



A Taste of Greece For Lunch | Μια Γεύση της Ελλάδας για Μεσημεριανό |  
Mia Gefsi tis Elladas gia Mesimeriano

Seasonal Greek dishes prepared with the care and ingredients of Ikara

**Greek Kitchen | Elliniki Kouzina | Ελληνική Κουζίνα**

Trahanas Spanakorizo   trahanas pasta, white wine, baby spinach, feta, onion, dill, lemon	119
Soutzoukakia   Smyrna style beef koftas, cumin, white wine, slow cooked tomato, hand cut patates	129
Filleto Psari   200g grilled or fried white line fish fillet of the day, horta, Evoo*, lemon	159

**Coal Grilled | Sta Karvouno | Στα Κάρβουνο**

Hirini   250g slow cooked, crispy pork belly, Evoo*, oregano, Afrina salt, Greek potato salad	129
Kotopoulo   200g deboned chicken thigh skewer, Evoo*, oregano, Afrina salt, green salad	129
Arnaki   250g lamb rump skewer, Evoo*, oregano, Afrina salt, hand cut patates	149

**Soup | Soupa | Σούπα**

Psari   white fish, potato, lemon, Evoo*, toasted sourdough	129
Fasolada   imported butter beans, tomato, celery, carrot, Evoo*, toasted sourdough	119

**Additional Sides | Plevrés | Πλευρές**

Kipos   lettuce, rocket, cabbage, roasted almonds, soft cheese dressing, topped with grated Heirloom tomato, Evoo*, pine nuts & fresh basil	89
Greek Potato Salad   potato, red onion, celery, cucumber, parsley, Evoo*, white wine vinegar, lemon	59

\*Menu available Tuesday – Friday Lunch 12pm – 4:30pm.  
Terms and Conditions apply



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