

### Our menu is designed to be shared by the whole table Each dish is served when it is ready

Ask a Team Member for the Chef Selection

#### **GLUTEN FREE MENU**

## JARS £9

Cod Roe mousse tarama

Smoked Aubergine, tahini and thyme honey (V)

Tzatziki with only a pinch of garlic (V)

#### **SALADS & RAW**

Greek Salad with cherry tomatoes (V) £14

Sea Bream carpaccio, beetroot, basil purée, radish and lime zest £16

Seabass Tartare, cucumber and jalapeño broth £18

# **HOT PLATES**

Honey Roasted tomatoes, goat's cheese, thyme olive oil (V) £14

Baby artichoke hearts, salsify, and kombu broth (VE) £18

Tiger Prawn risotto, lobster head bisque £22

# **SIGNATURE DISHES**

Grilled Octopus, fava, onion chutney £34

Wild Cod, artichokes a la polita £27

Black Truffle chicken, wild mushrooms £28

Lamb Rump with mint and kafir lime, broccoli, red pepper sauce £29

#### **DESSERTS**

Caramelised Pineapple, frozen Greek yogurt £10

# MAZI COOKBOOK £25