



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

OLIVES **VE** 4.5
Greek olives

MELITZANO SALATA **V** 8
Finely chopped smoked aubergine with thyme, honey and balsamic

BREAD BASKET **V** 7
Sourdough, pita, crostini

TZATZIKI **V** 7
Cucumber, mint and yogurt

TIROKAFTERI **V** 7
Roasted red peppers blended with feta cheese and chilli

ANCHOVIES 9
With thyme oil and pickled shallots

FRIED COURGETTE **V** 8
Fried courgette with tzatziki yogurt

TARAMAS 7
Smoked cod roe with dill oil

SMALL PLATES

GREEK SALAD **V** 13.9
Tomatoes, cucumber, onions, olives, feta, capers and rusk with Greek olive oil

GARDEN SALAD **VE** 12
Baby gem lettuce, green tomatoes, cauliflower, apple, filo and homemade dressing

TRUFFLE CABAGE SALAD 12
Hispi cabbage, truffle, sherry vinegar, Parmesan cheese

BEEF MEATBALLS 13.9
Beef meatballs served with tzatziki

FETA SAGANAKI **V** 13.9
Feta cheese, wrapped in angel hair and drizzled with lemon honey

CALAMARI 14.9
Fried calamari with aioli, lemon, chilli and coriander

SMOKED AUBERGINE **V** 15
Aubergine with zataar honey, truffle oil and yogurt

SEABASS CARPACCIO 14.9
Thin slices of raw seabass with Yuzu lemon dressing, dill oil and radish

YELLOWFIN TUNA 15.9
Raw tuna, thinly sliced and dressed with mandarin ponzu

WILD SPINACH **V** 12
Steamed spinach with grated tomato, xinotyri cheese and dill

ROASTED BEETROOTS **V** 12
Roasted beetroots with manouri soft cheese and herbs

SIDES

ROASTED POTATOES **V** 7
With oregano oil

CHARCOAL BROCCOLI **VE** 7
Grilled broccoli with dill and lemon oil

FETA CHIPS **VE** 7.9
Chips with feta, thyme and truffle oil

MEAT

GRILLED BABY CHICKEN 21.9
Grilled baby chicken pieces, marinated with mixed herbs

CHARCOAL CHICKEN SKEWER 17.9
Chargrilled chicken skewer, marinated in honey mustard

BONE IN SIRLOIN 40
Chargrilled bone-in sirloin steak with ladolemono and oregano

LAMB CHOPS 29
Grilled lamb chops with rosemary

SEA

GRILLED SEA BASS 29.9
Grilled sea bass with lemon oil

RED MULLET 34
Deep-fried red mullet with lemon oil and chives

GRILLED OCTOPUS 19.9
Grilled octopus tentacle, served with Fava bean and pico de gallo

KING PRAWNS 19.9
Grilled king prawns with tomato and rosemary

MEDITERRANEAN

MOUSSAKA **V** 19
Baked layers of aubergine, potato, mushroom ragu, bechamel sauce and graviera

BEEF RAVIOLI 24
Beef filled ravioli pasta in a creamy truffle and mushroom sauce

CRETAN PASTA **V** 20
Cretan pasta with courgettes, lemon, and graviera

SEA FOOD PASTA 24
Orzo pasta with calamari, prawns, clams and tomato sauce