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*EVERYTHING
I DO,
I DO WELL*
— Bon appétit!



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MAINS

Lunch & Dinner Menu from 11:30 onwards

[ANTIPASTI](#) [SALADS](#) [PASTA](#) [PIZZETTES](#) [FROM THE SEA](#) [MAINS](#)

ANTIPASTI

Treccia (to share)

Pickled tomatoes, roasted tomatoes, sliced heirlooms & buffalo mozzarella

Prawn Ritz

Jumbo prawns, horseradish Marie Rose, lettuce, avo & lemon vinaigrette

Crudité

Shaved vegetables, horseradish crème fraîche, feta & candied pistachios

Salmon Carpaccio

Sliced salmon, wholegrain mustard and lemon dressing, capers & dill

Beef Carpaccio

Horseradish and mustard crème, rocket, parmesan, pickled shallot, toasted pine nuts & sliced button mushrooms

Billionaire's Crab Sticks

King crab, crème fraîche & caviar dip

Assorted Fritti

Calamari, shrimp, zucchini, roasted garlic & aji amarillo aioli

The Greek

Parmesan crumbed tomatoes, capers, olives & whipped feta

Tuna Tartare

Tuna, yuzu, soy, truffle, shallots, taramosalata & shoestring fries

Seabass Crudo

Mandarin and lemon dressing, chilli, radish, red pepper, cucumber, coriander & mandarin gel

Carpaccio Cacio e Pepe

Beef carpaccio, cacio e pepe fettuccine, rocket & parmesan

Trio of Toast

Taramosalata & bottarga / pan tomato / olive tapenade, anchovies & pickled peppers

Anchovy

Pickled tomatoes, red onion & parsley

Padron Peppers

Feta, honey, coriander & berry vinaigrette

The Iliya Trio SQ (to share)

One fish / Three ways
Carpaccio, Crudo, Tartare

Caviar

Oscietra caviar, blinis & melba, caviar dip

Oysters

Mignonette / Lemon / Tabasco

Warm Carpaccio

Sliced thin, served warm

Salmon

Horseradish and lemon butter, capers, fresh dill & olive oil

Sea Bass

Truffle, soy, ponzu, mirin, lumpfish roe & coriander

