

CAVIAR

OSCIETRA.....30g | 105€50g | 170€
BELUGA.....30g | 190€.....50g | 310€

Served with blinis & echirè crème fraiche.

OYSTERS

FRESH OYSTERS FIN DE CLAIRE TRISTANT No2 🌿.....6p | 42€.....12p | 80€
FRESH OYSTERS ROCK BARCLAY'S 🌿.....6p | 45€.....12p | 85€

Served with mignonette and spicy tapioca.

SCALLOPS

FRESH QUEEN SCALLOPS GRILLED WITH BUTTER3p | 27€.....6p | 50€

TARAMA & BOTTARGA

Taramosalata & Trikalinos Bottarga served with sourdough bread. 🌿

14 €

BREAD BASKET

Greek extra virgin olive oil, selection of marinated olives & 25Y aged balsamic.

4€ p/p

CRUDO

SEABASS CARPACCIO 🌿

Organic seabass, sea urchin, chives & caramelised lemons mayo.

25€

SEA URCHIN

Sea Urchin, sourdough bread & roasted lemons.

26€

SEABASS & RED SHRIMPS CEVICHE 🌿

Bio seabass, red shrimp, kumquat & salad.

29€

BEEF TARTARE 🍷

Smoked olive oil, sweet corn cream, pecorino with truffle & sage.

27€

KING CRAB SALAD 🌿

King crab with avocado, quinoa, passion fruit vinaigrette, vanilla oil, bean sprouts.

32€

VITELLO TONNATO

Veal, tuna mayo & fried capers.

24€

IN PRIMIS

BURATTA & ZUCCHINI (V)

Zucchini spaghetti with pesto, cherry tomatoes confit & roasted almonds.

18€

GRILLED OCTOPUS

Octopus, split peas cream, grilled cherry tomatoes & Verde sauce.

27€

GYOZA SPANAKOPITA

Greens, aged feta & dill oil.

18€

CALAMARI CACCIO E PEPE 🌿

Grilled squid, celery root & pecorino cream with black pepper.

24€

TOMATO GAZPACHO

Ricotta, Greek salad tartare & crispy bread.

18€

SALADS

SALATA MISTA (VG)

Mixed leaves, elderflower vinaigrette, puffed quinoa, lemon.

16€

CEASARS

Iceberg, crispy chicken fillet, smoked pancetta, parmesan flakes & ceasar sauce.

19€

GREEK SALAD (V)

Barrel aged feta cheese coated in olives soil, cherry tomatoes from Santorini, cucumber, Kalamata's olives, kritamo, fresh oregano & basil oil.

18€

CAPRESE (V)

Mozzarella Buffala, datterini tomato & basil oil.

20€

SMOKED SALMON 🌿

Crunchy leaf salad, Scottish smoked salmon, avocado, peach & poppy seeds.

26€



PIZZA

MARGHERITA (V) Tomato sauce, fresh mozzarella & basil	15€
TARTUFO Parmesan cream, smoked mozzarella, mushrooms & fresh black truffle	26€
BRESAOLA Bresaola, mozzarella, rocket, tomato confit, flakes & parmesan cream.....	22€

PASTA

LINGUINE VONGOLE

Linguine, veraci clams, chilli & butter sauce with lemon.

34€

CASARECCE DI MARE

Squid, sea urchin, ouzo, fresh tomato & sourdough bread crumble.

34€

MUSHROOM RAVIOLI 🍄

Ravioli with porcini mushrooms, aged parmesan cream & fresh summer truffle.

28€

RISOTTO MILANESE

Saffron, marinated red shrimp & orange zest.

32€

AMATRICIANA WITH SCAMPI

Scampi, guanciale & spicy tomato sauce.

34€

ORZOTTO KING CRAB

King crab, bisque, estragon & lemon zest.

40€

FISH

GRILLED SEABASS

Branzino bio in the wood oven, zucchini & ouzo and lemon sauce.

29€

STEAMED GROUPEL

Clams, grilled baby tomatoes, tamarisk & fresh basil.

42€

TUNA FILLET 🐟

Malagouzia wine sauce, grilled greens, caper & olives from Chalkidiki.

42€

SALMON WITH LOBSTERSAUCE

Salmon with white and green asparagus in the wood oven & lobster beurre blanc sauce.

32€

CATCH OF THE DAY

Fish, lemon & olive oil sauce. (market price)

FOOD FOR THE SOUL

(TO SHARE)

LOBSTER IN THE WOOD OVEN

Lobster in the wood oven, potatoes, grilled carrots & butter aromatic sauce with herbs.

135€ | 1kg

KING CRAB

King crab, butter with seaweed, chilli & parsley.

32,5€ | 100g

T-BONE BLACK ANGUS OMAHA USA

Asparagus, baby potatoes, chives & beef jus.

165€ | 1kg

RIB EYE BLACK ANGUS OMAHA USA

58€ | 300g

STRIPLOIN WAGYU 4-5 AUS

46€ | 100g

MEAT

CHICKEN WITH HERBS 🍄

Chicken, corn, grilled onions, green beans & rosemary sauce.

24€

LAMB FILLET

Smoked eggplant cream, grilled beetroots & cumin sauce.

32€

TAGLIATA BLACKANGUS USA

Beef flap, sautéed mushrooms, rocket, parmesan & aromatic olive oil.

38€

COTOLETTA ALLA MILANESE 🍄

Beef steak in breadcrumb with a baby rocket salad, cherry tomatoes, herbs & aged parmesan.

36€

SIDES

GRILLED VEGETABLES (VG)

Carrot, zucchini, corn & mushrooms.

8€

CRISPY BABY POTATOES (V)

Mustard, lemon & thyme.

7€

POTATO PUREE

Buttery potato purée.

7€

STEAMED GREENS (V)

Asparagus, rocket, mix salad & parmesan.

9€

Elevate your dishes with our selection of decadent additions

🍄 SUMMER TRUFFLE 10g | 9€

🐟 CAVIAR OSCIETRA 10g | 35€

🍄 CAVIAR BELUGA 10g | 65€

(V) Vegetarian (VG) Vegan

