



Katerina Liakos

NEW YORK

6TH - 10TH OCTOBER

Oyster, Fennel and Loukaniko Sausage

Tuna Crudo, Ouzo Pickled Beetroot, Tomato Water, Kritamo

Celeriac and Corn Cacik, Goat's Yoghurt Soup, Shaved Cucumber, Corn

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Grilled Halloumi, Dates, Chicory, Carob Rusks, Sumac, Dijon Vinaigrette

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Chicken Liver Salantourmasi, Stuffed Roscof Onions, Fig Leaf,
Pistachio, Isot Chilli Crisp

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Chickpea Battered Cod, Kozani Saffron Aioli, Tomatoes

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Braised Lamb Belly, Revithada, Mastika, Slow-Cooked
Chickpeas, Smoked Yoghurt

Lemon Potatoes, Aegean Oregano, Sesame

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Bergamot Portokolopita, Metaxa Ice Cream, Preserved Citrus

Mastika Candy

*We source our produce from ethically-minded suppliers
who farm, fish and rear with the seasons. Because of this,
individual ingredients are subject to change.*

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