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, *EVOO, 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 *EVOO from Crete

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Dips

Yoghurt and Cucumber Dip 79
Tzatziki

Strained Greek yoghurt with cucumber and dill, finished with herb oil. (V)

Whipped Cod Roe Dip 89
Taramosalata

Whipped cod roe dip topped with trout roe, dill and herb oil.

Charred Aubergine Dip 79
Melitzanosalata

Charred aubergine blended with tahini, parsley, pine nuts and IKARA spices. (V)

Spicy Feta Dip 89
Tirokafteri

Aged feta dip with chilli, smoked paprika and *EVOO. (V)

Honey and Pistachio Yoghurt 89
Labneh

Strained Greek yoghurt topped with thyme honey, roasted pistachios and IKARA spices. (V)

Fava Bean Purée 79
Fava

Smooth fava bean purée with capers, red onion and *EVOO. (V)

Salads

Greek Salad 159
Horiatiki

Tomato, cucumber, onion and olives with whipped feta, feta crumble, oregano and IKARA dressing. Served with sourdough toast. (V)

Garden Salad 179
Kipos

Lettuce, rocket and cabbage with almonds, pine nuts, soft cheese dressing, grated heirloom tomato, basil and *EVOO. (V)

Spinach and Phyllo Salad 169
Spanakosalata

Spinach and phyllo with walnuts, orange, fennel, spring onion, feta and handmade anthotyro cheese, in a citrus dressing. (V)



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Small Plates

Beef Meatballs 115
Keftedes
Beef meatballs served with lemon-mint yoghurt and a tomato and basil salsa.

Zucchini Fritters 105
Kolokithokeftedes
Zucchini fritters with feta, mint and dill, served with herb yoghurt. (V)

Yiayia's Crispy Potato Nest with Eggs 89
Γιαγιάς αυγά με πατάτες
Finely shredded potato fried into a golden nest with two fried eggs. (V)

Bone Marrow 139
Myelos
Bone marrow with pickled shallot, crisp breadcrumbs and coriander-parsley salsa, served with sourdough toast.

Coal-Grilled Lamb Ribs 189
Paidakia
Coal-grilled lamb ribs seasoned with rosemary, lemon and oregano.

Grilled Halloumi 119
Saganaki
Coal-grilled handmade halloumi with charred chilli peppers and chilli-mint honey. (V)

Grilled or Fried Calamari 139
Kalamari
Mixed calamari, grilled or fried, finished with paprika and lemon.

Sardine Millefeuille 195
Sardela Millefeuille
Fried boneless sardine fillets layered with beetroot and yoghurt purée.

White Anchovies 189
Antzouyia
White anchovies with whipped cod roe dip, roasted pickled peppers and dill.

Pickled Octopus 219
Oktapodi Ksidato
Pickled octopus with red wine vinegar, onion, parsley, oregano, lemon and *EVOO.

Fava and Octopus Tart 189
Fava Tart
Butter tartlet with fava purée, tomato paste, pickled octopus, citrus fruit and dill.

Grilled Chicken Thigh Souvlaki 105
Κοτόπουλο σουβλάκι
Coal-grilled chicken thigh with thyme, oregano, lemon and *EVOO.

Lamb Rump Souvlaki 135
Σουβλάκι αρνί
Coal-grilled lamb rump with *EVOO, origanum, salt and lemon.



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Main Dishes

Chicken Souvlaki Main 219
Κοτόπουλο σουβλάκι

Charcoal-grilled chicken souvlaki with chips or green salad.

Lamb Souvlaki Main 279
Σουβλάκι αρνί

Charcoal-grilled lamb souvlaki served with chips or green salad.

Coal-Grilled Lamb Ribs 325
600g

Coal-grilled lamb ribs seasoned with rosemary, lemon and oregano.

Beef Patties 179
Bifteki

300g beef patties with red onion and oregano, served with a creamy lemon sauce.

Fillet Coal-Grilled 335
Filleto

Coal-grilled 250g fillet served with graviera cheese sauce.

