



HERA

NEW YEARS EVE

150 per person

WELCOME COCKTAIL

ON ARRIVAL

SELECTION OF CANAPES

TO BEGIN

For the table

BREAD BASKET V

Homemade loaf and pita

MELITZANO SALATA V

Finely chopped smoked aubergine with thyme, honey and balsamic

TIROKAFTERI V

Roasted red peppers blended with feta cheese and chilli

STARTER

Choice of one

FETA SAGANAKI V

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

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

GREEK SALAD V

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

BEEF MEATBALLS

Beef meatballs served with tzatziki

MAIN

Choice of one

Served with roasted potatoes or broccoli for the table

LAMB CHOPS

Grilled lamb chops with rosemary

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

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

BLACK SEAFOOD TAGLIOLINI

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

STUFFED AUBERGINE V

Fried 1/2 aubergine stuffed with finely chopped tomatoes and Feta cheese, served with rice

DESSERT

Choice of one

EKMEK V

Layers of shredded kataifi, pistachios and velvety custard cream

BASQUE CHEESECAKE V

Galomithzithra cheese cheesecake with a caramelized crust and creamy center

GLASS OF BUBBLY AT MIDNIGHT

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.