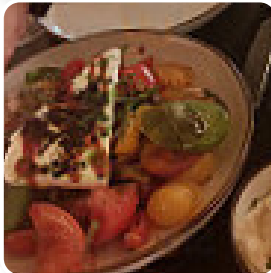




Hovarda Menu

<https://menulist.menu>

3640 Rupert Street W1D 6DW, London, United Kingdom
(+44)2030193460 - <https://www.hovarda.london>



The Card of Hovarda from London includes about 524 different meals and drinks. On average, you pay for a dish / drink about £53. What [User](#) likes about Hovarda:

We had the pleasure of dining here on the last night of mixed groups of We had a lovely dinner. The lamb could do with some sauce but service cocktails and ambience is second to none. Can't wait to return [read more](#). When the weather is pleasant you can also eat and drink outside. Hovarda from London offers **delicious, good Mediterranean cuisine** with its typical menus, In addition to that, the customers of the establishment can also enjoy typical meals from [Turkey](#) - starting from Lahmacun, over different kinds of Kebabs, to sticky-sweet desserts. There are also scrumptious menus available, typical for Europe, there are also **fine vegetarian dishes** in the menu.

Hovarda Menu



Smoothies

COOL \$8.9

Pasta

SEAFOOD PASTA

Secondi

SEABREAM \$13.9

Pasta dishes

SPAGHETTI SEAFOOD \$22.8

Vegetarian

HELLIM SALAD \$17.8

Vini

RUINART ROSÉ \$304.3

Snacks

CHIPS \$6.3

Fish dishes

KARIDES \$15.2

Seafood

SEA BREAM

Side dishes

CHARGRILLED BROCCOLI \$10.1

Meat

ALI NAZIK \$40.6

Specialties

PASTITSIO \$22.8

From the oven

KLEFTIKO \$36.8

Steaks

STEAK FRITES \$24.1

Döner

MÜCVER \$8.9

Sushi menus

STARTER

Bowls

OKRA \$8.9

Starter

STUFFED COURGETTE FLOWERS

Soup

LENTIL SOUP \$20.3

Süßspeisen

EKMEK KADAYIF

South american beef

RIB EYE

Ice cream*

VANILLA

Hovarda Menu

Crepes

GRAND MARNIER \$10.1

Pizza á 24cm

PASTIRMA \$16.5

Appetizer

BEAN PILAKI \$8.9

Juices

ENERGIZE \$8.9

Main dish

SEABASS

Tandoori spezialitäten/ tandoori dishes

LAMB CHOPS

*Turkish specialties**

BAKLAVA

Fast foods

ROASTED POTATOES

Aperitif

MARTINI BITTER \$10.1

Imbis&co

DIPS

Happy hour - classic cocktails

BLOODY MARY

Teller gerichte

ICLI KÖFTE

Pizza - klein ø 22cm

BELVEDERE \$16.5

Aperitivo - aperitifs

MARTINI DRY \$10.1

Wodka

BELUGA \$19.0

Whiskey

GLENMORANGIE LASANTA 12 YEARS

Temaki/ futo-maki

TUNA TARTARE \$27.9

Special maki

HEAVEN \$19.0

Schaumwein

MOËT CHANDON BRUT IMPERIAL

Pizza - ø 20cm

BELLINI \$17.8



Hovarda Menu



Fleischgerichte griechisch

KLEFTICO

Vip drinks

BOMBAY SAPPHIRE \$15.2

Aperitifs

ANTICA FORMULA \$11.4

Brandy

HENNESSY PARADIS \$104.0

Beverages

TURKISH COFFEE \$3.8

Blends

MONKEY SHOULDER \$15.2

Popular items

FRUIT OF THE DAY

Rose

COTES DE PROVENCE, MIRAVAL, PROVENCE, FRANCE \$17.8

Champagne & sparkling

PERRIER JOUET, GRAND BRUT NV

Sushi and sashimi

SALMON CAVIAR

Bubbly

ITALICUS \$11.4

Toscana

TIGNANELLO, ANTINORI \$469.1

Extra toppings

PUMPKIN

Our cuts - no shortcuts

