



Cylla Festive Menu

In Greece, every celebration begins at the table.

The festive season brings people together to share generous feasts, cherished traditions, and the simple pleasure of good company.

Inspired by this timeless spirit, our festive menu showcases the finest seasonal ingredients through a contemporary Greek lens.

At Cylla, we invite you to gather, celebrate, and create new memories over extraordinary food.





CYLLA FESTIVE MENU

4 COURSES | £57.95

Add a Glass of Laurent Perrier for £12.95

WELCOME

Cylla Welcome

Bread Cracker | Tarama

SOUP

(Please choose one)

Pumpkin Soup [✓]

Truffle | Seeds | Pumpkin Skin

Kakavia Fish Soup

Carrot | Cardamon | Leek | Potato Cream

STARTERS

(Please choose one)

Beef Croquette

Beef | Onion | Parsley | Metsovo Cheese | Chilli Mayo

Dako Salad [✓]

Rusk | Tomatoes | Onion | Oregano | Olives

Cheese Soufflé

Gruyere | Metsovo Cheese | Goat Cheese | Chutney

Trout Carpaccio

Blood Orange | Capers | Rock Samphire | Olives

MAINS

(Please choose one)

Lamb Shank "Kleftiko"

New Potatoes | Peppers | Onion | Lamb Jus

Guinea Fowl

Potato puree | Hazelnuts | Grilled Parsnips | Gravy

Beef Ossobucco Stifado

Parsnip puree | Grilled Carrots | Pearl Onions

Stuffed Courgette [✓]

Rice | Dill | Chervil | Lemon Sauce

Calamari Stifado

Okra | Stifado Sauce | Pearl Onions

DESSERTS

(Please choose one)

Chocolate Fondant [✓]

Caramel | Vanilla Ice Cream | Cocoa

Blood Orange Parfait

Almond Biscuit | Red Berries Sauce

Walnut Pie

Toffee Sauce | Masticha Ice Cream

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**