Mezze

| Melanzano Salata | 9 |
|--|---|
| Tzatziki with homemade pitta bread | 8 |
| Zucchini and Aubergine fritters with tzatziki | 8 |
| Homemade Hummus, caramelised onions and homemade pitta bread | 8 |

Starters

| Marinated Sicilian red prawns with Sicilian olive oil and lemon | 36 |
|--|----|
| Half dozen Colchester oysters with shallots vinegar | 25 |
| Yellowtail carpaccio with sundried tomatoes tapenade and pistachio | 19 |
| Beef tartare with orange ponzu sauce, heritage tomatoes and celery | 22 |
| "Spanakopita" Greek spinach pie with pine nuts | 14 |
| Crispy tempura prawns, chilli Asian sauce | 24 |
| Grilled green asparagus, tofu mayonnaise and sesame dressing | 14 |
| Warm "Saganaki" cheese, lemon puree and crispy salad | 13 |
| Josper grilled octopus with Mediterranean salsa | 25 |
| Burrata with Sicilian datterino tomatoes and oregano dressing | 18 |
| Tuna tartare with Yuzu and truffle dressing | 21 |

Salads

| Greek salad with DOP feta cheese | 14 |
|--|----|
| Onima salad with sesame paste, mixed seeds and crispy pancetta | 18 |
| King crab salad with caviar, yuzu and truffle dressing | 39 |

Pasta

| Rigatoni pasta with lamb ragout and pecorino cheese | 19 |
|---|----|
| Scottish lobster tagliolini with cherry tomatoes | 38 |
| Squid Ink linguini with crab, "aglio e olio"style | 28 |
| Truffle risotto with wild mushrooms | 45 |
| Tonnarelli cacio e pepe | 19 |

Fish

| Roasted seabass with aubergines puree and sautéed Italian chicory | 32 |
|---|----|
| Josper barbecue scallops with Girolles mushrooms | 32 |
| "Guazzetto" stew with Sicilian prawns, red mullet and baby courgettes | 32 |
| Black burger with lobster tempura and spicy harissa-mayo | 32 |

Meat

| Roasted rack of lamb, "Caponata" vegetables and mint artichokes | 32 |
|---|----|
| Roasted corn-fed baby chicken marinated with miso sauce | 22 |
| Slow cook rabbit with green olive and capers | 22 |

From the Josper

All dishes are cooked over Japanese "Binchotan" charcoal

| Roasted Greek Seabass for two | 90 |
|--|-----|
| Wagyu beef ribeye 180g steak | 120 |
| Onima selected Angus/Chianina beef ribeye steak 250g | 42 |
| Beef fillet 45 day aged 220g | 42 |
| Beef tomahawk for two 1kg | 130 |

Side Dishes

| Truffle pomme puree | 6 |
|---|---|
| Green beans with tomatoes and shallot | 6 |
| Garlic broccoli | 6 |
| Crispy chips | 6 |
| Rucola, cherry tomatoes, pecorino cheese with balsamic dressing | 6 |