PORTERHOUSE

Libations

BOSTON SOUR \$15.2

Campania

GRECO DI TUFO, PIETRACUPA \$78.6

Friuli

SAUVIGNON, LIVIO FELLUGA \$78.6

Gin tonic gin und thomas henry tonic water

HENDRICKS \$278.9

Liqueurs

CHARTREUSE GREEN \$10.1

Champagne and sparkling

TAITTINGER, PRESTIGE ROSÉ NV

Cordials

PATRÓN XO CAFÉ \$16.5

Hovarda Menu



American whiskey

JACK DANIEL'S SINGLE BARREL RYE \$20.3

Course 1

GRILLED MACKEREL

Grilled

PLAICE

Meat & fish

SPATCHCOCK CHICKEN \$20.3

Rye whiskey

RITTENHOUSE 100 PROOF \$16.5

Speyside

GLENFARCLAS 15 YEARS \$20.3

Cognac

HINE RARE \$17.8

Specialty maki rolls

SALMON CITRUS

Mezcal

GEM BOLT \$21.6

Vino bianco

GAVI DI GAVI, LA SCOLCA \$74.8

Amuse bouche

AMUSE BOUCHE

Brandy & cognac

HENNESSY XO \$38.0

Tequila & mezcal

VIDA MEZCAL DEL MAGUEY \$21.6

Blended scotch whisky

CHIVAS REGAL 12 YEARS \$16.5

Blended scotch

DEWAR'S 12 YEARS \$15.2

Additional

CHAMPAGNE ON ARRIVAL

Islands

BRUICHLADDICH CLASSIC LADDIE \$24.1

Australia

RIESLING, POLISH HILL, GROSSET \$107.8

Pasta specialties

HILOPITES PASTA \$17.8

Craft cocktails

COPPER HEAD \$17.8

Digestif

MR BLACK COFFEE \$11.4

Hovarda Menu



Liquor

PATRÓN SILVER \$16.5

Stock the bar

ST GERMAIN \$11.4

Bourbon & whiskey

WHISTLE PIG RYE \$27.9

Toastie

TAHINI PORRIDGE \$7.6

Course #2

BEEF TARTARE BULBULOĞLU

Cocktail

HOVARDA BLOODY MARY

Sharing cocktails

BELVEDERE EXPRESS, ESPRESSO
MARTINI

Whiskey & bourbon

WOODFORD RESERVE RYE \$19.0

Meze

CRAB BÖREK \$16.5

Single malt scotches

BALVENIE 12 YEARS
DOUBLEWOOD \$19.0

Whisk(e)y

NIKKA COFFEY MALT \$20.3

Vegetables & fruits

ARTICHOKES \$13.9

Tennessee

JACK DANIEL'S SINGLE BARREL \$22.8

Juices & soft drinks

PINK GRAPEFRUIT SODA \$5.1

Course #6

CHOCOLATE ART

Port & sherry

PEDRO XIMENEZ TRIANA \$10.1

Nagerechten

DESSERT TO SHARE

Assiettes

LOKMA

Brandy / cognac

HENNESSY FINE DE COGNAC \$17.8

Tacos 2 tacos

WOOD FIRED CHICKEN

Single malts

ARDBEG UIGEADAIL \$22.8

Hovarda Menu



Scotch whisky / irish whiskey

JAMESON \$13.9

White based sauce

CHEESE SAUCE

Champagne by the bottle

DOM PÉRIGNON BRUT 2009 \$557.9

American whisky

BLANTON'S BOURBON \$20.3

Caribbean

BANKS 7 ISLAND \$19.0

Vegetarian mezza

TARAMASALATA \$8.9

Soft drinks & mixers

FEVER TREE LEMONADE \$5.1

Irish whisky

REDBREAST 12 YEARS \$16.5

Portugal - white

VINHO VERDE, ADEGA DE MONÇÃO \$35.5

Kentucky

JEFFERSON SMALL BATCH \$19.0

Frutti di mare / seafood

CATCH OF THE DAY

Suntory

SUNTORY HIBIKI HARMONY \$20.3

Coal river valley

CHARDONNAY, TOLPUDDLE \$120.4

Piedmont - italy

LANGHE, SITO MORESCO, GAJA \$145.8

Tequila & mescal

DON JULIO 1942 \$49.4

Digestif cocktails

SAZERAC \$15.2

Condiments and sauces

HUMMUS

Toniche & sode

FEVER TREE INDIAN TONIC \$5.1

Spezialspiegeleir

CILBIR \$10.1

Continuer

JOHN DORY

Nigiri (1 pc)

