



# HERA

At HERA, we celebrate the Greek tradition of sharing.  
Each dish is crafted for the table to enjoy together, savouring a true Mediterranean experience.

## TO BEGIN

**KALAMATA OLIVES** VE 4

**MELITZANO SALATA** V 8

Smoked Aubergine, Thyme  
Honey, Balsamic

**BREAD BASKET** V 7

Sourdough, Pita, Crostini

**TZATZIKI** V 7

Cucumber, Mint, Yogurt

**TIROKAFTERI** V 7

Roasted Red Peppers, Chilli

**ANCHOVIES** 9

Thyme Oil, Pickled Shallots

**FRIED COURGETTE** V 8

Tzatziki, Tempura

**TARAMAS** 7

Smoked Cod Roe, Dill Oil

## COLD & RAW

**GREEK SALAD** V 15

Rusk, Feta Cheese, Capers

**GARDEN SALAD** VE 12

Baby Gem, Mustard Dressing, Filo

**ROASTED BEETROOTS** V 12

Galomizithra, Aged Vinegar

**SEABASS CARPACCIO** 17

Yuzu Lemon Oil, Radish

**YELLOWFIN TUNA** 20

Mandarin, Olive Oil, Jalapeno

## GARDEN

**SMOKED AUBERGINE** V 15

Zataar Honey, Truffle, Yogurt

**MOUSSAKA** V 19

Aubergine, Mushroom, Potato, Graviera

**CHARCOAL BROCCOLI** VE 7

Dill, Lemon Oil

**CRETAN PASTA** V 20

Courgettes, Lemon, Graviera

**GEMISTA** V 16

Stuffed Courgettes, Arborio, Yogurt

**WILD SPINACH** V 12

Tomato, Xinotyri, Dill

**ROASTED POTATOES** V 7

Oregano Oil

**FETA SAGANAKI** V 13

Lemon Honey, Sesame

## FARM

**GRILLED BABY CHICKEN** 24

Herb Salt

**CHARCOAL CHICKEN SKEWER** 16

Yogurt, Mixed Herbs

**BONE IN SIRLOIN** 40

Ladolemono, Oregano

**LAMB CHOPS** 29

Lemon, Garlic

**BEEF MEATBALLS** 13

Tzatziki, Mint

**BEEF RAVIOLI** 25

Truffle, Mushroom Sauce

**BEEF MINCE SOUTZOUKAKIA** 20

Cumin Yogurt, Paprika Oil

## SEA

**CRISPY CALAMARI** 14.9

Aioli, Lemon, Coriander

**FLAMED KING PRAWNS** 24

Chilli Oil, Lime

**GRILLED OCTOPUS** 19.9

Fava bean, Salsa

**SEA FOOD PASTA** 24

Orzo, Tomato Sauce, Parsley

**WHOLE GRILLED SEA BASS** 35

Lemon Oil

**WILD COD** 24

Mussels, Skordalia Purée, Dill