

Cylla Food Menu

Δt Cylla, every dish is a tribute to the flavours and traditions of Greece. From timeless recipes to seasonal ingredients, our menu reflects the richness of our heritage – reimagined with modern craft and care.

This is Greek dining, elevated and honest.

Spreads / Bread

A selection of freshly prepared Greek dips and artisan bread, made to share and start your journey.

Homemade Bread & Greek Pita

£6.5

Taramas

Cod Roe | Messologi Avgotaraho | Chive | Parsley £6.5 **∆**ubergine

Parsley | Garlic | Vinegar | Mustard £6.5

Tzatziki

Yogurt | Cucumber | Extra Virgin Olive Oil | Dill | Pearls £6.5 Fried Olives 🏸

Garlic | Oregano | Vinegar | Extra Virgin Olive Oil £6

Tirokafteri

Florine Pepper | Feta | Chili £6.5 **Beetroot**

Cumin | Yogurt | Pecan | Garlic £6.5

Mezedes

Light, vibrant starters with depth and balance.

Greek Salad

Tomato | Samphire | Cucumber | Caper | Carob Rusk | Feta | Kalamon Olives £12

Lamb Baklava

Parsley | Spring Onion | Thyme | Yogurt | Lemon | Cumin | Filo Pastry £13

Grilled Octopus

Oximelo | Balsamic | Pearl Onions | Fava Purée £16.5

Beef Tartare

Chive Mayonnaise | Gherkin | Caper | Truffle | Tabasco | Smoked Egg Yolk | Rhodian Pita £18.5

Grilled Feta

Cherry tomato | Spring Onion | Green Pepper | Chili | Lemon | Oregano £10.5

Metsovo Smoked Cheese

Fig | Lemon | Breadcrumb £10.5

Fish Carpaccio

Red Gurnard | Citrus | Coriander | Chili | Yuzu | Grapes | Samphire £14.5

Prawn Saganaki

Tomato | Ouzo | Fennel | Chili | Feta | Garlic £15.5

Mousaka Mini

Breadcrumbs | Yogurt | Smoked Paprika | Aubergine | Beef f11 5

Fried Green Peppers V

Aged Balsamic | Extra Virgin Olive Oil | Labneh £9.5

Greek Taco

Soutzoukaki (Mix of Beef, Lamb, Pork Mince) | Rhodian Pita | Onion | Salsa | Lemon | Yogurt £12.5

from the SEΔ

Whole Sea Bream (700g)

Lemon | Olive Oil | Oregano £39.95

Red Snapper

Briam | Basil | Fennel Seed | Star Anise | Bouillabaisse £32.5

Stone Bass

Wild Greens | Spring Onion | Parsley | Lemon | Dill Oil | Beetroot £34.5

Prawn Orzo Pasta

Tomato Confit | Gruyère Cream | Basil Oil | Truffle | Bisque £34.5

Lobster Linguine

Kozani Saffron | Tomato | Truffle | Bisque | Cretan Gruyère (for two) Half/Whole £60.5/£110

from the LAND

Lamb Trahanas

Rosemary | Buffalo Trahana | Mushrooms | Cretan Gruyère | Chives | Tarragon | Lemon | Truffle

Pork Souvlaki

Aubergine Purèe | Honey Sauce | Onion | Parsley £32.5

Chicken Supreme

Thyme | Herbs | Peas | Potato | Lemon | Chicken Jus £28.5

Beef Stifado

Fillet | Pearl Onions | Potato Cream | Stifado Sauce £39.95

Mushroom Orzo Pasta 🎾

Oyster-Portobello | Truffle | Parsley | Thyme | Lemon

Cretan Beef Pasta

Skioufichta | Beef | Mushrooms | Chive | Thyme | Cretan Gruyère £32.5

∆ubergine **√**

All Spice | Tomato | Onion | Parsley | Balsamic £26.5

On The Side

Seasonal and simple additions designed to complement your main.

Beef Fat Potato

Feta Cream £6.5

Grilled Carrots 🗸

Labneh | Pecan | Honey £6.5

Myconian Salad ✓

Galotiri Cheese | Datterini | Samphire | Caper Leaf £8.5

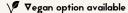
Tenderstem Broccoli 🗸

Houmous | Sesame Seeds

Please inform your server of any allergies or intolerances before placing your order.

While every effort is made to accommodate dietary needs, due to the nature of our kitchen and cooking style, we cannot guarantee the absence of allergens in any dish. A discretionary 12.5% service charge will be added to your bill.

This is shared among the entire Cylla team in recognition of their commitment to your experience.



For Allergens Scan Below