TURBOT

Les cocktails

RENAISSANCE \$16.5

Hovarda Menu



Super premium / top shelf

STOLICHNAYA ELITE \$22.8

Bavarian schnitzel corner / schnitzelecke

GRILLED SEABASS FILLET \$22.8

Through the grapevine

FRANCOIS VOYER \$30.4

Scotch flights

MACALLAN 18 \$44.4

Welsh single malt

GLENMORANGIE SIGNET \$38.0

Ingredient choices

ROASTED PEPPERS \$11.4

Personal selections

WOODFORD RESERVE BOURBON \$16.5

Single malts - highlands

ABERFELDY 12 YEARS \$16.5

Vermouth & wine-based aperitif

MARTINI RISERVA AMBRATO \$10.1

Onze alchools/ long drinks

JOHNNIE WALKER BLACK LABEL 12 YEARS \$15.2

House cocktails \$16

FRENCH MARTINI \$17.8

Super foods

AVOCADO TOAST \$16.5

Bridgeport specialties

MEAT LOAF \$22.8

Beef stroganoff

BEEF FILLET

Native shellfish

LANGOUSTINES \$33.0

Espumante branco

RUINART BLANC DE BLANC \$278.9

Uncategorized

YUZU MARGARITA \$15.2

Soups

TÜRLÜ

BARLEY

Sauces

TZATSIKI \$7.6

SALSA

Classics

CLOVER CLUB \$15.2

PALOMA \$15.2

Hovarda Menu



Beers

FULLER'S	\$7.6
YOSMA INDIAN PALE ALE	\$7.6

Whisky

HENNESSY VS	\$16.5
YAMAZAKI 12 YEARS	\$24.1

Bar

FEVER TREE SODA WATER	\$5.1
FEVER TREE GINGER ALE	\$5.1

Hot drinks

BOTTOMLESS TURKISH TEA	\$2.5
SELECTION OF TEAS	\$5.1

Entree

WOOD FIRE ROASTED CHICKEN	\$30.4
TZATZITKI	

Sparkling

PROSECCO CANTINA COLLI EUGANEI	
PROSECCO, PROSECCO CANTINA COLLI EUGANEI	\$25.4

Sea

SALT BAKED STONEBASS FILLET	
SALT BAKED STONE BASS FILLET	\$54.5

Japanese whisky

SUNTORY HIBIKI 17 YEARS	\$57.1
HIBIKI 17 YEARS	\$760.7

Sushi & sashimi a la carte

SCALLOP	\$17.8
SQUID	

Single malt

CRAIGELLECHIE 13 YEARS	\$17.8
GLENMORANGIE 18 YEARS	\$27.9

Sweet wines

VIN DOUX, SAMOS COOPERATIVE	
VINSANTO, SANTO	

Scotch

GLENMORANGIE 10 YEARS	\$16.5
JOHNNIE WALKER BLUE LABEL	\$45.6

Japanese

NIKKA FROM THE BARREL	\$17.8
HIBIKI HARMONY	\$317.0

Vermouth

NOILLY PRAT DRY	\$10.1
MARTINI RISERVA RUBINO	\$10.1

Bourbon & rye

WOODFORD DOUBLE OAKED	\$20.3
SAZERAC RYE	\$20.3

Sunday roast

WOOD FIRE ROASTED WHOLE BABY CHICKEN	
28 DAYS DRY AGED HEREFORD SIRLOIN	

Hovarda Menu



American kobe

DOVER SOLE \$57.1

ROAST CHICKEN

Alcoholic drinks

EFES \$7.6

PROSECCO

JACK DANIEL'S \$15.2

Drinks

TEA OR COFFEE

GLASS OF WINE

DRINKS

Cocktails

YUZU BELLINI

GREEK MARTINI \$15.2

DAIQUIRI \$16.5

Spirits

