

GEA

Chelsea

MENU

APPETIZERS

- Marinated Greek Olives £ 6
(Greek sourced olives and olive oil)
- Signature Meze Platter £ 8
*Homemade bread, our renowned aubergine dip,
Greek sourced olives and olive oil)*

SOUPS

- Catch of the Day Fish Soup £ 14
*(Slow-cooked fish in a flavourful medley of
vegetables and Greek olive oil)*

SALADS

- Fresh Green Salad £ 12
*(Mesclun salad, vine-ripened tomatoes,
sesame seeds, tangy orange vinaigrette)*
- Nutritious Groats Salad £ 12
*(Mixed vegetables, mesclun salad,
zesty lemon-infused olive oil)*
- Classic Greek Salad £ 13
*(Tomatoes, cucumber, feta cheese, red onion, bell pepper,
drizzled with cold pressed olive oil)*
- Spinach Pie Delight £ 14
(Crispy "Filo" pastry, creamy feta cheese, honey-infused vinaigrette)

STARTERS TO SHARE

- Baked Potato Delight | V | VG £ 12
(Sautéed mushrooms, mixed vegetables, spicy vegan mayonnaise)
- Saganaki | V £ 14
(Grilled cheese, rich tomato sauce, crispy "kadaifi" pastry)
- Sea Bass Ceviche £ 19
(Wholesome groats, lemon puree, drizzled with cold pressed olive oil)
- Tantalizing Tuna Tartar £ 19
(Assorted fresh vegetables, zesty ponzu sauce, crispy spinach bits)
- Grilled Calamari £ 18
(Savoury groats, bubbly lemon foam, d drizzled with cold pressed olive oil)
- Succulent Octopus £ 19
(Smooth fava bean puree, lemon-infused olive oil)

MAINS

Greek-style Chicken Platter <i>(Crispy potatoes, fresh garden salad, spicy mayonnaise)</i>	£ 18
Creamy Risotto with Prawns and Calamari <i>(Arborio rice cooked to perfection, succulent prawns, tender calamari, spinach puree, bisque)</i>	£ 20
Mediterranean Orzo <i>(Tantalizing prawns, tender calamari, rich tomato sauce, bisque)</i>	£ 22
Colorful Prawn Linguine / Lobster Linguine <i>(Linguine tossed in a luscious sea food bisque and tomato sauce, topped with cheese)</i>	£ 24 £ 40
Pan-Seared Cod Fish <i>(Garlic-infused potato puree, crisp greens, glazed carrots)</i>	£ 24
Seabass Delight <i>(Smooth corn puree, vibrant greens, drizzled with lemon-infused olive oil)</i>	£ 25
Mediterranean Sea Bream <i>(Exotic couscous, rich bisque, velvety lemon foam)</i>	£ 25
Tuna Supreme <i>(Cauliflower, eggplant mousse, wholesome groats)</i>	£ 28
Rib-Eye Steak <i>(Savoury mushrooms, crisp potatoes, aromatic rosemary sauce)</i>	£ 38

MEALS OF THE DAY

Salmon <i>(Bacon-infused potatoes, spicy mayo, zesty lemon drizzle)</i>	£ 28
Rack of Lamb Delicacy <i>(Smooth fava bean puree, wholesome groats, glazed carrots)</i>	£ 36

DESSERTS

Decadent Homemade Brownie <i>(Luscious white chocolate cream, served with vanilla ice cream)</i>	£ 10
Traditional "Bugatsa" <i>(Semolina cream, cinnamon, vanilla ice cream)</i>	£ 11
Orange Pie <i>("namelaka" cream, orange, vanilla ice cream)</i>	£ 11

Represent our chef's favourites

Our bread is homemade.
Our olive oil is cold pressed from Greece.