



Cylla Food Menu

At 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 | Lemon | Potato
£6.5

Tzatziki

Yogurt | Cucumber | Extra Virgin Olive Oil | Dill
£6.5

Tirokafteri

Florine Pepper | Feta | Chili | Yogurt
£6.5

Aubergine

Parsley | Garlic | Vinegar | Mustard | Egg
£6.5

Fried Olives

Garlic | Oregano | Aged Vinegar | Cretan Extra Virgin Olive Oil
£6.9

Beetroot

Cumin | Yogurt | Pecan | Garlic
£6.5

Bread Dip

Cretan Extra Virgin Olive Oil | Aged Vinegar
£4.9

Mezedes

Light, vibrant starters with depth and balance.

Greek Salad

Tomato | Samphire | Cucumber | Caper | Carob Rusk | Feta |
Kalamon Olives
£12.5

Lamb Baklava

Parsley | Spring Onion | Thyme | Yogurt | Lemon | Cumin |
Filo Pastry
£13.5

Moussaka

Beef | Yogurt | Courgette | Aubergine | Smoked Paprika
£12.5

Grilled Octopus

Oximelo | Pearl Onions | Fava Purée
£17.5

Grilled Calamari

Ginger | Citrus | Tomato | Caper | Olives
£16.5

Prawn Saganaki

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

Spanakopita

Spinach | Kale | Dill | Chervill | Yogurt
£10.5

Grilled Feta

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

Beef Tartare

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

Athenian Fish Tartare

Red Gurnard | Citrus | Caviar | Beans | Onion
£16.5

Fried Green Peppers

Aged Balsamic | Extra Virgin Olive Oil | Labneh
£9.5

Souvlaki Pita

Chargrilled bites inspired by the Greek streets.

Kebab

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

Chicken

Rhoditiki Pita | Potato | Lemon | Tomato | Rosemary |
Parsley
£12.5

Fish of the Day

Rhoditiki Pita | Citrus | Dijon | Onion | Mint | Tomato
£13.5

from the
LAND

Lamb Trahanas

Rosemary | Mushrooms | Cretan Gruyère | Chives | Trahanas |
Lemon | Truffle
£36

Pork Souvlaki

Aubergine Purée | Onion | Parsley | Green Horn Pepper
£32.5

Chicken Gyros

Cherry Tomatoes | Pickled Onion | Paprika | Yogurt | Rhoditiki Pita
£28.5

Beef Stifado

Fillet | Pearl Onions | Potato Cream | Stifado Sauce | Carrots
£38

Mushroom Orzo Pasta 

Oyster-Portobello | Truffle | Parsley | Thyme | Lemon
£26

Pastichio

Paccheri | Beef | Béchamel | Chive | Thyme | Cretan Gruyère
£32.5

Aubergine 

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

from the
SEA

Whole Sea Bream

Lemon | Olive Oil | Oregano | Tenderstem Broccoli
£37.95

Red Snapper

Briam | Fennel Seed | Star Anise | Bouillabaisse | Dill | Mint
£34.5

Stone Bass

Wild Greens | Spring Onion | Parsley | Lemon | Dill Oil | Beetroot
£32.5

Prawn Orzo Pasta

Tomato | Gruyère Cream | Basil | Truffle | Bisque
£32.5

Lobster Linguine

(Limited availability)

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

On The Side

Seasonal additions designed to complement your main.

Beef Fat Potato

Feta Cream | Oregano
£6.9

Grilled Carrots 

Labneh | Pecan | Honey
£6.9

Politiki Burnt Salad 

Cabbage | Carrot | Cellery | Parsley | Xérès vinegar
£7.5

Tenderstem Broccoli 

Houmous | Sesame Seeds
£7.5

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.

 **Vegan option available**

For Allergens Scan Below