AMERICANO \$3.8

AMARETTO DISARONNO \$10.1

KAHLUA \$10.1

Mezze

WILD TIGER PRAWNS \$40.6

SWEET POTATO, POMEGRANATE, FETA

HUMMUS, JERUSALEM ARTICHOKE

Red

EXIS, MOSCHOMAVRO, LIMNIO,
MANOLESAKIS, DRAMA GREECE 2016 \$10.1

XINOMAVRO HEDGEHOG
VINEYARD, KTIMA ALPHA,
AMYNDEON, GREECE 2012 \$15.2

PINOT NOIR, CLOUDY BAY,
MARLBOROUGH NEW ZEALAND 2016 \$20.3

Rosé wines

CALKARASI BLUSH, PAESAELI

COTES DE PROVENCE, MIRAVAL

ROSA DEI FRATI, CA' DEI FRATI

Single malt scotch

GLENMORANGIE QUINTA RUBAN 12
YEARS

GLENFIDDICH 21 YEARS \$44.4

ARDBEG 10 YEARS \$15.8

Sushi or sashimi

YELLOWTAIL \$16.5

OCTOPUS \$19.0

MACKEREL

Martini style

TURKISH MARTINI \$15.2

-24° BRIT MARTINI \$15.2

PORNSTAR ON MOËT \$19.0

Tequila selections

PATRÓN REPOSADO \$17.8

PATRON XO \$228.2

DON JULIO BLANCO \$278.9

Hovarda Menu



Classics by hovarda

HOVARDA MULE	\$15.2
IZMIR NEGRONI	\$17.8
MAI THAI ZOMBIE	\$17.8

Liquer | vermouth | sherry

CHARTREUSE VSOP	\$25.4
BARROLO CHINATO	\$10.1
AMONTIDALLIO SHERRY	\$10.1

Salads

GREEK SALAD	\$11.4
TOMATO SALAD	\$10.1
DETOX	\$8.9
ROASTED PEPPERS SALAD	

Non alcoholic drinks

COCA COLA LIGHT	\$5.1
RED BULL	\$7.6
ACQUA PANNA	
SAN PELLEGRINO	

Soft drinks

FEVER TREE SLIMLINE TONIC	\$5.1
FEVER TREE LEMON TONIC	\$5.1
FEVER TREE AROMATIC TONIC	\$5.1
COCA-COLA	\$5.1

Main course

DOLMA	\$20.3
SEA BASS	
SHAKSHUKA	\$13.9

CEVICHE

Mains

WOOD FIRE CATCH OF THE DAY

CONFIT DUCK

SEA BASS FILLET, MONK BEARD, OLIVE OIL

BEETROOT AND JERUSALEM
ARTICHOKE SOUVLAKI, VEGAN
YOGHURT

SPICED BONELESS CHICKEN WINGS,
RED ONIONS, LAVASH BREAD

Starters

BEETROOT	\$10.1
FRIED SQUID	\$12.7
LAMB KÖFTE	\$20.3
AUBERGINE SALAD	
BEETROOT SALAD	

Tequila

FORTALEZA BLANCO	\$25.4
FORTALEZA REPOSADO	\$31.7
FORTALEZA ANEJO	\$44.4
PATRÓN AÑEJO	\$19.0
PATRON PLATINIUM	\$57.1

Vodka

STOLICHNAYA	\$15.2
GREY GOOSE	\$16.5
GREY GOOSE POIRE, CITRON, ORANGE	\$17.8
GREY GOOSE VX	\$22.8
FAIR	\$17.8

Hovarda Menu



Coffee

SINGLE ESPRESSO	\$2.5
CAPPUCCINO	\$5.1
ESPRESSO	\$6.3
ESPRESSO MARTINI	\$15.2
LATTE	\$5.1

White

FALERIO, SALADINI PILASTRI	\$43.1
ALBARINO, MARTIN CODAX	\$58.3
EXIS, MALAGOUSIA, ASSYRTIKO, DRAMA GREECE 2016	\$12.7
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH NEW ZEALAND 2016	\$17.8
POMINO BIANCO, FRESCOBALDI, TUSCANY, ITALY 2016	\$13.9

