

OPSO

Raw & Cured

Taramas 9
Bottarga, shiso

Smoked 'Imam' 18
Sea bream, aubergine broth
double strained Greek yoghurt

Caviar Blinis Butter
10gr Ossetra 45
30gr Beluga 195

Smoked Ox Tongue 16
Tomato & coriander salsa

Prawns 'Saganaki' 27
Carabinero prawns
fresh tomato, feta

Traditionally Flavoured

Tzatziki 8
Roasted garlic, Greek yoghurt spread, dill powder

Dakos Salad 18
Greek salad, olive oil rusks, barrel-matured feta

Dolmas 13
Courgette, herb pesto trahanas, savoy

Grilled Lettuce 11
Verjuice, feta cheese

Cauliflower Roast 15
Curry mayo, hazelnuts

Feta Kataifi 14
Thyme honey, sesame seeds

Giouvarlakia Dumplings (6pcs) 18
Lamb filling, Greek yoghurt, egg n lemon, trout roe

Mousakas 24
Grilled aubergine, beef ragu, bechamel, potato crisps

Tuna 'Ladolemono' 27
Extra virgin olive oil, wild oregano

Mains to Share

Chicken 'Giouvetsi' 37
Whole baby chicken, orzo
lemon oregano, feta

Lamb Shank 48
'Trahanas' Greek pasta
wild mushrooms, aged graviera

Octopus 'Stifado' 65
Caramelised onions
sherry vinegar, black eyed beans

Meats

Charred Mutton Chops 45 (1-2 to share)
Cornwall cull yaw thinly sliced chops

T-Bone Steak 95 (2-3 to share)
UK Shorthorn beef, 30 days aged

Rib Eye Steak Bone-in 135 (2-3 to share)
Aberdeen Angus beef, Basque country
30 days-aged

Fish

Catch of the day
Wild fish from Basque Coast (Spain) £135/kg
Wild fish from Cornwall £120/kg

Fish of the day
Sea farmed from Greece (2 to share)
Gilt-head bream or Sea bass £90/kg

Sides

Spanakorizo 8
Spinach rice

Olive Oil Flatbread 4
Kalamata olives

Potato Puree 7
Lemon oregano

Fava Bean Puree 7
Red onion, lemon

Charred Broccoli 9
Greek yoghurt

Desserts

Baked Cheesecake 13

Sour cherry spoon sweet

Smoked Kiounefe 13

Metsovone smoked cheese,
ginger syrup
Iranian premium pistachio,
kaimaki ice cream

Salted Caramel Tart 14

Milk chocolate, peanut butter,
roasted peanuts

Tiramisu Profiterole 15

Homemade pate choux,
gianduja chocolate,
mascarpone cream
Greek coffee crumble,
amaretto

Mastic Bar 14

Raspberries, white chocolate
crumble

Galaktoboureko (4-6 guests) 45

Semolina crem, crispy filo fresh
berries, ginger syrup

