

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
Antzouvia 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 (*when available)	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 tweek	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
San Pellegrino Mineral Water	75
Greek Still Mineral Water [1ltr]	95



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