Signature cocktails

HOVARDA	\$15.2
MERAKI MULE	\$15.2
GIN GIN PUNCH	\$15.2
AEGEAN FLIP	\$15.2
DIONYSIA	\$19.0

Germany - austria

RIESLING, GENERATION, AXEL PAULY	\$59.6
GRUNER VELTLINER, KAMPTAL LANGENLOIS, LOIMER	\$74.8
RIESLING BECHTHEIMER, DREISSIGACKER	\$91.3
GEWURZTRAMINER TROCKEN, WEEGMULLER	\$106.5
GRUNER VELTLINER, PICHLER, SMARAGD	\$133.1

Spain - portugal

PAGO DE THARSYS, ACADEMIA DE LOS NOCTURNO	\$36.8
SOSSEGO BRANCO, HERDADE DO PESO	\$41.8
TXACOLI, GAINZA	\$53.3
ALFRACHEIRO, QUINTA DOS CARVALHAIS	\$78.6
RIOJA DOC, ORBEN	\$86.2

Restaurant category

COCKTAIL
MEDITERRANEA
GREEK
MEDITERRANEAN
DESSERT

Red wines

PRIMITIVO, MEZZOGIORNO
EXIS, MOSCHOMAVRO, LIMNIO, MANOLESAKIS
KALECIK KARASI, KAYRA
RECANTINA, SERAFINI VIDOTTO
XINOMAVRO HEDGEHOG VINEYARD, KTIMA ALPHA
PINOT NOIR, CLOUDY BAY

Aegean spirits

SARI ZEYBEK RAKI	\$6.3
USTALARIN KARISIM, YENI RAKI	\$7.6
YENI RAKI 5 YEARS	\$11.4
OUZO N°5, TETTERIS	\$6.3
OUZO N°7, TETTERIS	\$7.6
MASTIC LIQUER, TETTENE	\$6.3

Hovarda Menu



Offer packages

BELVEDERE 0.7L AND MOËT CHANDON 0.75L	\$443.8
PATRON SILVER 0.7L AND MOËT CHANDON 0.75L	\$443.8
HENDRICKS 0.7L AND MOËT CHANDON 0.75L	\$443.8
MOËT 1 CHANDON IMPERIAL	\$202.9
MOËT 1 CHANDON IMPERIAL ROSE	\$278.9
DOM PERIGNON P2	\$1,128.4

These types of dishes are being served

LOBSTER
ICE CREAM
LAMB
STEAK
FISH
PASTA

Appetizers

SEA BASS CEVICHE	\$22.8
ENDIVE SALAD	\$10.1
MEZE PLATTER	\$35.5
SAGANAKI	\$16.5
OVEN ROASTED POTATOES	\$7.6
YOGURT	\$10.1
IMAM BAYILDI	

Gin

STAR OF BOMBAY	\$17.8
OXLEY	\$20.3
HENDRICK'S	\$16.5

TANQUERAY N.10	\$17.8
GIN MARE	\$17.8
MONKEY 47	\$19.0
FOUR PILLARS SHIRAZ	\$17.8

White wines

TREBBIANO RUBICONE, VINVITA RODITIS, ASPROLITHI SULTANIYE-EMIR, DLC, DOLUCA EXIS, MALAGOUSIA, ASSYRTIKO, MANOLESAKIS POMINO BIANCO, FRESCOBALDI SAUVIGNON BLANC, CLOUDY BAY SAVATIANO, MYLONAS	\$48.2
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Dishes are also prepared with these ingredients



GREEN BEANS
SCALLOPS
EGGS

SEAFOOD
CHICKEN
CHEESE
HONEY
CHAMPIGNONS

Rum

BACARDI CARTA BLANCA	\$13.9
BACARDI CARTA ORO	\$15.2
BACARDI 8 HERITAGE	\$16.5
BACARDI HERITAGE 1909	\$31.7
BANKS 5 ISLAND	\$17.8
EL DORADO 21	\$25.4

