

 **Et en plus, il se**

Trouvez-le



Living

A taste of Mykonos at London's new luxury restaurant Onima

Greek-Asian fusion in an ultra stylish setting

by Lucy Pavia • London • 5 January 2019



ES Insider Newsletter

The hottest luxury and A List news

Enter your email address

Continue

Register with your social account or [click here](#) to log in



The Greek island of Mykonos - preferred holiday destination of the jet set, including Bella Hadid and Leonardo DiCaprio - is the inspiration for buzzy new London restaurant **Onima**. And much like a Mykonos beach bar in high summer, getting a table can be tricky.

The brainchild of international restaurateur Alexandros Andrianopoulos, who has previously worked his magic with Mykonos hotspot Nammós (he was based on the island for a decade), New York's Bathtub Gin and Bagatelle in Dubai, Onima promises a menu that blends the best of Asian and Greek cuisine.



Onima restaurant in Mayfair (Onima)

The five-storey Mayfair location of Onima (where supermodel Jourdan Dunn has already stopped in for dinner) has a luxury heritage - it was previously the home of French fine jewellers Cartier, and there's a sense of the building's history as you step into the wood-pannelled entrance with its fire crackling in the grate.

But once inside the ground floor restaurant (dress code: "smart-chic") the interior is all modern decadence, with heavy plum-coloured chairs, slim light fittings and an elaborate mirrored cocktail bar.



The ground floor restaurant features a brass-backed cocktail bar (Onima)

In Greek style, there's a Mezze option to begin, with hummus and aubergine fritters. We kick off with courgette flowers stuffed with feta, ricotta and anchovies (£16), which taste light, crisp and salty, the smooth cheese contrasting nicely with the fried flower casing.

For main, my companion orders the black burger with lobster tempura and spicy harissa mayo (£32), a delicate balance of harissa that doesn't drown out the subtle flavour of the lobster. Squid ink has been used to give the burger bun its volcanic-looking black colour - while there's no real flavour difference, it makes the dish pretty Instagram-friendly (if you're someone who likes to photograph their food.)

I opt for the Scottish lobster tagliolini with cherry tomatoes (£18) which is pleasingly al dente, with a sweet and zingy sauce.



The deconstructed lemon tart at Onima (Onima)

But pudding is the real showstopper. We dipped between a deconstructed, flower-strewn lemon tart - which was almost too beautiful to eat - and the chocolate cookies semifreddo with salted caramel, which crumbled and melted in the mouth (I could have had another three of them).

Once you're finished with dinner there's a bar and lounge upstairs where you can sip on some signature Onima nightcaps, like the Greek Mule (made with classic Mediterranean liqueur Skinos mastiha and ginger beer) or the Kokkaido - a Japanese-influenced blended whiskey with Matcha green tea.

And while you're there, order a second pudding...

The fanciest loos in New York and London



Mykonos

Related articles

< | >



Anna Barnett's guide to hosting a chic and simple dinner party



Is this the ultimate \$40,000 Mother's Day treat?



There's going to be an infinity pool overlooking JFK airport

