



HERA

SET MENU

55 per person

GLASS OF PROSECCO ON ARRIVAL

TO BEGIN

For the table

TARAMAS

Smoked cod roe with dill oil

MELITZANO SALATA **V**

Finely chopped smoked aubergine with thyme, honey and balsamic

BREAD BASKET **V**

Sourdough, pita, crostini

FETA SAGANAKI **V**

Feta cheese, wrapped in angel hair and drizzled with lemon honey

STARTER

Choice of one

GREEK SALAD **V**

Tomatoes, cucumber, onions, olives, feta, capers and rusk with Greek olive oil

WILD SPINACH **V**

Steamed spinach with grated tomato, xinotyri cheese and dill

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

MAIN

Choice of one

MOUSSAKA **V**

Baked layers of aubergine, potato, graviera mushroom ragu and bechamel sauce

BEEF RAVIOLI

Beef filled ravioli pasta in a creamy truffle and mushroom sauce

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

CRETAN PASTA **V**

Cretan pasta with courgettes, lemon, and graviera

KING PRAWNS

Grilled king prawns with tomato and rosemary

GRILLED SEA BASS

Grilled sea bass with lemon oil

DESSERT

Choice of one

GALAKTOBOUREKO

Flaky phyllo filled with vanilla custard cream

LOUKOUMADES

Golden fried dough drizzled with lemon honey, sprinkled with cinnamon and pistachios

A discretionary service charge of 13.5% 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.