Hovarda Menu



ZACAPA 23	\$21.6
LEBLON CACHAÇA	\$15.2
BAMBU	\$16.5
BACARDI FUNCUNDO	\$443.8

Dessert



SELECTION OF SORBETS

METAXA BABA	\$10.1
HOVARDA CHOCOLATE BAR	\$11.4

SORBET
DESSERT PLATTER
COMPLIMENTARY MASTICA
EKMEK KADAYIFI
POPCORN ICE CREAM
HOVARDA MASTICA
TURKISH TEA OR COFFEE, BAKLAVA, TURKISH DELIGHT
ICE CREAM OF THE DAY
VANILLA ICE CREAM

Australia - new zealand

RIESLING, KIM CRAWFORD	\$53.3
SAUVIGNON BLANC, SHAW SMITH	\$65.9
SAUVIGNON BLANC, GREYWACKE	\$71.0
MANGAN, CULLEN	\$72.3
CHARDONNAY, M3, SHAW SMITH	\$100.2
GRENACHE, WILLUNGA 100	\$60.9
NERO D'AVOLA, MOUNT HORROCKS	\$82.4
SHIRAZ, SHAW SMITH	\$98.9
CABERNET SAUVIGNON, GAIA, GROSSET	\$133.1
PINOT NOIR, JANE EYRE	\$152.1

PINOT NOIR, TOLPUDDLE VINEYARD	\$190.2
PINOT NOIR, BY FARR, TOUT PRESS, GEELONG	\$234.6

Champagne

MOET CHANDON, BRUT IMPERIAL NV	
MOËT CHANDON, ROSE IMPERIAL NV	
LAURENT PERRIER, CUVÉE ROSÉ BRUT NV	
RUINART, BLANC DE BLANC NV	
LOUIS ROEDERER, BRUT VINTAGE 2009	
RUINART, BRUT ROSÉ NV	
POL ROGER, BLANC DE BLANCS VINTAGE 2008	
CHARLES HEIDSIECK, BLANC DES MILLÉNAIRES 1995	
LOUIS ROEDERER, CRISTAL BRUT VINTAGE 2009	
DOM PERIGNON, BRUT VINTAGE 2009	
DOM PERIGNON, BRUT ROSÉ VINTAGE 2004	
DOM PERIGNON, BRUT VINTAGE P2, 1998	
DOM PERIGNON VINTAGE ROSE	\$1,001.6

Main

GURNARD	
SIMIT BAL KAYMAK	\$7.6
SALMON WITH SCRAMBLED EGGS	\$15.2
EGGS WITH OYSTER MUSHROOMS	\$10.1
HOVARDA CLUB SANDWICH	\$15.2
EGGS BYZANTINE	\$17.8

Hovarda Menu



KIMCHI AND TOFU DUMPLINGS, BLACK GARLIC SOY	\$8.9	LE MOUTON BLANC, BOISSEAU	\$83.7
CHICORY, KOHLRABI, CARROT SALAD, SHISO VINAIGRETTE	\$6.3	BOURGOGNE BLANC, ETIENNE SAUZET	\$86.2
JERUSALEM ARTICHOKEs, MISO AIOLI, GOCHUJANG KETCHUP	\$7.0	CHABLIS 1ER CRU, MONTMAINS, BESSON	\$98.9
ROAST CELERIAC, CORIANDER DRESSING, SUNFLOWER SEED TAHINI	\$8.9	MERSAULT, LES NARVAUX, DAVID MORET	\$202.9
COAL ROASTED LEEKS, KIMCHI ROMESCO	\$5.7	CHASSAGNE-MONTRACHET 1ER CRU 'CLOS ST. JEAN ', DOMAINE BORGEOT	\$228.2
WINTER GREENS TEMPURA, PEANUT, TABASCO PONZU	\$6.3	PULIGNY MONTRACHET 1ER CRU, LES CAILLERETS, DOMAINE DE MONTILLE	\$317.0
BRUSSEL SPROUT PAJEON (KOREAN PANCAKE), CREAMY SESAME DRESSING, FERMENTED CHILLI	\$10.1	PAROLES DE FEMME, DOMAINE GALEVAN	\$55.8
ROAST CAULIFLOWER, CHARRED CAULIFLOWER PUREE, VEGAN XO	\$10.8	SANCERRE ROUGE, DOMAINE DE LA VILLAUDIÈRE	\$65.9
JAPCHAE NOODLES (KOREAN SWEET POTATO NOODLES)	\$9.5	HENRI IV, CHATEAU BARBE BLANCHE	\$84.9
PLATE OF HOUSE PICKLES	\$5.1	MENETOU SALON, VAN REMOORTERE	\$91.3
MOCHI DOUGHNUT, CINNAMON SUGAR, PEAR COMPOTE, ALMOND CREAM	\$5.1	CHATEAUNEUF DU PAPE, CHATEAU DE VADIEAU	\$93.8
		GIGONDAS, LE LIEU, DOMAINE DE BOSQUETS	\$120.4

