

# ikara

IKARA is an expression of the Mediterranean way of living — rooted in Greek tradition, shaped by simplicity, and guided by seasonality. Inspired by our two kitchens in Athens, we bring a contemporary Greek table to life through honest food and considered space.

Our menu is created in collaboration with Michelin-starred chefs, drawing on time-honoured techniques and a deep respect for ingredient and craft. We source most of our produce, olive oils, herbs, and specialty ingredients from Greece's most celebrated terroir regions, allowing each dish to reflect its origin.

Everything at IKARA is prepared from scratch, to order, and with intention. Nothing is rushed — from our kitchen to your table. Because of this, your meal may take a little longer to arrive. Thank you for embracing the slower rhythm and sharing the experience with us.



\*All Ikara's dishes are finished with Greek Afrina salt & we only use cold pressed extra virgin olive oil (EVOO)

\*Many of our dishes are inspired by Chefs Spiros & Vaggelis Liakos, and Nikos Karathanos (Ateno, Athens)

## Dips | Voutimata | βουτήματα

Tzatziki   yoghurt, dill, cucumber salad, herb oil	95
Taramosalata   whipped cod roe, trout roe, herb oil, dill	99
Melitzanosalata   charred aubergine, tahini, parsley, pine nuts, Ikara spice blend	95
Fava   fava bean puree, Evoo*, capers, red onion	105
Tirokafteri   aged feta, chilli, smoked paprika, Evoo*	99
Labneh   strained Greek yoghurt, thyme honey, roasted pistachio, Ikara spice blend	95

## Salads | Salátes | Σαλάτες

Horiatiki   cucumber, tomatoes, red onion, olives, whipped feta, feta crumble, oregano, Ikara dressing, sourdough toast	159
Kipos   lettuce, rocket, cabbage, roasted almonds, heirloom tomato, soft cheese dressing, Evoo*, pine nuts	179
Spanakosalata   spinach, phyllo, walnuts, orange, fennel, anthotyro cheese, feta, spring onion, citrus dressing	169

## Small Plates | Mikra Piata | Μικρά Πιάτα

Fava Tart   butter tartlet, tomato pelte, fava puree, pickled octopus, citrus fruit, dill	189
Keftedes   beef meatballs, lemon mint yoghurt, tomato & basil salsa	149
Kolokithokeftedes   zucchini fritters, feta, mint, dill, herb yoghurt (V)	129
Myelos   bone marrow, pickled shallot, pangrattato, coriander & parsley salsa, sourdough toast	139
Paidakia   coal-grilled lamb ribs	189
Saganaki   grilled halloumi, charred chilli peppers, chilli & mint honey (V)	119
Sardela Millefeuille   fried sardine fillets (off the bone), beetroot & yoghurt purée, lemon	205
Antzouyia   white anchovies, taramosalata, roasted pickled peppers, dill	189
Kalamari   mixed calamari fried, lemon	159
Garida   grilled prawns, Evoo* ladolemono, trout roe	319
Oktapodi Ksidato   pickled octopus, Evoo*, red wine vinegar, oregano parsley, onion, lemon	219



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## Main Dishes | Kyria Piata | Κύρια Πιάτα

Filleto   fillet [250g], graviera sauce, parsley	355
Arnaki Pita   lamb rump [200g], charred pita, smoked tomato, cumin yoghurt, paprika, fried egg	325
Hirini Brizola   pork ribeye on the bone [600g], Evoo*, oregano	279
Kotopoulo   chicken supreme, charred gem lettuce, Evoo* & lemon sauce, thyme, oregano	219
Trahana Arnaki   lamb shank, trahana pasta, porcini stock, graviera	529
Trahana Manitari   mushrooms, baby marrow, horta, trahana pasta, porcini stock, graviera	295
Moussaka Lahanikon   charred aubergine, lentil ragu, bechamel, graviera, crispy potato	189
Moussaka   charred aubergine, beef mince ragu, bechamel, graviera, crispy potato	209
Bifteki   beef mince patties [300g], red onion, oregano, lemonato sauce	179
Anemos   seabass fillet, fennel & white wine orzo, dill, lemon	479
Filleto Psari   white fish fillet of the day, horta, Evoo*, lemon	SQ
Psari   coal-grilled whole fish, Evoo* ladolemono ( <b>*when available</b> )	SQ
Macaronia Kima   spaghetti, slow braised beef mince, tomato, cream, basil, kefalotyri	189
Orama   cheese ravioli, fresh tomato sauce, braised oxtail in phyllo, basil, kefalotyri	289
Garida Saganaki   angel hair pasta, prawns, rosa tomato, Evoo*, chilli, ouzo, aged feta, roasted pine nuts	329

## Sides | Plevrés | Πλευρές

Pita Bread   coal-grilled, Evoo*, oregano	35
Sourdough Bread   coal-grilled, Evoo*, oregano	29
Patates   fries, oregano, salt	45
Fasolakia   green beans, roasted tomato salsa, feta, fresh mint (V)	95
Horta   wild greens, lemon, Evoo*	119



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## Desserts | Epidórpia | Επιδόρπια

Chef Nikos Karathanos Bougatsa	crispy pastry, crème patisserie, cinnamon, icing sugar	179
Profiterole	choux buns, chocolate & almond crumb, dark chocolate sauce, vanilla gelato	129
Kanela Gelato	cinnamon gelato, almond sesame halva, toasted sesame seed tweel	119
Sorbet	blood orange & watermelon sorbet, orange gooseberry & mint salsa	105
Kunefe	kataifi, soft cheese, roasted pistachio, syrup, vanilla gelato (allow 20 minutes)	135

## Coffee and Tea | Kafedes kai Tsai | Καφέδες και Τσάι

Americano	40
Greek Coffee	40
Freddo Espresso	45
Freddo Cappuccino	49
Espresso Single	30
Espresso Double	45
Cortado	45
Cappuccino	45
Latte	45
Hot Chocolate	49
Tea (please enquire)	35
Greek Mountain Tea	55

## Beverages | Anapsyktika | Αναψυκτικά

Soft Drinks [300ml]	35
Mixers [200ml]	30
Tisers	45
Epsa Greek Soda (Orange or Lemon)	59
Valpre Still / Sparkling Mineral Water (Glass Bottle)	35 60
San Pellegrino Mineral Water	75 125
Greek Still Mineral Water [1ltr]	95



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