

HOVARDA

AEGEAN EXPERIENCE

TASTING MENU

Sourdough

Thyme olive oil

Tarama

Bottarga, dill oil

Tuna Tartare

Avocado, verjue dressing, roast cashew

Saganaki

Aged feta, kataifi, truffle honey, basil

Stone bass

Yellow pepper sauce, frisee

Greek salad

Barrel-aged feta, cretan rusk

Green beans

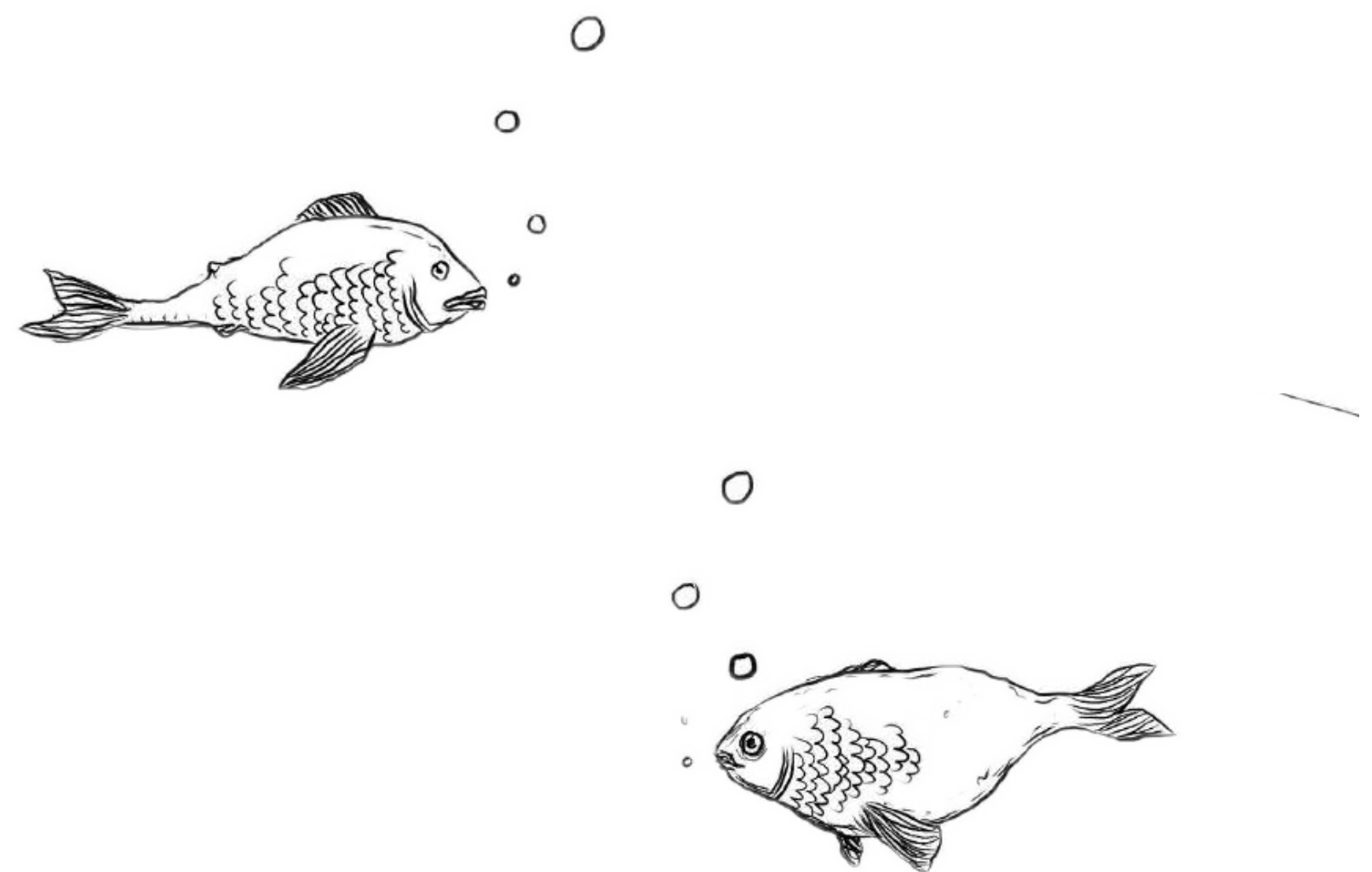
Garlic oil, spring onions

Baked crushed potato

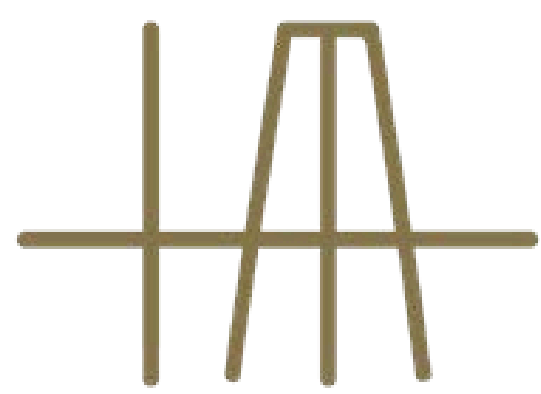
Ladolemono, oregano

Tahini tiramisu

Tahini, bourbon, sesame seeds



Please ask a manager for further allergen information. Our dishes may contain traces of allergens and fish dishes may contain small bones. Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.



