

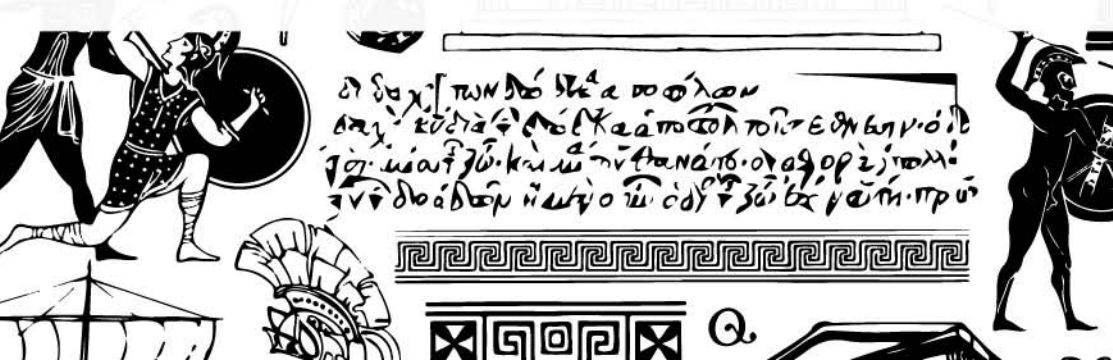
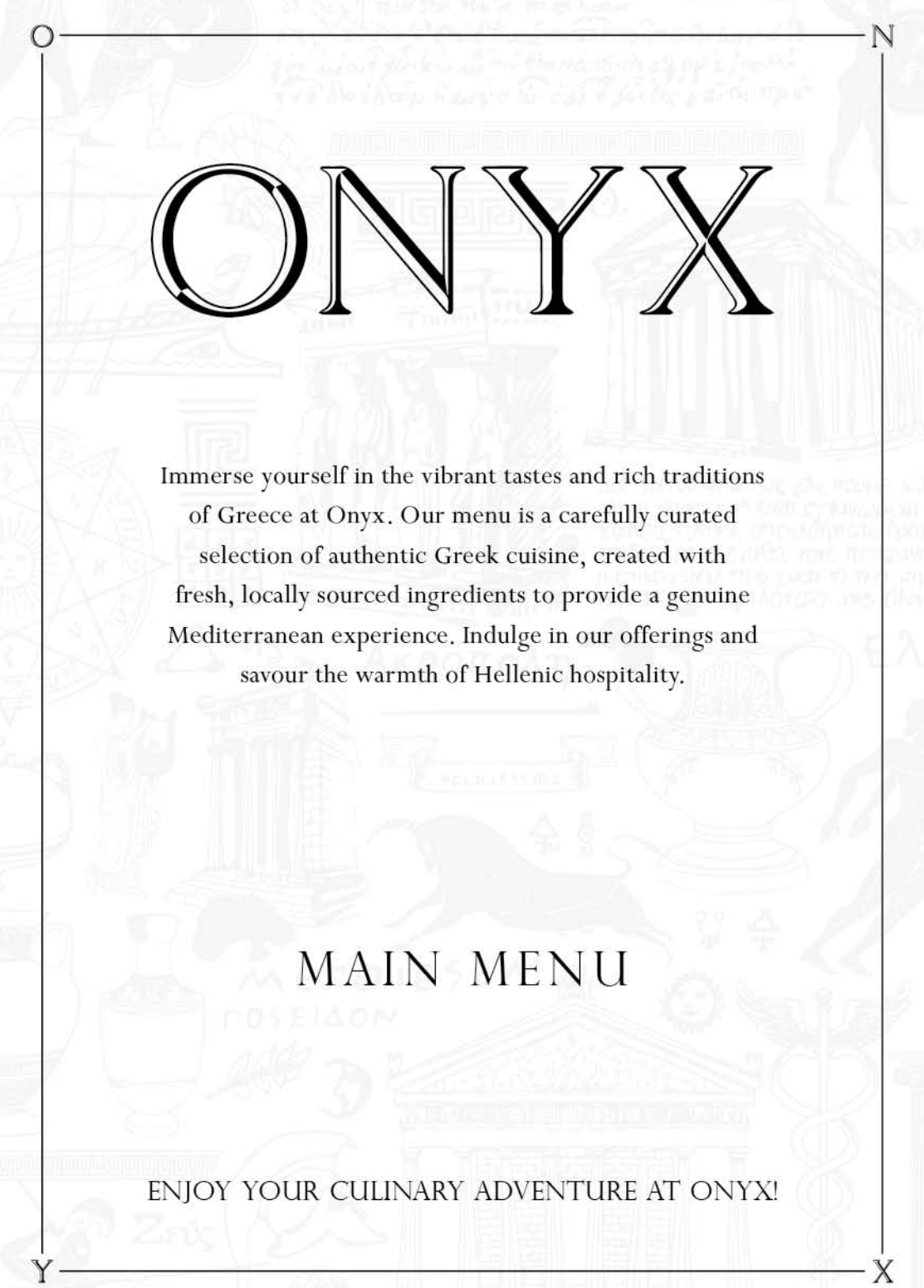


ONYX

Immerse yourself in the vibrant tastes and rich traditions of Greece at Onyx. Our menu is a carefully curated selection of authentic Greek cuisine, created with fresh, locally sourced ingredients to provide a genuine Mediterranean experience. Indulge in our offerings and savour the warmth of Hellenic hospitality.