Pork Ribeye on the Bone 279
Hirini Brizola

Coal-grilled 600g pork ribeye on the bone, finished with oregano and *EVOO.

Chicken Supreme 219
Kotopoulo

Chicken supreme with charred gem lettuce, thyme, oregano and a lemon-*EVOO sauce.

Vegetable Moussaka 189
Moussaka Lahanikon

Charred aubergine layered with lentil ragù, béchamel and graviera cheese, with crispy potato. (V)

Beef Moussaka 209
Moussaka

Charred aubergine layered with beef ragù, béchamel and graviera cheese, with crispy potato.

Spaghetti with Beef Ragù 189
Macaronia Kima

Spaghetti with slow-braised beef mince, tomato, cream, basil and kefalotyri cheese.

Spaghetti with Lentil Ragù 169
Macaronia Fakes

Spaghetti with lentil ragù, tomato, cream, basil and kefalotyri cheese. (V)

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Signature Plates

Lamb Rump on Pita — 285

Arnaki Pita

Sliced 250g lamb rump on charred pita with tomato passata, cumin yoghurt, smoked paprika and a fried egg.

Lamb Shank with Trahana (Chef's recommendation) — 479

Serves two

Trahana Arnaki

Lamb shank with traditional Greek trahana pasta, porcini stock and graviera cheese.

Mushroom Trahana (Chef's recommendation) — 265

Trahana Manitari

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

Cheese Ravioli and Oxtail — 289

Orama

Cheese ravioli in fresh tomato sauce, with braised oxtail in phyllo, basil and kefalotyri cheese.

Seabass with Orzo — 479

Anemos

Seabass fillet served with fennel and white-wine orzo pasta, dill and lemon.

Crispy Pork Belly — 229

Hirini Panceta

Slow-cooked pork belly with crisp crackling, Greek potato salad, charred greens and lemon dressing.

Seafood

Thalassina

Prawn Pasta 295

Garida Saganaki

Angel-hair pasta with prawns, rosa tomato, chilli, ouzo, aged feta, pine nuts and *EVOO.

Line Fish Fillet of the Day SQ

Filleto Psari

Coal-grilled white fish fillet of the day, served with wild greens, *EVOO and lemon.

Seafood Platter 1,050

Recommended for sharing

Charcoal-grilled seabass fillet, 6 king prawns and golden fried calamari, finished with *EVOO ladolemono sauce.

Whole Grilled Line Fish SQ

Psari

Whole fish grilled over coals with *EVOO and lemon dressing. Serves two, subject to availability.

King Prawns 289

Γαρίδες

Succulent king prawns grilled over charcoal, served with a zesty *EVOO ladolemono sauce.

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Sides

Pita Bread 35
Ελληνική πίτα

Coal-grilled pita brushed with *EVOO and oregano. (V)

Sourdough Bread 25
Προζύμι

Coal-grilled sourdough with *EVOO and oregano. (V)

Hand-Cut Fries 39
Patates

Hand-cut fries seasoned with oregano and salt. (V)

Green Beans 95
Fasolakia

Green beans with tomato passata, roasted tomatoes, feta and fresh mint. (V)

Wild Greens 85
Horta

Wild greens dressed with lemon and *EVOO. (V)

Potato Salad 59
Patatosalata

Potato salad with red onion, celery, cucumber and parsley, dressed with *EVOO, white wine vinegar and lemon. (V)

Desserts

One dessert. Two spoons.
Generous portions, made for sharing.

Custard Pastry 179
Bougatsa

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

Chocolate Profiteroles 129
Profiterole

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

Cinnamon Gelato 119
Kanela Gelato

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

Blood Orange and Passion Fruit Sorbet 105
Sorbet

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

Cheese-Filled Kataifi 135
Kunefe

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

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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
Vodavoda Artisanal Spring Water 330ml bottle / 750ml bottle	40 / 70
San Pellegrino Mineral Water 330ml bottle / 750ml bottle	50 / 95



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