



TASTING MENU

325 PER PERSON

Including 2 Drinks

FIRST COURSE

BAKED FETA DIP D G N V

Honey, fresh oregano, thyme, caramelized hazelnuts

GREEK SALAD D V

Tomato, cucumber, Kalamata olives, onion, pepper, Greek feta, oregano, olive oil

BLUEFIN TUNA TARTARE G F R

Olive oil, shallots, coriander, crispy filo, oregano, grilled pita

SECOND COURSE

MEDITERRANEAN VEGETABLE PIZZA D G V

Fior di latte, datterino tomato, onion, olive, artichoke, basil

TUFFOLI D G V

Truffle cream, parmesan, chives

SEAFOOD RIGATONI C F G S

Seafood bisque, prawns, mussels, calamari, baby courgette, mint, parsley

STRIPLOIN C D G V

Grilled vegetables, sweet potato fries, jus

DESSERTS

MASCARPONE AND HONEY D E G N

Pear and thyme compote, white chocolate and pistachio coating, ice cream

CHOCOLATE DOME D E G V

Mousse, cherry gel, whipped caramel, ice cream



C - CELERY, **D** - DAIRY, **E** - EGG, **F** - FISH, **G** - GLUTEN, **L** - LUPIN, **MU** - MUSTARD, **N** - NUTS, **R** - RAW,
S - SHELLFISH, **SE** - SESAME, **SO** - SOYBEAN, **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.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

