

Apheleia sample menu

Dips platter

Tarama, cold roe emulsion served with wild salmon roe in smoke olive oil
Paprika, florina peppers, sunflower seeds and cheese spreads (vegetarian)
Kopanisti, feta cheese spreads with pepper compote (vegetarian)
Smashed Avo, avocado cream & Pico de Gallo (plant based)

Raw

Tuna Pastrami Tostada, tuna tataki & avocado cream
Sea Bass Ceviche, with melon, tomatoes, cucumber & basil
East Mediterranean Steak Tartare, harissa sauce with cumin & cinnamon

Hot and cold mezze

Gigandes Plaki, garlic, dill, parsley (plant based)
Bruschetta Sardines, fresh tomato sauce with olives and herbs
Fire Baked Aubergine, feta cheese, pomegranate syrup & no nut parsley pesto (vegetarian)
Crispy Courgette & Aubergine, served with yoghurt herbal dip (vegetarian)
Flame Grilled Meatballs, with smoked yoghurt, tomato sauce and pickled onion
Grilled Calamari, fava cream and onion & parsley salad
Octopus BBQ "Stifado" slow roasted and charred baby onions
Saganaki Prawns, feta cheese, tomato sauce, crispy sourdough bread, Raki

Salads

Crunchy Baby Gem, charred avocado and ginger & lemon sauce
The Soho House Greek Salad, tomatoes, feta, red onion, capers, olives (vegetarian)
Beluga Lentils Salad, avocado, fried pork chorizo, parsley

Pasta and rice

Black Risotto (serves 2 people), calamari, chilli flakes & lemon sauce
Lobster "Yiouvetsi" (serves 2 people), with cremollata and chilli pepper

From the open fire

Sea Bass, Greek salad sauce & Pico de Gallo
Grouper, wild greens, lemon & olive oil sauce
Jumbo Shrimps, brown butter sauce & chilli pepper
Catch of the Day (serves 2-3 people), served with lemon & Greek olive oil sauce

From our charcoal oven

Corn-Fed Chicken, marinated in yoghurt & thyme
Strip Loin Steak, with smoked sea salt
Tomahawk Rib Eye on the bone 1.2 kg, with garlic butter & thyme
Lamb (serves 2 or 4 people), slow roasted lamb shoulder with herbs and lamb jus

Sides

Baby Potatoes (vegetarian)
String Beans & Artichoke (plant based)
Spicy Courgettes (plant based)
Horta Greens (plant based)

Apheleia sample wine list

Sparkling and Champagne

Ruffino Prosecco Doc Nv
Moët & Chandon Brut Imperial 20 Cl Nv
Moët & Chandon Brut Imperial Nv
Louis Roederer Brut Nv
Moët & Chandon Rose Imperial Nv
Dom Perignon Brut 10
Krug Grand Cuvee Brut Nv

White

Sultaniye Büyülübağ, Tr 19
Sauvignon Blanc Suvla, Tr 20
Pinot Grigio Delle Venezie Sartori, Doc, It 20
Assyrtiko Estate Argyros, Gr 17
Fume Blanc 900, Sevilen, Tr 20
Narince Kav, Doluca, Tr 20
Sauvignon Blanc Egeo, Kavaklidere, Tr 20
Chardonnay Vintage Barrel Fermented Sur Lie, Kayra, Tr 19
Sauvignon Blanc Cotes D'avanos, Kavaklidere, Kapadokya, Tr 20
Semillion Reserv, Chateau Murou, Saranta, Tr 18
Chardonnay Urla, Tr 21
Orvieto Classico Cecchi, Docg, Tuscany, It 19
Pinot Grigio Terre Rose, It 20
Ethero Albarino Rias Baixas, Sp 20
Sauvignon Blanc Attitude, Pascal Jolivet, Fr 20
Gavi Broglia, Docg, It 20
Gewurtztraminer Hugels & Fils, Fr 16
Riesling Famille Hugel, Fr 18
Chablis Les Allees Du Vignoble, Fr 19
Sancerre Lucien Crochet, Fr 19

Red

Blend Egeo, Kavaklidere, Tr 19
Malbec Egeo, Kavaklidere, Tr 19
Merlot Suvla, Tr 20
Chianti Piccini Sangiovese, It 19
Vourla Urla, Tr 20
Tempranillo Cotes D'avanos, Kavaklidere, Tr 19
Signium Doluca, Çerkezköy, Tr 18
Cabernet Sauvignon-Shiraz Alçitepe, Doluca, Tr 18
Cabernet Sauvignon 900, Sevilen, Tr 19
Syrah-Viognier Versvs, Kayra, Tr 18
Pinot Noir Chamlija, Tr 19
Barbera D'alba Prunotto, It 20
Tempus Urla, Tr 19
Cabernet Sauvignon Ament, Porta Caeli, Tr 19
Cotes Du Rhone E. Guigal, Aoc, Fr 17
Nevi Şahsina Münhasir Chamlija, Tr 18
Merlot Sarnıç, Selendi, Tr 20
Amarone Della Valpolicella Classico, Bolla, It 15
Chateaneuf-Du-Pape Louis Bernard, Fr 18
Gaja Magari Ca'marcanda, It 16

Rose

Grenache Verano Blush, Doluca, Tr 20
Whispering Angel Bchateau D'esclans, Cotes De Provence, Fr 20
Domaines Ott Chateau De Selle, Cotes De Provence, Fr 20