



# 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

### BREAD BASKET V 6.9

Homemade loaf and pita

### MELITZANO SALATA V 7.5

Finely chopped smoked aubergine with honey and balsamic

### TARAMAS 7.5

Creamy smoked cod roe topped with a drizzle of dill oil

### HUMMUS V 7.5

Chickpea purée with tahini and lemon

### OLIVES V 5.9

Greek olives

### TZATZIKI V 7.5

Cucumber, mint, garlic & yoghurt

### TIROKATERI V 7.5

Roasted red peppers blended with feta cheese and chilli

### FRIED COURGETTE V 7.5

Fried courgette with tzatziki

### GARLIC BREAD V 6

Butter and garlic

### ANCHOVIES 9.5

With thyme oil, pickled shallots & ouzo

## STARTER

### HALLOUMI & GRILLED PEACH V 12.9

Grilled halloumi and peaches with a honey and balsamic dressing

### FETA SAGANAKI V 13.9

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

### GRILLED OCTOPUS 19.9

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

### PRAWN SAGANAKI 15

King prawns flambeed with ouzo, tomato sauce and feta

### YELLOWFIN TUNA 16

Raw tuna, thinly sliced and dressed with mandarin ponzu

### BEEF MEATBALLS 14

Beef meatballs served with tzatziki

### CALAMARI 14.9

Fried calamari with aioli, lemon, chilli and coriander

### MUSSELS 14.9

Mussels with garlic, lemon, white wine sauce and chilli

### SMOKED AUBERGINE V 16.9

Aubergine with zataar honey and truffle oil and smoked yoghurt

### SEABASS CARPACCIO 15

Thin slices of raw seabass, lemon, chilli dressing and shaved fennel

### BEETROOT V 11

Pickled heritage beetroot salad, tahini yoghurt, caramelised hazelnuts

### TRUFFLE BURRATA V 16.9

Truffle burrata with figs, balsamic dressing and crumbled nuts

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.

## SALADS

### GREEK SALAD V 13.9

Tomatoes, cucumber, onions, olives, peppers, feta, capers, rusk & Greek olive oil

### KYTHIRA SALAD V 13.9

Rocket leaves, orzo pasta, cherry tomatoes, red peppers, Kalamata olives, lemon dressing, capers, cucumber and Greek olive oil

### HALLOUMI SALAD V 11.9

Halloumi, orange, radish, rocket, lettuce, caper leaf & orange mustard dressing

### ROCKET SALAD V 9.9

Rocket, parmesan, cherry tomatoes, balsamic & olive oil

## PASTA & VEGETARIAN

### MOUSSAKA V 19

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce & graviera

### SEAFOOD ORZO 26.9

Orzo pasta with calamari, prawns, mussels, garlic and tomato sauce

### RIGATONI V 19

Tube pasta with garlic, tomato and feta

### RAGU PASTA 26.9

Large tube pasta, braised beef cheeks in a red wine sauce

### POTATO GNOCCHI 23

Potato gnocchi with chicken and asparagus with creamy sauce

### BLACK SEAFOOD TAGLIOLINI 27.9

Black tagliolini with prawns, mussels, garlic, asparagus, calamari & cherry tomatoes

### ORZO PORCINI 25.9

Orzo pasta with porcini mushrooms, chicken and a touch of truffle oil

### TRUFFLE RAVIOLI V 25

Ravioli filled with truffle, Stracchino cheese, mushroom and creamy sauce

### STUFFED AUBERGINE V 19

Fried ½ aubergine stuffed with finely chopped tomatoes and Feta cheese, served with rice

### PRAWN SPAGHETTI 25.9

Spaghetti with king prawns, courgette, garlic, cherry tomatoes and chilli

## SEA

### GRILLED SEA BASS 27.9

Grilled seabass fillet, samphire, artichoke, blistered cherry tomatoes, lemon dressing

### KING PRAWNS 24.9

King prawns grilled with a hint of garlic and lemon

### HERB CRUSTED COD 24

Herb crusted cod with new potatoes, caper leaf and lemon

### SALMON 28.9

Pan roasted salmon with grilled baby leeks, bisque sauce, potatoes & kalamata olives



## MEAT

### GRILLED BABY CHICKEN 22.9

Grilled baby chicken, marinated with mixed herbs and yoghurt

### CHARCOAL CHICKEN SKEWER 19.5

Chargrilled chicken skewer, marinated in honey mustard

### LAMB CHOPS 29.9

Grilled lamb chops with rosemary

### FILLET STEAK 40

Beef tenderloin, beef fat roasted potatoes, vine tomatoes & grilled chilli

### LAMB SHOULDER 27

Slow cooked lamb shoulder, sun-dried tomatoes, cumin, braised chickpeas & spinach

For a complete experience, we recommend at least one side dish per main.

## SIDES

### ROASTED POTATOES V 7

With oregano oil

### MUSHROOMS V 6

Mushrooms with oregano and garlic

### FETA CHIPS V 7.9

Chips with feta and truffle oil

### CHIPS V 6.9

Chips with mixed herbs

### CHARCOAL BROCCOLI V 7.9

Grilled broccoli with dill and lemon oil

### RICE V 6.9

Rice & lentils

## KIDS MENU

10.90 per person

### CHARCOAL CHICKEN

Chargrilled chicken skewer with chips

### PENNE BOLOGNESE

Penne pasta with Bolognese sauce and cheese

### MOUSSAKA

Baked layers of aubergine, mushroom ragu, potato, béchamel sauce & graviera

### PESTO PASTA V

Penne with basil pesto and cream cheese

### BEEF MEATBALLS

Beef meatballs with chips

### GRILLED SEA BASS

Grilled Sea Bass with roasted potatoes

### SPAGHETTI V

Spaghetti with tomato sauce

### PENNE PASTA V

Penne with a creamy sauce and cheese

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