

first course choice of one per person

HOUSE MADE HALLOUMI

Warm truffle honey, roasted grapes and toasted walnuts

MEDITERRANEAN BEEF CRUDO

Beef tenderloin, cucumber, olive, baby gem, feta and sumac crackers

KANPACHI CRUDO

Caper berries, fresh horseradish, lemon and Greek olive oil

BABY GEM SALAD

House mader feta, pita, olives, basil and roast garlic vinaigrette

main course choice of one to share

TRUFFLED WAGYU BEEF MOUSSAKA

Grilled eggplant, black truffle béchamel, spiced wagyu beef

WOOD OVEN ROASTED WHOLE BRANZINO

Your choice of seasoning - Peperoncini salsa verde, Tomato and eggplant vinaigrette, Charmoula or Sea salt and Greek olive oil

WOOD OVEN CHICKEN

Rubbed in wild oregano, charred lemon, roast garlic and Greek olive oil

BEEF SHORT RIB

Smoked and rubbed in crushed coriander seed, mustard and horseradish labneh

sides choice of one per person

WOOD OVEN POTATOES

Lemon and salsa verde

BRAISED CAULIFLOWER

Tomato and chili

GRILLED BROCCOLINI

Romesco and almonds

OVEN ROASTED PEPPERS

Raisins, capers and sherry vinegar

dessert choice of one to share

WOOD ROASTED WALNUT CAKE

Roasted pear ice cream

CHOCOLATE HAZELNUT TORTA

Salted cream and hazelnut praline

KATAIFI TART

Semolina custard, pistachio, almonds and cardamom cream