

Cyana

BREAD & DIPS

Tarama Cod Fish Roe Emulsion, Spring Onions, Sumac, Extra Virgin Olive Oil	9
Tzatziki Confit Garlic Greek Yoghurt Dip, Pickled Baby Cucumber, Dill Oil	9
Melitzanosalata Roasted Aubergine and Pepper Spread, Pomegranate Molasses, Extra Virgin Olive Oil, Fresh Pomegranate	9
Spicy Feta dip Spicy Feta Dip, Roasted and Pickled Red Chilies, Fresh Oregano, Extra Virgin Olive Oil	9
Selection of dips for sharing 12.5 / Person min 2 guest <i>Select any 3 of our Greek dips</i>	
All dips are served with fresh grilled pita	

RAW • CURED • CRUDO

Beef Tartare Trolley Beef Rump , Olives & Capers Tapenade, Aubergine Puree, Shallots, Chives, Egg Yolk, Crispy Shallots, Anchovies, Harissa Sauce, Cumin Salt & Pepper	25
Seared Tuna Peppered Seared Tuna Loin, Extra Virgin Olive Oil, Lemon Dressing, Caper Leaves, Lemon Wedge	19
Sea bass Crudo Cured Sea Bass, Dashi Buttermilk, Dill Pickled Baby Cucumbers, Basil Oil, Lime	20
Prawn Gazpacho Red Prawn , Melon And Red Pepper Gazpacho, Fresh Melon Slices, Basil Oil, Lime	20
Sea Bream Ceviche Sea Bream Dice, Tomato Water, Sundried Tomato, Cucumber, Compressed Red Onion, Ouzo Gel	18

STARTERS EARTH • SEA • FIRE

Roasted Feta Feta, Tomatoes, Green Peppers, Extra Virgin Olive Oil, Oregano Salt, Chilli Flakes	14
“Keftedakia” Tradition Greek Island Meatballs, Rich Tomato Sauce, Grated Greek Graviera Cheese, Pita Bread, Fresh Oregano Leaves	16
Grilled Squid Grilled Squid, Confit Garlic & Basil Aioli, Roasted Zucchini, Crispy Basil, Zucchini Puree, Lemon	17
Soutzoukakia Traditional Greek Spiced Beef Kofta, Rich Tomato Sauce, Aged Graviera, Grilled Pita, Fresh Oregano	16
Grilled Squid Charred Squid, Confit Garlic & Basil Aioli, Roasted Courgette, Crispy Basil, Lemon	17
Octopus Grilled Octopus, Fava Espuma, Caper Leaves, Caramelized Onions and Capers	20
“Kakavia” Soup Poached Fish of the Day ,Traditional “Kakavia” Soup, Rooted Veg, Croutons	20

SALADS

Greek Salad Tomatoes, Onion, Cucumber, Capers, Green Olives, Extra Virgin Olive Oil , Oregano, Greek Feta and Caper Leaves	16
Roasted Beetroot Salad Oven Roasted Beetroots, Xerez Dressing, Toasted Almonds, Skordalia, Tarragon	14
“Politiki” Salata Red and White Cabbage Slaw, Florina Red Peppers, Celery, Parsley, Red Pepper Dressing, Pomegranate and Toasted Cashews Nuts	14

PASTA • RISOTTO

Goat & Spaghetti Braised Goat Shoulder, Spaghetti Fresh, Thyme, Dry Mizithra, Lemon	29
Rooster Orzo Rooster Leg, Tomato Orzo, Basil, , Sundried Tomatoes, Feta Crumbled, Red Vein Sorrel	24
Winter Forest Casarecce Casarecce With Mixed Mushrooms, Parmesan Sauce , Graviera Flakes , Chives And Black Winter Truffle	20
Squid “Spanakorisso” Arborio Rice Risotto, Spinach Puree, Squid, Saffron Aioli, Dill and Parmesan	22
Prawns “Saganaki” Fresh Linguine, Bisque, Tomato Sauce, Red Prawns, Fennel, Samphire	26