MAIN MENU

ENJOY YOUR CULINARY ADVENTURE AT ONYX!



ΟΙ ΔΟΧΙ ΠΩΝ ΔΟ ΝΕ Α ΣΟΦΛΩΝ
ΔΑΧ ΚΥΔΙΑ ΕΝΕΛ ΚΑ ΑΠΟΨΗ ΤΟΙΣ ΕΘΝΕΝ ΝΟΙΩ
ΣΗ ΜΙΑΤ ΖΩ ΚΑ Μ ΠΝ ΤΑΝ ΑΠΟ ΟΥ ΑΘΟΡ ΖΙ ΠΑΛΙ
ΖΝ Ε ΔΟ Α ΔΩΡ Η Μ Γ Ο Ψ Ι Ο Δ Γ Ζ Α Ξ Β Χ Α Ψ Η Π Ρ Ψ

APPETIZERS

BRUSCHETTA AL POMODORO £5

Toasted French bread topped with a medley of ripe tomatoes, oregano, basil, and black olives for a classic Mediterranean flavour.

HOUSE MARINATED OLIVES & PICKLE (V) £5

A blend of assorted olives marinated in aromatic herbs, spices, and pickle.

CAVIAR SELECTION

Royal Ossetra: Rich and nutty. £23 | **Beluga:** Buttery with large pearls. £26

Indulge in luxurious caviar with blinis and accompaniments like smoked salmon roe and crème fraîche.

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STARTERS

TOUVLO LABNEH £8

Traditional labneh served with fresh mint oregano olives served with pita bread.

MHAMRA £8

Mix of nuts, bell pepper, bread crump, olive oil, pomegranate molasses served with pita bread.

MUTABAL £8

Aubergine dip with smoky flavours and sesame paste served with pita bread.

HUMMUS (N) (L) £8

Creamy hummus served with warm pita bread - a classic favourite.

DIP SAMPLER £10.99

Classic Hummus, Moutabal, and Mouhomarah or labneh with pita.

HONEY GLAZED HALLOUMI £7.5

Savoury grilled halloumi with honey heirloom tomatoes, sesame seeds, and dry oregano sweet chilli flex.

GRILLED HALLOUMI £7.5

Savoury grilled halloumi with heirloom tomatoes, caramelized onions, parsley oil, and chilli jam.

PINK ROCK SHRIMP TEMPURA (C) (G) (D) £12.5

Lightly battered shrimp with a mild Macedonian dip, lime, and smoked paprika.

KOTOPOULO WINGS £8.5

Marinated chicken wings grilled and served with half-grilled lemon and garlic sauce.

TYROPITA ROLO (G) (D) £7.5

Cheesy pastry roll with mozzarella, halloumi, feta, and herbs. Served with capsicum sauce

FALAFEL (G) £7.5

Homemade fava and chickpea falafel served with tahini sauce and mixed pickle.

FRIED CALAMARI £10.99

Crispy calamari with tangy tartar sauce - a seafood classic. Serve with half lemon.

SCALLOPS £12.5

Seared scallops on creamy cauliflower puree, mango sauce, with golden sultanas and bell pepper sauce.

Allergens Legend

C: Celery, D: Dairy, E: Eggs, F: Fish, L: Lupin, M: Molluscs, N: Nuts, G: Gluten, C: Crustacean, S: Sulphur Dioxide.

SALADS

CHILLI RIB EYE SALAD £8.99

Succulent rib eye steak, grilled to perfection and tossed with a vibrant mix of fresh greens, cherry tomatoes, and grilled red capsicum, all drizzled with a zesty Greek dressing. Finished with crumbled shetoes and a hint of chilli for a spicy kick.

BURRATA CHEESE SALADE £7.5

Burrata cheese heirloom tomatoes in a light olive oil and pesto sauce dressing. Garnished with fresh herbs like oregano or basil.

ROCCA & ROASTED BEETROOT £7.5

Wild rocket and roasted cubed beetroot tossed in a dressing of extra virgin olive oil and fresh lemon, sliced comice pears and walnuts hidden within and dressed with tortor made from walnuts.

CHORIATIKI SALATA / GREEK SALAD (V) (D) £8.99

Fresh tomatoes, crisp cucumber, aged feta, and home-marinated olives; a celebration of Greek flavours.

