



## FIRST COURSE

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TZATZIKI (D) (G) (V)

Greek yoghurt, cucumber,  
garlic, mint

LAMB KEBAB (C) (D) (E) (G)

Tomato sauce, garlic yoghurt,  
Greek cheese, pickled cucumber

FETA SAGANAKI (D) (SE) (V)

Honey, thyme, white sesame, fig

BLUEFIN TUNA TARTARE (G) (S)

Olive oil, shallot, coriander,  
crispy filo, oregano

## SECOND COURSE

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TUFFOLI (D) (G) (V)

Truffle cream, parmesan, chive

GRILLED CHICKEN PIZZA (D) (G) (S)

Burrata, pepper, olive, onion

SALMON (D) (F) (S)

Saffron sauce, potato, pea, herb oil

TENDERLOIN (D) (G)

Truffle fries, jus

## THIRD COURSE

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GREEK PEACH GALETTE (D) (E) (G) (N)

Yoghurt ice cream

DISHES INDICATED WITH (A) - ALCOHOL, (C) - CELERY, (D) - DAIRY, (E) - EGG, (F) - FISH, (G) - GLUTEN, (L) - LUPIN, (MU) - MUSTARD (N) - NUTS  
(R) - RAW, (S) - SHELLFISH, (SE) - SESAME, (SU) - SULPHITES, (V) - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.  
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE OTHER ALLERGEN INGREDIENTS ARE HANDLED.



## DRINKS MENU

2 DRINKS PER PERSON

### COCKTAILS

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#### ULA LA

Cin, ULA passion fruit syrup  
& ULA basil syrup

#### DOLCE VITA

Rum, ULA coconut syrup,  
grenadine syrup & guava juice

#### PEAR ME

Cin, ULA pear &  
rosemary syrup, tonic water

### SOFT DRINKS

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COKE / COKE ZERO / SPRITE / DIET SPRITE /  
SODA WATER / TONIC WATER

### JUICES

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APPLE / ORANGE / CRANBERRY / PINEAPPLE