

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 sea foam salt & we only use cold pressed extra virgin olive oil (EVOO) from Crete

Dips | Voutimata | βουτήματα

Tzatziki strained Greek yoghurt, dill, cucumber salad, herb oil	79
Taramosalata whipped cod roe, trout roe, herb oil, dill	89
Melitzanosalata charred aubergine, tahini, parsley, pine nuts, Ikara spice blend	79
Tirokafteri aged feta, chilli, smoked paprika, Evoo*	89
Labneh strained Greek yoghurt, thyme honey, roasted pistachio, Ikara spice blend	89

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, soft cheese dressing, topped with grated Heirloom tomato, Evoo*, pine nuts & fresh basil	179
Spanakosalata spinach, phyllo, walnuts, orange, fennel, handmade anothyro cheese, feta, spring onion, citrus dressing	169

Small Plates | Mikra Piata | Μικρά Πιάτα

Kotopoulo Sta Kárvouna coal grilled chicken thigh skewer, thyme, Evoo*, lemon, oregano	105
Keftedes beef meatballs, lemon mint yoghurt, tomato & basil salsa	115
Kolokithokeftedes zucchini fritters, feta, mint, dill, herb yoghurt (V)	105
Myelos bone marrow, pickled shallot, pangrattato, coriander & parsley salsa, sourdough toast	139
Pidakia coal-grilled lamb ribs, rosemary, lemon, oregano	189
Saganaki handmade halloumi, coal-grilled, charred chilli peppers, chilli & mint honey (V)	119
Kalamari mixed calamari, grilled or fried, lemon	139
Sardela Millefeuille fried sardine fillets (off the bone), beetroot & yoghurt purée	195
Antzouyia white anchovies, taramosalata, roasted pickled peppers, dill	189
Oktapodi Ksidato pickled octopus, Evoo*, red wine vinegar, oregano, parsley, onion, lemon	219

Soup | Soupa | Σούπα

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



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Ikara Signatures | Ikara Ipografes | Ikara Υπογραφές

Arnaki Pita lamb rump [250g], charred pita, smoked tomato, cumin yoghurt, paprika, fried egg	285
Trahana Arnaki lamb shank, trahana pasta, porcini stock, graviera (Serves 2)	479
Trahana Manitari mushrooms, baby marrow, horta, trahana pasta, porcini stock, graviera (V)	265
Anemos seabass fillet, fennel & white wine orzo, dill, lemon	479
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	295

Main Dishes | Kyria Piata | Κύρια Πιάτα

Bifteki beef mince patties [300g], red onion, oregano, lemonato sauce, cream	179
Filleto coal-grilled fillet [250g], graviera sauce	335
Hirini Brizola coal-grilled pork ribeye on the bone [600g], Evoo*, oregano	279
Kotopoulo chicken supreme, charred gem lettuce, Evoo* & lemon sauce, thyme, oregano	219
Moussaka Lahanikon charred aubergine, lentil ragu, bechamel, graviera, crispy potato (V)	189
Moussaka charred aubergine, beef mince ragu, bechamel, graviera, crispy potato	209
Macaronia Kima spaghetti, slow braised beef mince, tomato, cream, basil, kefalotyri	189
Macaronia Fakes spaghetti, lentil ragu, tomato, cream, basil, kefalotyri (V)	169
Filleto Psari coal-grilled white fish fillet of the day, horta, Evoo*, lemon	SQ
Psari coal-grilled whole fish, Evoo* ladolemono (Serves 2) *when available	SQ

Sides | Plevrés | Πλευρές

Pita Bread coal-grilled, Evoo*, oregano	35
Sourdough Bread coal-grilled, Evoo*, oregano	25
Patates hand cut fries, oregano, salt (V)	39
Fasolakia green beans, roasted tomato salsa, feta, fresh mint (V)	95
Horta wild greens, lemon, Evoo* (V)	85
Patatosalata potato, red onion, celery, cucumber, parsley, Evoo*, white wine vinegar, lemon	59



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Desserts | Epidóρpια | Επιδόρπια (*Recommended for sharing)

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 tuile	119
Sorbet blood orange & passion fruit 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
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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