HOVARDA

VEGETARIAN EXPERIENCE

TASTING MENU

Sourdough

Thyme olive oil

Hummus

Black sesame seeds, olive oil, chilli salt

Beetroot carpaccio

Pomegranate molasses, soya yogurt, hazelnut

Saganaki

Aged feta, kataifi, truffle honey, basil

Pastichio

Mushrooms, cep espuma

Greek salad

Barrel-aged feta, cretan rusk

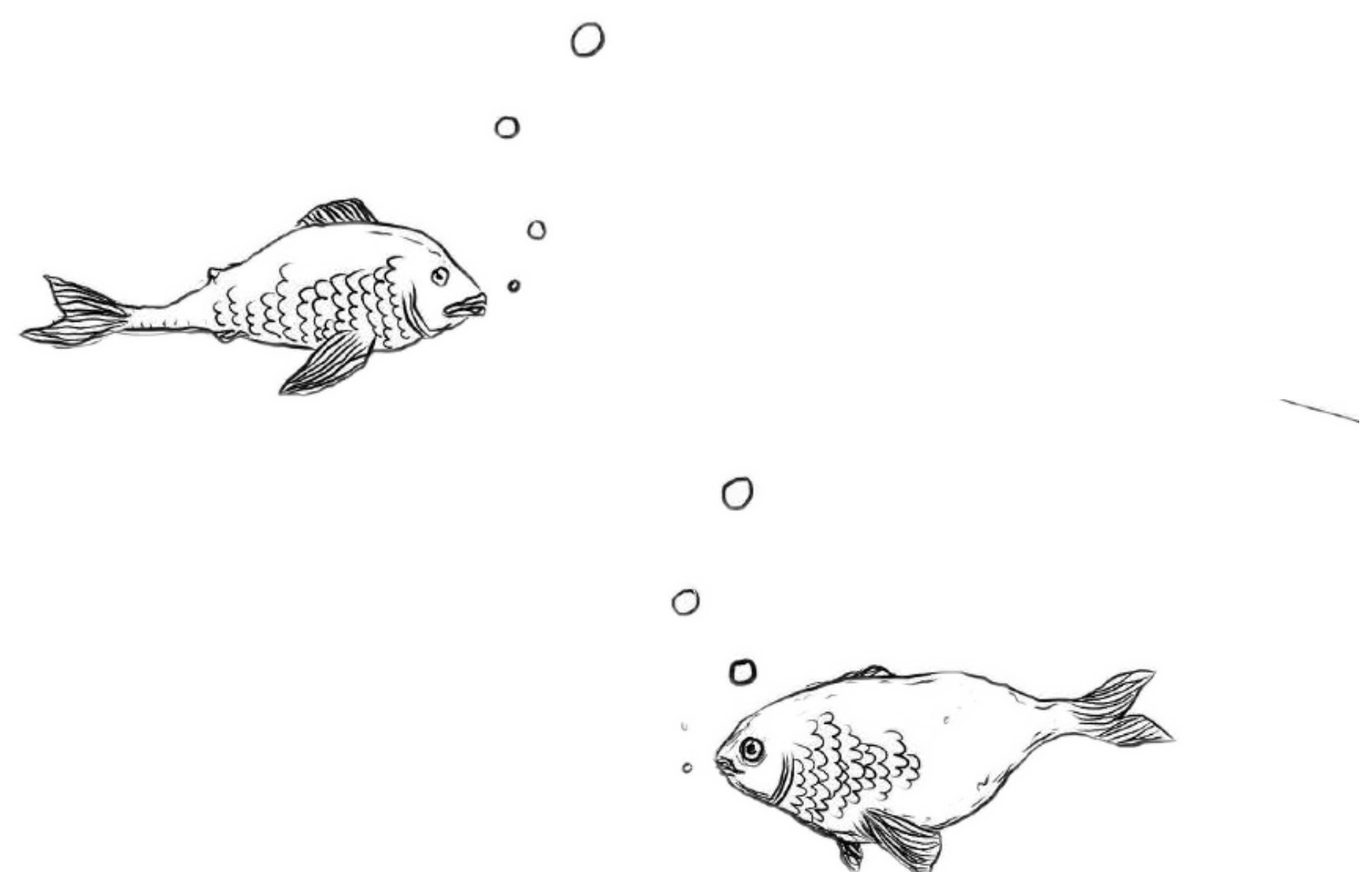
Green beans

Garlic oil, spring onions

Baked crushed potato, ladolemono, oregano

Tahini tiramisu

Tahini, bourbon, sesame seeds



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