France

PICPOUL DE PINET, DOMAINE DES LAURIERS	\$50.7	COTE ROTIE, LE COMBARD, DOMAINE BARGE	\$133.1
HAUT POITOU, LA TOUR BEAUMONT	\$53.3	GEVREY-CHAMBERTAIN, COMBE D'OR	\$145.8
BLANC CLASSIQUE, CHATEAU MAGNEAU	\$55.8	SAVIGNY-LES BEAUNE 1ER CRU, JANE EYRE	\$171.2
SANCERRE, DOMAINE GERARD MILLETT	\$63.4	PAUILLAC DE LATOUR, LATOUR	\$247.2
POUILLY FUME, LAURIER DOMAINE TABORDET	\$68.5	VOSNE-ROMANEE 1ER CRU, DOMAINE MONGEARD	\$272.6
SAINT-VÉРАН TIRAGE PRÉCOCE, DOMAINE CORSIN	\$69.7	CHARMES CHAMBERTIN GRAND CRU, DOMAINE LEFLAIVE	\$412.1
MERCUREY `LE ROC BLANC`, CHÂTEAU DE SANTENAY	\$73.5	LES GRANDS ECHEZEAUX GRAND CRU, MAISON ROCHE DE BELLENE	\$786.1

Hovarda Menu



Greece

FEAST MOSCHOFILERO, SEMELI	\$44.4
SAVIATIANO, SKINOPEFKOS RETSINA, MARKOU	\$50.7
LIMASSOL PGI PETRIDIS (XINESTRI), KYPEROUNDA	\$53.3
MALAGOUSIA, TURTLES VINEYARD, KTIMA ALPHA	\$54.5
MONEMVASIA, MORAITIS	\$55.8
ASSYRTIKO, VOURVOUKELIS	\$62.1
SAVIATIANO, KLEFTES, MARKOU	\$63.4
VIIGNIER, KTIMA GEROVASSILIOU	\$65.9
ASSYRTIKOO-MISKAT BLANC, PAPARGYRIOUS	\$69.7
NYKTERI, SANTO	\$69.7
AA ASSYRTIKO, ATHIRI, SIGALAS	\$77.3
SIDERITIS, IRON S, ACHEON WINERY	\$82.4
WILD FERMENT ASSYRTIKO, GAIA	\$88.8
ASSYRTICO-MISKAT BLANC LE VIGNERON GREC, PAPARGYRIOU	\$93.8
OAK BARREL, SIGALAS	\$116.6
FEAST AGIORGITIKO, SEMELI	\$44.4
AGIORGITIKO, IDEA, BARAFKAS	\$50.7
JEUNES VIGNES XINOMAVRO, THYMIPOULOS	\$59.6
BLACK OF KALAVRYTA, TETRAMYTHOS	\$59.6
DAFNIOS LIATIKO, DOULOUFKIS	\$59.6
AVGOUSTIATIS, TETRACYTYS, VAKAKIS	\$63.4
AGIORGITIKO, AIVALIS	\$67.2
LIMNIO, VOURVOUKELIS	\$69.7
AVATON, KTIMA GEROVASSILIOU	\$73.5
CHIDIriotiko, METHYMNAEOS	\$76.1