MAINS

Canellini Bean Fasolada Braised Cannellini Beans, Croutons, Parsley, Onion, Sumac And Celery Salad, Extra Virgin Olive Oil	20
Salmon Grilled Salmon, Fava Puree , Mediterranean Pico De Galo, Pul Biber, Extra Virgin Olive Oil	27
Sea bass Fricassee Jerusalem Artichoke “Avgolemono” , Seabass Fillet, Baby Gem , Dill Oil, Fresh Herbs, Fresh Sea Bass Fillet	27
“Soutzoukakia Giaourtlou” Traditional Grilled Giagia's Lamb/Beef Kebabs, Confit Garlic Yogurt Pita Bread, Parsley and Onion Salad, Sumac And Olive Oil	26
Pork Chop Grilled Pork Chop, Celeriac And Leek Puree, Pork Jus, Chicken Avgolemono, Dill Oil	26
Cyana’s Moussaka Grilled Eggplant, Braised Lamb Shank, Potato Foam, Grated Parmesan, Chive Oil	34
Beef Rib-Eye “Kleftiko” Charcoal Grilled Rib-Eye Steak, “Kleftiko” Style Crushed Baby Potatoes, Confit Tomatoes ,Chives Oil	37

SAUCES

Bourdeto Fish Sauce • Ladolemono Sauce • Stifado Sauce • Rosemary Beef Jus	4
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SOUVLAKI SELECTION

“Ksifias” Souvlaki Swordfish Skewer, Parsnip Puree, Basil Oil, Pickled Fennel, Confit Cherry Tomatoes	25
Chicken “Kontosouvli” Marinated Chicken Thigh Skewer, Confit Cherry Tomatoes, Mixed Green Salad, Pickled Cucumber and Honey Mustard Mayo	24
Beef “Saslik” Sweet Paprika Marinated Beef Skewer, Aubergine Puree, Tomato and Eggplant Ragu, Chives Oil, Sumac	29
Whole Fish Selection <i>Ask as for our fish of the day selection.</i> Our catch will vary and always bring to your table the best selection of fish and seafood.	MP
Grilled or in salt crust served with “Bourdeto” paprika sauce or “Ladolemono” (lemon-oil) dressing, Mediterranean Pico de Galo.	
Beef From The Board <i>Ask as for our meat selection.</i> Our meat dry age fridge is full of a great variety of fresh produce.	MP
Grilled as requested and served with Stifado pearl onion sauce, baked cherry tomatoes and truffle salt.	

SIDES

Briam Purple Eggplant, Yellow Zucchini, Green Zucchini, Tomatoes, Piperade, Basil and Parmesan	8
Smashed Potatoes Crushed Oven Roasted Potatoes with Lemon , Oregano, Garlic Chips, Extra Virgin Olive Oil	7
“Fasolakia” Grilled Green Beans, Tomato Sauce, Extra Virgin Olive Oil, Dill, Feta	9
Mini Greek Salad Tomatoes, Onion, Cucumber, Capers, Green Olives, Extra Virgin Olive Oil, Oregano, Feta and Caper Leaves	9
Feta and Oregano Fries Hand Cut Potato Fries, Fresh Oregano, Feta Crumble	9

DESSERTS

“Loukoumades” Honey, Cinnamon, Caramelized Walnuts <i>15mins preparation time</i>	8
White Chocolate Cheesecake White Chocolate Cheesecake, Oat Crumble, Ayran And Activated Carbon Ice Cream	10
Cyana Greek Yoghurt Greek Yogurt Frozen Ice Cream Tower, Honey Sauce, Caramelized Pecans	9
“Galaktompoureko” “Galaktompoureko” Semolina Cream, Crunchy Phyllo, Orange and Vanilla Ice Cream	10
Mediterranean Gold For Two Orange Chocolate Cremeux, Olive Oil Jelly, Orange Curd, Olive Oil Ice Cream	17