



HERA

SET MENU

55 per person

CLASS OF PROSECCO ON ARRIVAL

TO BEGIN

For the table

BREAD BASKET V

Homemade loaf and pita

TARAMAS

Smoked cod roe with dill oil

MELITZANO SALATA V

Finely chopped smoked aubergine with honey and balsamic dressing

HUMMUS V

Chickpea purée with tahini and lemon

STARTER

Choice of one

GREEK SALAD V

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

FETA SAGANAKI V

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

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

MAINS

Choice of one

Served with roasted potatoes or tenderstem broccoli for the table.

MOUSSAKA V

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

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

TRUFFLE RAVIOLI V

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

KING PRAWNS

King prawns grilled with a hint of garlic and lemon

GRILLED SEA BASS

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

RIGATONI V

Tube pasta with garlic, tomato and feta

DESSERT

Choice of one

GALAKTOBOUREKO V

Flaky phyllo filled with vanilla custard cream

LOUKOUMADES V

Golden fried dough drizzled with lemon honey, with cinnamon & pistachios

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.



HERA

SET MENU

60 per person

TO BEGIN

For the table

BREAD BASKET V

Homemade loaf and pita

TARAMAS

Smoked cod roe with dill oil

MELITZANO SALATA V

Finely chopped smoked aubergine with honey and balsamic

HUMMUS V

Chickpea purée with tahini and lemon

STARTER

Choice of one

HALLOUMI & GRILLED PEACH V

Mixed leaves, grilled halloumi and peaches, tahini dressing

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

FETA SAGANAKI V

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

SMOKED AUBERGINE V

Aubergine with zataar honey, truffle oil and smoked yoghurt

BEEF MEATBALLS

Beef meatballs served with tzatziki

GREEK SALAD V

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

MAINS

Choice of one

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

MOUSSAKA V

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

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

ORZO PORCHINI

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

GRILLED SEA BASS

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

RIGATONI V

Tube pasta with garlic, tomato and feta

KING PRAWNS

King prawns grilled with a hint of garlic and lemon

LAMB SHOULDER

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

BLACK SEAFOOD SPAGHETTI

Black spaghetti with prawns, mussels, garlic, asparagus and marinara sauce

DESSERT

Choice of one

GALAKTOBOUREKO V

Flaky phyllo filled with vanilla custard cream

EKMEK KATAIFI V

Layers of shredded kataifi, pistachios and velvety custard cream

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