NEW YEAR'S EVE

€55 PER PERSON | INCLUDES A GLASS OF PROSECCO

COLD MEZZE & STARTERS

(TO SHARE)

TZATZIKI
Greek yoghurt, cucumber, garlic and dill.

TIROKAFTERI
Whipped feta, roasted peppers and chilli.

BEEF CARPACCIO
Smoked aubergine, capers, pickled onions and pecorino tuile.

PRAWN SAGANAKI
Cherry tomatoes, tomato sauce, feta and ouzo.

SEA BREAM CRUDO
Citrus, chilli and oregano oil.

MAIN COURSES

(CHOOSE ONE)

BEEF FILLET
Charred spring onions, truffle mashed potatoes and beef jus.

SLOW-ROASTED LAMB SHANK
Root vegetables, garlic and rosemary jus.

WILD SEA BREAM
Pak choi, mussel beurre blanc sauce and Jerusalem artichoke purée.

SIDES

(TO SHARE)

LEMON & OREGANO ROASTED POTATOES

GRILLED SEASONAL VEGETABLES

GREEK SALAD
Tomatoes, cucumber, feta and olives.

DESSERT

BAKLAVA CHEESECAKE
Creamy New York-style cheesecake wrapped in crispy filo pastry with spiced walnuts, pistachios and warm honey-citrus syrup.

A discretionary 9.5% service charge will be added to your final bill.
This charge is distributed directly to the team.