



CAVIAR

Siberian Sturgeon – Royal Baerii

20g/50g

85/198

Hybrid Sturgeon – Imperial

20g/50g

95/220

Iranian Beluga – Original Blue Tin

30g

390

OYSTERS

Natural Oysters

5ea

Wasabi Punch

6ea

Wasabi, mayo, rice vinegar & ginger

Classic

6ea

Creamy fish veloute & Beluga vodka

Octopus Kilpatrick

7ea

Worstershire, onion & smoked octopus relish

ZUCCHINI CHIPS

12

Beluga vodka, jalapeno & aioli

CHICKEN LIVER PÂTÈ

20

With balsamic honey currants

SMOKED GARLIC CURED SALMON

22

Red wine jelly, pickled sesame shallots & cucumber, tequila tartare

SMOKED TROUT CROQUETTE

24

Served with lemon yoghurt

TRUFFLE CHEESE TOASTIE

26

Served with thyme honey & truffle crisps

ODESSA TARTARE

26

Beef tartare, crispy kataifi, smoked eggplant, fresh herbs & lemon emulsion, quail egg

CHEESE PLATE

30

Selection of house cheeses

CHARCUTERIE PLATE

35

Selection of cured meats & pickles

KOLOKOTRONIS PLATE

120

Selection of caviar, oysters & pâté

ODESSA DELIGHTS

26

Chef's dessert selection