A TÉNO
Greek Restaurant

HUGO SPRITZ 9.50 **APEROL SPRITZ 9.50** **KIR ROYALE 9.50** **MIMOSA 9.50**

WINES

WHITE GREEK

	175ML	250ML	Bottle
RODITIS Smooth, aromatic, elegant	6.50	8.50	25.00
COUVE III Floral, fruity, refreshing			35.00
SANTORINI ASSYRTIKO Crisp, citrusy, rich body			50.00

WHITE OTHER

	175ML	250ML	Bottle
CHENIN BLANC Crisp. fruity, well balanced	6.50	8.50	25.00
PINOT GRIGIO Light, dry, citrusy	7.50	9.50	28.00
VINO VERDE Slight fizz, refreshing, acidic			32.00
SAUVIGNON BLANC Aromatic, bright citrus, herbal	9.50	11.00	33.00

RED GREEK

CAB SAUVIGNON & MERLOT Smooth, fruity, pleasant	6.50	8.50	25.00
AGIORGITIKO Organic, red berries, medium body	8.00	11.00	32.00
COUVE III Full bodied, fruity, spiced			35.00

RED OTHER

SHIRAZ Rich fruit, peppery, full body	7.50	9.50	28.00
MALBEC Black fruits, cocoa, medium body	9.50	11.50	34.00
PRIMITIVO Rich, aromatic plums, smooth			36.00
PINOT NOIR Light, red berries, elegant			50.00

ROSE

RODITIS & SYRAH Soft, red fruits, smooth	6.50	8.50	25.00
LA CADENCA Refreshing, berry notes	7.50	9.50	28.00

SPARKLING

	175ML	Bottle
PROSECCO Light fragnant, citrusy	8.50	32.00
PROSECCO ROSE Fresh, light, crisp finish	8.50	32.00
CHAMPAGNE Classic French, vibrant, crisp		70.00

SPIRITS

GREEK

	50ML
METAXA 5	8.00
METAXA 7	10.00
OUZO	8.00
TSIPOURO	8.00

GIN

	50ML
GORDON'S	7.50
TANQUERAY	8.00
HENDRIX	9.00

BRANDY

	50ML
COURVOISIER	8.00
HENNESY	9.00
REMY MARTIN	9.50

VODKA

	50ML
ABSOLUT	7.50
FINLANDIA	8.00
GREY GOOSE	10.00

WHISKY

	50ML
JACK DANIELS	8.00
JAMESONS	8.00
GLENFIDICH	9.00
GLENMORANGIE	10.00

BEERS

	33CL
MYTHOS	6.00
ALPHA	6.00
NON ALCOHOL	5.25

SOFT

	750ML
COCA COLA	4.10
DIET COKE	3.90
COKE ZERO	3.90
SPRITE ZERO	3.90
ORANGEADE	3.50
PINK LEMONADE	3.50
STILL	5.00
SPARKLING	5.00

JUICES

ORANGE	3.60
CRANBERRY	3.60
APPLE	3.60
PINEAPPLE	3.60

Please let us know if you have any allergies or intolerances.
A discretionary service charge of 10% will be added to your bill

A TÉNO

Greek Restaurant

FLATBREAD

Baked to order

PSOMI
Oregano, sea salt
5

SPANAKOPITA
Spinach, feta, dill, spring onion
7

HERITAGE TOMATOES
Kalamata olives, semi-dried tomatoes
8

GREEK CHEESE
Feta, manouri, graviera, metsovone
8

PADRÓN PEPPERS
Charred, sea salt
6

HOUSE PICKLES
Mix seasonal vegetables
4

KALAMATA OLIVES
Lemon, garden herbs
4

PITA BREAD
House herb oil
4

CORN RIBS
Smoky spicy yoghurt, lime
7

SPREADS

SPICY FETA
Aged feta, romero peppers
7

HUMMUS
Crispy chickpeas, sumac, black sesame
6

TARAMA
Creamed cod roe, heritage radish, bottarga
7

TZATZIKI
Olive crumb, dill oil
6

MEZZE & SALADS

LAMB BELLY
Chimichurri, mint salt
14

CHICKEN LIVER
Roast garlic, lemon, chicken jus
8

MEATBALLS
Smoked tomato sauce, creamy feta
11

CHICKEN THIGH
Tzatziki dip
9

ATENO MOUSSAKA
Japanese aubergine, mince beef, metsovone
14

PRAWNS
Grilled, ladolemono, herbs
15

OCTOPUS
Fava, shallot vinaigrette
18

CRISPY SQUID
Greek aioli, lemon
12

SHARING IS OUR WAY

We recommend

2 - 3 mezze plates per person

HALLOUMI KATAIFI
Truffle honey, sesame
8

SMOKEY BEETROOT
Walnut skordalia, baby rocket
9

DOLMADAKIA
Yoghurt, herbs
7

LITTLE GEM SALAD
Green herb dressing, dill, spring onion
7

GREEK SALAD
Heritage tomatoes, aged barrel feta, critamo
12

MAINS

SEA BREAM
Fennel salad
25

DOVER SOLE
Capers, parsley, lemon
39

WHOLE BRILL 1.2 kg - to share
Chargrilled, ladolemono
65

LAMB CHOPS
Chargrilled, herbs & lemon
26

CHICKEN
Whole, corn-fed, boneless, mustard & oregano
30

SHORT RIB BEEF
Slow cooked, beef jus
24

CÔTE DE BOEUF 800g - to share
Chargrilled, roast garlic cream
70

OX-CHEEK ORZO
Xinomizithra cheese, beef jus, garden herbs
24

SPINACH ORZO
Aged feta, baby spinach, dill pollen
18

AUBERGINE PAPOUTSAKIA
Homemade tomato sauce, aged feta, baby basil
18

SIDES

BABY POTATOES
Smoked metsovone cheese, herb oil
6

TRIPLE-COOKED CHIPS
Smoked sea salt
5

GREENS
Seasonal greens, ladolemono
6

TENDERSTEM BROCCOLI
Citrus dressing, almond
6

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