



HERA

SET MENU

60 per person

TO BEGIN

For the table

TARAMAS

Smoked cod roe with dill oil

MELITZANO SALATA **V**

Finely chopped smoked aubergine with thyme, honey and balsamic

BREAD BASKET **V**

Sourdough, pita, crostini

FETA SAGANAKI **V**

Feta cheese, wrapped in angel hair and drizzled with lemon honey

STARTER

Choice of one

GREEK SALAD **V**

Tomatoes, cucumber, onions, olives, feta, capers and rusk with Greek olive oil

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

SEABASS CARPACCIO

Thin slices of raw seabass with Yuzu lemon dressing, dill oil and radish

BEEF MEATBALLS

Beef meatballs served with tzatziki

MAINS

Choice of one

LAMB CHOPS

Grilled lamb chops with rosemary

BEEF RAVIOLI

Beef filled ravioli pasta in a creamy truffle and mushroom sauce

GRILLED OCTOPUS

Grilled octopus tentacle, served with Fava bean and pico de gallo

GRILLED SEA BASS

Grilled sea bass with lemon oil

MOUSSAKA **V**

Baked layers of aubergine, potato, mushroom ragu, bechamel sauce and graviera

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

DESSERTS

Choice of one

HALVA

Semolina, Chocolate, Pecan

EKMEK KATAIFI

Pistachio, Custard Cream

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.