

INO

MODERN GREEK FOOD

Menu

'Dolmas', Ossietra caviar

Tuna tartlet, fava, Santorini wild capers

Ceviche 'avgolemono', yellowtail, egg n lemon sauce, charred greens

Beef tartar, red pepper hummus, crispy chickpeas, olive oil crackers

Taramas, Bottarga Greek 'caviar', slow cooked yolk, hand stretched pitta bread

'Spanakopita', spinach pie finished on charcoal, Greek yoghurt

Feta 'bouyiourdi', cherry tomatoes, spring onion, padron peppers, chilli

Black eyed beans salad, celeriac puree, smoked tomato

Okra, smoked tomato, feta 'Imam', grilled aubergine, charred onions & tomatoes, feta

Octopus taco, smoked tomato, onion crisps, olive oil flatbread

Fish & greens, yellowtail fillet, 'skordalia' spread, charred greens

Gyros, Iberico Secreto pork, tzatziki, smoked tomato, olive oil flatbread

Spicy chicken, smoked Greek yoghurt, tomato-coriander salsa

Lamb 'fricassee', egg and lemon sauce, charred greens, dill

Souvlaki, 150gr USDA Prime Rib eye steak, garlic yoghurt, olive oil flat bread

Broccoli charred, galomizithra cheese, extra virgin olive oil

Olive oil & soy shimeji mushrooms

Greek salad, barrel matured feta, wild oregano

CONFECTIONS

Cinnamon cookie, bitter chocolate, pistachio

Kaimaki ice cream, sour cherry spoon sweet, baklavas cracker

*A discretionary service charge of 13.5% will be added to your bill

*Please inform our staff for any allergies