



LUNCH AT IKARA

AVAILABLE TUESDAY-FRIDAY | 12:00-18:00

Seasonal Greek cooking, thoughtfully prepared.

FROM THE GREEK KITCHEN

Από την Ελληνική Κουζίνα

Spinach Trahana	119
Τραχανάς με Σπανάκι	
Traditional Greek trahana, baby spinach, feta, onion, dill, white wine and lemon (V)	
Soutzoukakia	129
Σουτζουκάκια	
Smyrna-style beef kofta with cumin, slow-cooked tomato and hand-cut potatoes	
White Fish of the Day	159
Ψάρι Ημέρας	
200g line-fish fillet, grilled or fried, served with horta, extra-virgin olive oil and lemon	

FROM THE COALS

Στα Κάρβουνα

Crispy Pork Belly	129
Χοιρινή Πανσέτα	
250g slow-cooked pork belly with oregano, Afrina sea salt and Greek potato salad	
Chicken Thigh Skewer	129
Καλαμάκι Κοτόπουλο	
200g deboned chicken thigh, chargrilled with oregano and Afrina sea salt, served with green salad	
Lamb Rump Skewer	149
Καλαμάκι Αρνί	
250g lamb rump, chargrilled with oregano and Afrina sea salt, served with hand-cut potatoes	

SIDES

Συνοδευτικά

Kipos Salad	89
Σαλάτα Κήπος	
Lettuce, rocket, cabbage, roasted almonds and soft-cheese dressing, finished with heirloom tomato, pine nuts and basil (V)	
Greek Potato Salad	59
Πατατοσαλάτα	
Potato, red onion, celery, cucumber and parsley with extra-virgin olive oil, white-wine vinegar and lemon (V)	
Hand-Cut Potatoes	39
Πατάτες Τηγανητές	
Hand-cut potatoes with oregano and sea salt (V)	

V VEGETARIAN



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