

SHOULDERS

COCKTAIL BAR & RESTAURANT

SNACKS & NIBBLES

- Sardines on roast paan, smoked cod roe, pickled onions (2 pieces) 1800
Shoulders prawn toast, coconut sriracha, preserved lime aioli (2 pieces) 2400
Truffle and mushroom éclair, black garlic and nai miris glaze (1 piece) 1500

STARTERS

- Pita bread 750
Cheesy garlic pita bread 1600
Taramasalata, whipped cod roe dip 2000
Charred pumpkin hummus, chilli oil, pumpkin seed dukkah 1750
Yellow fin tuna, cashew skordalia, hot orange honey, pickled ambarella 3600
Prawns Kataifi, kochchi tartare, prawn head salt 3250
Flaming saganaki cheese, apricot chutney 3750

MAINS

- "Spanakopita" spinach & feta pie, homemade filo pastry, wild greens 3200
Roasted cauliflower, whipped tahini, tyrokafteri 3250
Pastitsio, slow-braised beef cheek, vodka sauce, bechamel, parmesan 5800
Charcoal chicken, barley risotto, curry leaf chimichuri 4500
12-hour slow roasted lamb shoulder, arrack jaggery sauce, charred eggplant 9500
Ouzo cured mackerel, fricassee, caramelised tarama sauce, pickled okra 4100
Chargrilled octopus, purple sweet potato, spiced crumb, turmeric and dashi sauce 5500
Spit roasted porketta, spiced butternut puree, radish slaw 5000

ON THE SIDE

- Chips, garlic oil, feta, oregano 2400
Ancient grain salad, nuts and seeds, currants, buffalo curd, pomegranate 2500
Beetroot salad, star fruit, mint gastrique, whipped sunflower seeds 1950

TO FINISH

- Chocolate baklava, brown butter ice cream, chocolate custard, crispy filo, crystallised cashew nuts 2800
Coconut and saffron panna cotta, candied green mango, passion fruit granita 2450
Rice pudding, miso caramel, sesame crumb 2000

All prices are subject to 10% service charge + government taxes