

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

Yoghurt and Cucumber Dip Tzatziki	79
Strained Greek yoghurt with cucumber and dill, finished with herb oil.	
Whipped Cod Roe Dip Taramosalata	89
Whipped cod roe dip topped with trout roe, dill and herb oil.	
Charred Aubergine Dip Melitzanosalata	79
Charred aubergine blended with tahini, parsley, pine nuts and IKARA spices.	
Spicy Feta Dip Tirokafteri	89
Aged feta dip with chilli, smoked paprika and extra virgin olive oil.	
Honey and Pistachio Yoghurt Labneh	89
Strained Greek yoghurt topped with thyme honey, roasted pistachios and IKARA spices.	
Fava Bean Purée Fava	79
Smooth fava bean purée with capers, red onion and extra virgin olive oil.	

SALADS

Greek Salad Horiatiki	159
Tomato, cucumber, onion and olives with whipped feta, feta crumble, oregano and IKARA dressing. Served with sourdough toast.	
Garden Salad Kipos	179
Lettuce, rocket and cabbage with almonds, pine nuts, soft cheese dressing, grated heirloom tomato, basil and olive oil.	
Spinach and Phyllo Salad Spanakosalata	169
Spinach and phyllo with walnuts, orange, fennel, spring onion, feta and handmade anthyro cheese, in a citrus dressing.	

SMALL PLATES

Beef Meatballs Keftedes	115
Beef meatballs served with lemon-mint yoghurt and a tomato and basil salsa.	
Zucchini Fritters Kolokithokeftedes	105
Zucchini fritters with feta, mint and dill, served with herb yoghurt. (V)	
Bone Marrow Myelos	139
Bone marrow with pickled shallot, crisp breadcrumbs and coriander-parsley salsa, served with sourdough toast.	
Coal-Grilled Lamb Ribs Paidakia	
Coal-grilled lamb ribs seasoned with rosemary, lemon and oregano.	
Small plate 350g	189
Main 600g	325
Grilled Halloumi Saganaki	119
Coal-grilled handmade halloumi with charred chilli peppers and chilli-mint honey. (V)	
Grilled or Fried Calamari Kalamari	139
Mixed calamari, grilled or fried, finished with paprika and lemon.	
Sardine Millefeuille Sardela Millefeuille	195
Fried boneless sardine fillets layered with beetroot and yoghurt purée.	
White Anchovies Antzouyia	189
White anchovies with whipped cod roe dip, roasted pickled peppers and dill.	
Pickled Octopus Oktapodi Ksidato	219
Pickled octopus with red wine vinegar, onion, parsley, oregano, lemon and olive oil.	
Fava and Octopus Tart Fava Tart	189
Butter tartlet with fava purée, tomato paste, pickled octopus, citrus fruit and dill.	

SKEWERS

Grilled Chicken Thigh Skewer 200g Kotopoulo Sta Kárvouna	105
Coal-grilled chicken thigh with thyme, oregano, lemon and extra virgin olive oil.	
Lamb Rump Skewer 125g	135
Coal-grilled lamb rump with extra virgin olive oil, organum, salt and lemon.	

IKARA SIGNATURES

Lamb Rump on Pita | Arnaki Pita 285
Sliced 250g lamb rump on charred pita with tomato passata, cumin yoghurt, smoked paprika and a fried egg.

Lamb Shank with Trahana | Trahana Arnaki 479
Lamb shank with traditional Greek trahana pasta, porcini stock and graviera cheese. Serves two.

Mushroom Trahana | Trahana Manitari 265
Trahana pasta with mushrooms, baby marrow and wild greens, in porcini stock with graviera cheese. (V)

Seabass with Orzo | Anemos 479
Seabass fillet served with fennel and white-wine orzo pasta, dill and lemon.

Cheese Ravioli and Oxtail | Orama 289
Cheese ravioli in fresh tomato sauce, with braised oxtail in phyllo, basil and kefalotyri cheese.

Prawn Pasta | Garida Saganaki 295
Angel-hair pasta with prawns, rosa tomato, chilli, ouzo, aged feta, pine nuts and olive oil.

Fish Fillet of the Day | Filleto Psari SQ
Coal-grilled white fish fillet of the day, served with wild greens, olive oil and lemon.

Whole Grilled Fish | Psari SQ
Whole fish grilled over coals with olive oil and lemon dressing. Serves two, subject to availability.

MAIN DISHES

Beef Patties Bifteki	179
300g beef patties with red onion and oregano, served with a creamy lemon sauce.	
Fillet Coal-Grilled Filleto	335
Coal-grilled 250g fillet served with graviera cheese sauce.	
Pork Ribeye on the Bone Hirini Brizola	279
Coal-grilled 600g pork ribeye on the bone, finished with oregano and olive oil.	
Chicken Supreme Kotopoulo	219
Chicken supreme with charred gem lettuce, thyme, oregano and a lemon-olive oil sauce.	
Vegetable Moussaka Moussaka Lahanikon	189
Charred aubergine layered with lentil ragù, béchamel and graviera cheese, with crispy potato. (V)	
Beef Moussaka Moussaka	209
Charred aubergine layered with beef ragù, béchamel and graviera cheese, with crispy potato.	
Spaghetti with Beef Ragù Macaronia Kima	189
Spaghetti with slow-braised beef mince, tomato, cream, basil and kefalotyri cheese.	
Spaghetti with Lentil Ragù Macaronia Fakes	169
Spaghetti with lentil ragù, tomato, cream, basil and kefalotyri cheese. (V)	

SIDES

Pita Bread	35
Coal-grilled pita brushed with extra virgin olive oil and oregano.	
Sourdough Bread	25
Coal-grilled sourdough with extra virgin olive oil and oregano.	
Hand-Cut Fries Patates	39
Hand-cut fries seasoned with oregano and salt. (V)	
Green Beans Fasolakia	95
Green beans with tomato passata, roasted tomatoes, feta and fresh mint. (V)	
Wild Greens Horta	85
Wild greens dressed with lemon and extra virgin olive oil. (V)	
Potato Salad Patatosalata	59
Potato salad with red onion, celery, cucumber and parsley, dressed with olive oil, white wine vinegar and lemon.	

DESSERTS

Recommended for sharing

Custard Pastry | Bougatsa 179

Chef Nikos Karathanos. Crisp pastry filled with crème pâtissière custard, finished with cinnamon and icing sugar.

Chocolate Profiteroles | Profiterole 129

Choux buns with chocolate-almond crumble, dark chocolate sauce and vanilla gelato.

Cinnamon Gelato | Kanela Gelato 119

Cinnamon gelato with almond-sesame halva and a toasted sesame wafer.

Blood Orange and Passion Fruit Sorbet | Sorbet 105

Blood orange and passion fruit sorbet with an orange, gooseberry and mint salsa.

Cheese-Filled Kataifi | Kunefe 135

Shredded kataifi pastry with soft cheese, syrup, roasted pistachios and vanilla gelato. Allow 20 minutes.

COFFEE AND TEA

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

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