr with yoghurt blinis	45/195
Rock oysters with unripe vinegar OR fennel salsa	6 ea.
Bottarga on toast	14
Dolmadakia, vine leaf rolls	9
Kakavia soup with raw fish of the day	15
Raw fish of the day served thinly sliced with unripe extra virgin olive oil	18/34
Taramas with cod roe cracker	9
Surf & Turf, lamb 'soutzoukaki', yolk, smoked eel	12
Greek salad and sourdough	17
Fish souvlaki	7 ea.
Octopus 'Xidato'	34
Tuna parmesan	47
Prawn carabinieri 'giouvetsi'	65
Sea Bream shank fricassee	38
Aged tuna steak with cranberry sauce	44
Bone in rib eye steak	135 (2-3)
Aged beef T-Bone porter house steak	95 (for 2)
Display - Catch of the day	Wild / Farmed
<i>Our waiter will inform you on today's catch</i>	
Whole on charcoal / steamed with unripe extra virgin olive oil	115 / 90kg
Raw preparations	135 / 110kg
Fricassee or Giouvetsi	135 / 110kg
Long beans and tomato	13
Smoked potato mash, chestnuts, beurre noisette, rum-soaked raisins	7
Chargrilled lettuce hearts with taramas dressing	8
Broccoli smoked & charcoaled with Greek yoghurt wasabi	11
Celeriac puree with prunes and hazelnuts	10
Fava	7
Bread & Condiments	6
75 dots sea weed millefeuille	13
Citrus curd, Kaimuki ice cream, extra virgin olive oil	12

To support the men and women who work in often dangerous conditions at sea to bring us our produce, we will add an optional £1 for the Fisherman's Mission to your bill.