

A celebration of Mediterranean living - fresh ingredients, simple elegance,
and charcoal-cooked traditions. Designed for sharing.

C O L D

In-House Baked Bread & Butter (n,g,l,se,n)	6.00
Red Bell Pepper Hummus (se,n,v) NEW Chickpeas, tahini, roasted red peppers, caramelised onion	7.00
Zucchini Cream (se,n) NEW Baked Zucchini, basil, pistachio	7.00
White Tarama (f,g) Salmon roe, green oil, bottarga powder	9.00
Spicy Feta Cream (l,n) Red bell pepper, chili sauce, hazelnuts	8.00
Seabass Ceviche (f) NEW Leche de Tigre, red onion , chili and passion fruit gel	24.00
Beef Carpaccio (n,e,l) NEW Rocket, hazelnuts, raspberry gel, parmesan	26.00
Tuna Tartar Tarts Avocado cream, sesame (se,g,f)	19.00
Salmon Tacos (l,se,f,s,g) Avocado yogurt, wakame	18.00
Burrata Salad (s,n,l) NEW Grapes, hazelnut miso, rocket, lime vinaigrette	22.00
Greek Salad (g,l) Cherry tomatoes, black olives, capers, feta cheese, dakos	18.00
Blue Cheese Spinach Salad (n,l) NEW Spinach, pear, blue cheese, walnuts	18.00
Quinoa Salad (v) Quinoa, Green grapes, Tomato tartar, cucumber, avocado mousse, pomegranate seeds	18.00

H O T

Grilled Octopus (m.pk) Red pepper coulis, pickled fennel, chorizo cubes	32.00
Cod Croquette (f,g,e,l) NEW Oxymel, caramelized onion, parsley aioli	16.00
Halloumi Bites (l,g) Tomato marmalade, basil	16.00
Prawn Popcorn (c,se,g,e) Lime, sesame, with chili mayo OR sweet chili	18.00
Fried Baby Calamari (g,m,e) Lime mayo, lime	16.00

Mushroom Risotto (l,g) NEW Porcini powder, morel & wild mushrooms, black garlic	26.00
Pumpkin Risotto (n,l) Blue cheese cream, hazelnuts	22.00
Beef Cheek Orzo (l) NEW Orzo, slow cooked beef cheek	29.00
Lobster Pasta (e,c,g,ce) Rich bisque, cherry tomatoes	60.00
Calamarata Pasta (l,pk,e) Chicken fillet, estragon, cream sauce, chorizo powder	28.00
Amatriciana Strigoli (g,l,pk) NEW Tomato sauce, guanciale	26.00
Salmon Fillet (f,l) Sweet potato purée, asparagus, beurre blanc, salmon roe	34.00
Seabass Fillet (f,c,l) Celeriac puree, quince, black olive powder, lime gel	30.00
Pork Belly (pk,l) NEW Corn puree, charred shallots, green olive & dried apricot gremolata	28.00
Lamb Chops 4 pcs with tomato ratatouille	36.00
CUTS FROM THE GRILL	
Corn-fed Baby Chicken on bone (400g)	28.00
Australian Ribeye (300g)	50.00
Australian Beef Fillet (250g)	52.00
Argentinean Picanha (250g)	40.00
Chateaubriand (for 2) (500g)	110.00
SIDES	
Rock Potatoes (g)	6.00
Mashed Potato (l)	6.00
🍷 Sautéed Oyster Mushrooms (l)	8.00
🍷 Cauliflower & Broccoli	6.00
🍷 Sweet Potato Puree (l)	6.00
🍷 Asparagus	10.00
SAUCES	
Mushroom Sauce (l,mu,ce)	5.00
Pepper Sauce (l,ce)	5.00
Wine Sauce (l,ce)	5.00
Béarnaise Sauce (e,l)	5.00
Bourbon & Roasted Onion Sauce	5.00
Daily specials available – please consult your waiter.	

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

Peanuts (p), Nuts (n), Crustaceans (Shellfish) (c), Molluscs (Shellfish) (m), Fish (f), Eggs (e), Milk (l), Cereals containing Gluten (g), Soya (s), Sesame seeds (se), Celery (ce), Mustard (mu), Lupin (lu), Sulphur Dioxide (sd), Pork (pk)

All prices are in Euro (€) and include service charge plus VAT.