



HERA

## SET MENU

45 per person  
Minimum 2 people

### STARTER

Choice of one

Served with bread for the table

#### 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

#### MELITZANO SALATA V

Finely chopped smoked aubergine with honey and balsamic dressing

#### HUMMUS V

Chickpea purée with tahini and lemon

#### TARAMAS

Creamy smoked cod roe topped with a drizzle of dill oil

### MAINS

Choice of one

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

#### MOUSSAKA

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 with extra virgin olive oil and lemon dressing

#### RIGATONI V

Tube pasta with garlic, tomato and feta

### DESSERT

Choice of one

#### GALAKTOBOUREKO V

Flaky phyllo filled with vanilla custard cream

#### RASPBERRY NOIR V

Silky chocolate pie finished with a glossy glaze, lifted by the sharp brightness of raspberry gel

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

55 per person  
Minimum 2 people

### STARTER

Choice of one

Served with bread for the table

#### HALLOUMI & GRILLED PEACH **V**

Mixed leaves, grilled halloumi and peaches, tahini dressing

#### FETA SAGANAKI **V**

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

#### BEEF MEATBALLS

Beef meatballs served with tzatziki

#### MELITZANO SALATA **V**

Finely chopped smoked aubergine with honey and balsamic dressing

#### CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

#### SMOKED AUBERGINE **V**

Aubergine with zataar honey, truffle oil and smoked yoghurt

#### GREEK SALAD **V**

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

#### HUMMUS **V**

Chickpea purée with tahini and lemon

### MAINS

Choice of one

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

#### MOUSSAKA

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

#### ORZO PORCHINI

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

#### RIGATONI **V**

Tube pasta with garlic, tomato and feta

#### LAMB SHOULDER

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

#### CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

#### GRILLED SEA BASS

Grilled seabass with extra virgin olive oil and lemon dressing

#### KING PRAWNS

King prawns grilled with a hint of garlic and lemon

#### BLACK SEAFOOD TAGLIOLINI

Black tagliolini 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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