



STARTERS

Mixed Vegetable^V or Rock Shrimp Tacos Crunchy taco shell with pan fried mixed vegetables or tempura rock shrimp, chiptle mayo, beetroot cream	7/12 each
Cauliflower & Nuts Salad^{VG} Oven-baked cauliflower season with cumin, sumac, roasted almonds, hazelnuts, whole nuts dressed by our signature Greek yoghurt sauce	15
Burrata (125gr)^V Apulia burrata served with roasted roots, hazelnuts and balsamic vinegar	18
Greek Salad add Prawns Classic salad with tomato, cucumber, feta, basil, oregano, black olives and red onion	18
Asparagus Au Gratin^V Asparagus, butter, parmesan, sage	19
Deep-Fried Calamari Salt and pepper crunchy baby squid served with chilli mayo	19
Vitello Tonnato Slowly cooked round of veal, served with mayo-tuna sauce, anchovies and capers	21
Mock Duck^{VG} Gluten-braised soy, served with pancakes, spring onions cucumber and hoisin-plum sauce	26
Octopus Gallega Traditional Gallega style octopus served with boiled potatoes, black olives and sweet paprika	33

SOUP

Miso Traditional miso soup with seasonal greens	9
Garden Soup^{VG} Garden peas and mint soup	14

RAW and SEARED

Hamachi Carpaccio Thin sliced hamachi, seasoned with jalapeño dressing	18
Salmon Karashi Sumiso Thinly sliced salmon sashimi on karashi sumiso dressing, red onion, shiso	19
Sea Bass Yuzu and Truffle Sea bass carpaccio with soy-yuzu dressing and black seasonal truffle	22
Beef Tartare on Roasted Bone Marrow Grilled bone marrow, beef fillet tartare with orange flower and thin homemade crackers	24
Sashimi 3-Way or 5-Way Served with wasabi and gari	34/48

CHEF SPECIALS

Asian Baby Chicken Yuzu-Kosho Charcoal grilled spatchcock chicken marinated with yuzu zest and garlic	30
Cavatelli Pistachio Pesto Fresh cavatelli pasta with our homemade pistachio pesto	37
Monkfish Fregula Traditional Sardinian cous cous cooked 'risotto way' with fresh monkfish, Kalamata olives, capers	38
Moroccan Sea bass Charcoal marinated sea bass with Moroccan spices, mint and lemon	55
Lobster Linguine Linguine with half lobster, parmesan cheese and butter	68

MAKI AND GUNKAN Ask for Temaki

Ikura Gunkan Yuzu and soia ikura, wasabi, sushi rice, nori	12
Beef and Truffle Gunkan Beef fillet, truffle, sushi rice, nori	14
King Crab Gunkan King crab meat, caviar, yuzu mayo, wasabi, sushi rice, nori	28
Cucumber and Avocado^{VG} Cucumber and avocado maki	13
Asparagus Miso^{VG} Grilled green asparagus with miso and sesame seeds	14
Tempura Prawns and Avocado Prawns, avocado, cucumber and tempura	17
Crispy Spicy Tuna Tuna, avocado, cucumber and tenkasu	19
Yellowtail Hamachi, jalapeño, wasabi and green chilli	23
Beef and Gold Beef tartare, cucumber, chives, shiso wrapped in carpaccio beef & gold leaves	27
King Crab California Roll and Caviar King crab meat, avocado, yuzu tobiko, osietra caviar and edible gold leaves	48

NIGIRI Two pieces

Seabream Shiso-Miso Pesto	12
Salmon Lemon	12
Prawns Ebi	12
Seabass Truffle	14
Seared Salmon with Karishi Sumiso & Ikura	14
Yellowtail Jalapeño Pesto	15
Tuna Caviar	19

PIZZAS

Avocado^{VG} Sliced caramelised onion, chilli, coriander, lime and avocado	28
Tartufo^V Truffle, mascarpone, mozzarella and black truffle	36
Aparagus and Jamon Jamon serrano, fresh asparagus, asparagus cream, mozzarella, scamorza cheese	52

MAINS

Moussaka^{VG} Lentils raguot, aubergine, vegan bechamel	21
Ricotta and Spinach Medaglioni^V Homemade egg medaglioni pasta filled with ricotta and spinach with tomato sauce	24
Pici Carbonara or Cacio & Pepe^V add truffle Fresh pici pasta with guanciale in a classic carbonara sauce or pici with pecorino cheese and black pepper sauce	19/31
Steamed Stone Bass Soy sauce and ginger	45
Duck Breast Pink roasted duck breast served with celeriac and truffle puree	51
Doversole Grilled or Meunière	96

ROBATA and GRILL

Chicken Half whole Slow-cooked spit-roast chicken served with roast potatoes	28/48
Seabass Al Sale for 2 persons Baked salt crust whole seabass	86
Lamb on Robata French rack of lamb marinated with herbs, mint sauce served with aubergine	42
Rib-eye on Robata 300g charcoal American rib-eye served with red wine sauce	48
Grilled Tomahawk for two persons	128

SALADS and SIDES

Koshihikari Steamed Japanese Rice^{VG}	6
Tenderstem Broccoli^{VG} Garlic and chilli	10
Homemade Fries add parmesan and truffle	8 14
Butter Spinach^V Soy sauce, ginger and garlic	10
Skordalia^{VG} Mashed potatoes, roasted garlic, lemon zest and toasted almonds	10
Mixed Salad Leaves and Balsamic Dressing^{VG}	10
Zucchini Fritti^V Deep-fried green zucchini crispy	14
Sauces Peppercorn Mushrooms Bernaise Wasabi Mayo Chilli Mayo Mint Teriyaki Red Wine	4

Detailed allergen information is available on request. A discretionary optional service charge of 13.5% will be added to your bill

Wifi: Geode Hospitality Password: Geode@123

VG: Vegan V: Vegetarian

MINIMUM SPEND £50.00 PER PERSON

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