

# IKARIA

## DIPS + NIBBLES

appellation oysters, mignonette	6ea
potato chip, creme fraiche, caviar	18ea
warm marinated olives	9
grilled pita bread, olive oil	8
seasonal crudite, lemon, sumac	9
muhammara, pomegranate, parsley	15
hummus, chickpea, tahini	15
whipped feta, confit tomatoes	16
taramasalata, finger lime	16

## MEZEDES

kingfish crudo, mandarins, capers	26
burrata, heirloom tomatoes, basil oil	18
cauliflower, romesco, goats curd	17
saganaki, honey, lemon, oregano	23
fried calamari, tzatziki	26
octopus salad, tomatoes, olives	26

## SOUVLAKI

mushroom, harissa, skordalia	28
chicken, zucchini, mustard, lemon	32

## MEAT + FISH

king prawns, labneh, salsa verde	29
market fish, peppers, tomatoes	42
oven baked lamb shoulder, labneh	42

## SALADS + VEGETABLES

greek salad, tomato, cucumber, feta	21
maroulosalata, lettuce, dill	14
brussels sprouts, mustard, agave	16
roasted potatoes, goats curd	16

## SWEETS

watermelon, lime, ouzo popsicle	11ea
ricotta, olive oil, salt, lemon gelato	6ea
krem broule, caramelised figs	14
loukoumades, pistachio, cream	12
kafe affogato *add frangelico	10

## MEDITERRANEAN FEAST

75PP

5PP ADD OUZO

15PP ADD CAVIAR CHIP

warm marinated olives

grilled pita bread, evoo

taramasalata, finger lime

hummus, chickpea, tahini

cauliflower, romesco, goats curd

fried calamari, tzatziki

oven baked lamb shoulder, labneh

greek salad, tomato, cucumber, feta

roasted potatoes, goats curd

ricotta, evoo, salt, lemon gelato

## IKARIAN BANQUET

89PP

5PP ADD OUZO

15PP ADD CAVIAR CHIP

warm marinated olives

grilled pita bread, evoo

taramasalata, finger lime

hummus, chickpea, tahini

burrata, heirloom tomatoes, basil oil

saganaki, honey, lemon, oregano

maroulosatala, lettuce, dill

grilled market fish, peppers, tomatoes

oven baked lamb shoulder, labneh

greek salad, tomato, cucumber, feta

ricotta, evoo, salt, lemon gelato

loukoumades, honey, pistachio, cream