THALASSINON SALATA / SEAFOOD SALAD (N) £10.99

A seafood medley with shrimp, calamari, and smoked salmon, tossed in pesto and balsamic cream.

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PASTA & RISOTTOS

TAGLIATELLE TRUFFLE (V) (D) £11

Truffle cream sauce with mushrooms and chicken, available in white or pink sauce.

KRITHARAKI / ORZO SEAFOOD PASTA (G) (F) (M) £13

Orzo with shrimp, calamari, mussels, saffron, and tomatoes.

GAMBAS RISOTTO £12.5

Pink creamy Arborio rice infused with succulent shrimp, roasted garlic, fresh herbs, and a hint of lemon. All beautifully blended in a rich seafood broth, topped with parmesan cheese and homemade balsamic cream.

CHICKEN RISOTTO (D) £12.5

Pink creamy Arborio rice sautéed with tender chicken pieces, finished with parmesan, homemade balsamic cream and a hint of fresh herbs for a rich and comforting dish.

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MAIN DISHES

GRILLED RIB EYE (D) £23

Succulent rib eye with truffle butter, mushrooms, and truffle mash demi-glace sauce, rosemary.

ARNÍSIA KÓTSIA/BRAISED LAMB SHANK £26

Succulent lamb shank slow-cooked to perfection in a rich blend of garlic and aromatic herbs. Served over a bed of demi-glace sauce creamy mash of fresh rosemary.

PAIDAKIA ARNISIA LAMB CUTLETS (D) (N) £22

Juicy lamb cutlets with ratatouille, olive crunch, and golden raisins.

KOTÓPOULO SÍSI/CHICKEN SHEESH £18

Skewered marinated chicken grilled and served with frikah, mixed veg, garlic sauce capsicum sauce and grilled vegetables.

ARNI SOUVLAKI/LAMB SHEESH £19.99

Tender lamb skewers with frikah, grilled vegetables and tahini sauce.

CHTAPODI/CHARGRILLED OCTOPUS (F) (L) £22

Smoky octopus on a fava bean bed with ladolemono sauce. Mixed of milanzeni, zucchini roll served with mango sauce and molasses.

MOUSSAKA (V) (D) (G) £12

Classic baked dish of aubergine, potatoes, and courgette topped with feta. Marinara sauce served with bread.

KAFTEDAKIA/GREEK MEAT BALLS (G) (N) £16.5

Baked meatballs with basil and Kalamata olives, served with focaccia.

PORTOBELLO SHAWARMA £15

Seasoned roasted Portobello mushrooms, served sliced on a bed of freekeh, cooked with spice-roasted pumpkin and rainbow chard.

MEIKTO PSITO/MIXED GRILL £34

An assortment of expertly grilled meats served with frikah, mixed veg zhoug sauce, capsicum sauce, and garlic sauce.

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SEAFOOD DISHES

SOLOMOS SESAMON (F) (D) (N) £17.5

Salmon with capers, sun-dried tomatoes, truffle mash, cherry tomatoes, and asparagus.

PAN-SEARED COD FILLET (F) £18.5

Stuffed with truffle and served on marinara sauce breaded parsley, and shrimp.

LOBSTER IN LEMON SAUCE £45

Tender lobster in a lemon butter sauce with bell peppers and beetroot mush.

MIXED SEAFOOD PLATTER £75

A variety of lobster, calamari, shrimp, mussels, and cod for a seafood extravaganza.

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SIDES

KALAMATA OLIVES £2.5

Premium brined olives embodying Mediterranean flavours.

SAUTÉED VEGETABLES £5

Seasonal veggies, expertly steamed for freshness.

GREEK STEAMED RICE £4.5

Fluffy rice seasoned with lemon and olive oil.

CHIPS £5

Crispy, golden chips with a fluffy interior.

MIXED PICKLE & KALAMATA OLIVES £2.50

Premium brined olives embodying Mediterranean flavours. Served with mixed pickle.

SAUCE £3

Tzatziki sauce | Garlic sauce | Capsicum sauce | Zhoug sauce | Tahini sauce | Lemon Butter sauce

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DESSERT

LIMONCELLO TIRAMISU (D) (E) £8.5

A creamy, citrus-infused twist on the classic.

LEMON DELIGHT £8

Crumble and rich lemon custard and sorbet ice cream for a refreshing finish.

CARAMELISED RASPBERRY CUSTARD TART (G) (D) (E) £6.5

Silky raspberry tart with sorbet and meringue.

CHOCOLATE MOUSSE £6

Rich dark chocolate mousse with an airy texture.

BAKLAVA £5.5

Greek pastry made of layers of flaky phyllo dough, filled with a rich mixture of finely chopped nuts and sweetened with a honey syrup.

RASPBERRY SORBET (V) (GF) (DF) £5

A refreshing, guilt-free fruity option.

MADAGASCAR VANILLA ICE CREAM (D) £5

Rich and smooth vanilla ice cream, perfect on its own or with dessert.

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