



# HERA

## SET MENU

60 per person

### TO BEGIN

*For the table*

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

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

**TARAMAS**  
Creamy smoked cod roe  
topped with a drizzle of dill oil

### 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

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

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

**BEEF MEATBALLS**  
Beef meatballs served with tzatziki

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

### MAINS

*Choice of one*

*Served with roasted potatoes or tenderstem broccoli for the table.*

**LAMB CHOPS**  
Grilled lamb chops with rosemary

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

**GRILLED OCTOPUS**  
Grilled octopus tenticle, 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.