



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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