FESTIVE MENU

In Greece, the festive season smells of cinnamon, honey, and fresh bread.
Along the coast, boats sparkle with lights honoring St. Nicholas, protector of sailors.
Children sing kalanda, ringing blessings from door to door.
Tables overflow with melomakarona and kourabiedes—sweet symbols of love and peace.
At Cylla, we bring these traditions to life with a modern touch, serving the season's warmth in every bite.





Add a Glass of Laurent Perrier for £12



Cylla Welcome

Bread Cracker | Tarama



Pumpkin Soup ♥

Kakavia Fish Soup

Truffle | Seeds | Pumpkin Skin | Ladopita Carrot | Cardamon | Leek | Potato Cream



Greek "Bostani" Salad

Saganaki Feta

Carob rusk | Carrot | Radish | Parsnip | Olive Oil Kantaifi | Lemon | Thyme | Honey | Sesame | Tomato Marmalade

Pastichio

Chicken Souvlaki

Fresh Pasta | Beschamel Foam | Beef Chicken Breast | Pita | Onion | Paprika | Potato

(Please choose one)

Lamb "Kleftiko" Wellington

Guinea Fowl "Kontosouvli"

Potato Nest | Cauliflower Puree | Carrots

Potato Cream | Pepper Relish

Trout "Rakomelo" Fennel | Beetroot | Fish Sauce | Smoked Oil Cauliflower Steak

Chickpea "Revithada" | Onion compote | Pecan



Melomakarono

Vasilopita

Chocolate Sauce | Blood Orange Ice Cream Warm crème brule sauce | vanilla ice cream | chocolate biscuit

Chocolate Cremeux

Bitter Chocolate | Carob Crumble | Vanilla Ice Cream | Extra Virgin Olive Oil | Salt

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