HATZIVARITIS	\$78.6
XINOMAVRO, RESERVE OLD VINES, ALPHA ESTATE	\$79.9
ESTATE, GAIA	\$105.2
AGIORGITIKO, LE SANG DE LA PIERRE, AIVALIS	\$111.6

Turkey

EMIR-NARINCE, BUZBAG, KAYRA	\$41.8
NARINCE, ODRYSIA, ARCADIA	\$50.7
GRIS, ODRYSIA, ARCADIA	\$53.3
SULTANIYE, VEDAT MILOR SELECTION, BUYULUBAG	\$54.5
YAPINCAK, PASAELI	\$59.6
CHARDONNAY, SARAFIN, DOLUCA	\$60.9
MISKET, PRODOM	\$65.9
SAUVIGNON BLANC, ISABEY, SEVILEN	\$65.9
SAUVIGNON BLANC, PRODOM	\$71.0
CHARDONNAY, URLA	\$72.3
SAUVIGNON BLANC, COTE D'AVANOS, KAVAKLIDERE	\$82.4
FUME BLANC, 900, SEVILEN	\$95.1
OKUZGOZU BOGAZKERE, BUZBAG, KAYRA	\$41.8
KALECIK KARASI, TUGRA, DOLUCA	\$46.9
KARASAKIZ MERLOT, 6N, PASAELI	\$52.0
KALECIK KARASI, PLATO, SEVILEN	\$55.8
OKUZGOZU BOGAZKERE, VEDAT MILOR SELECTION, BUYULUBAG	\$60.9
CABERNET SAUVIGNON, BUYULUBAG	\$60.9
KALECIK KARASI, PRODOM	\$65.9
CABARNET FRANC, ARCADIA	\$68.5

Hovarda Menu



SHAH, SYRAH, CABERNET SAUVIGNON, MERLOT, BUYULUBAG	\$71.0
VOURLA, URLA	\$72.3
OKUZGOZU KALECIK KARASI, PRODOM	\$78.6
PENDORE, OKUZGOZU, KAVAKLIDERE	\$83.7
SIGNIUM, DOLUCA	\$90.0
OKUZGOZU, VERSUS, KAYRA	\$91.3
SYRAH, CENTUM, SEVILEN	\$112.8
ALCITEPE, DOLUCA	\$117.9
1929, KAVAKLIDERE	\$126.8

Italy

YASASIN, VINKARA, NV	
VERDICCHIO DI MATELICA, TERRE DI VAL BONA, BELISARIO	\$40.6
FIANO D' AVELLINO, LAPILLI	\$52.0
LANGHE FAVORITA, 'SERVAJ ', DELTETTO	\$53.3
FALANGHINA, MASSERIA ALTEMURA	\$53.3
VERMENTINO, AMMIRAGLIA, FRESCOBALDI	\$63.4
TERLANER CLASSICO, CANTINA TERNANO	\$69.7
MONTE OLIVI, SAN MARTINO DELLA BATTAGLIA, COBUE	\$69.7
SOAVE CLASSICO, INAMA, CAMPO DEI TOVI	\$72.3
ETNA BIANCO, BENANTI	\$73.5
PINOT GRIGIO DELLE DOLOMITI, CESCONI	\$76.1

INSOLIA, PRINCIPI DI BUTERA	\$78.6
COLLEZIONE PRIVATA, CHARDONNAY, ISOLE E OLENA	\$107.8
AQUILIS SAUVIGNON BLANC, AQUILIS, CA` BOLANI	\$152.1
AGLIANICO DEL VULTORE, BASILISCO, TEODOSIO	\$45.6
RUCHE VEGAN, MONTALBERA	\$59.6
DOLCETTO D'ALBA, ROUSSOT, F. RINALDI	\$59.6
SANGIOVESE, FIORANO	\$62.1
RIBOLLA NERA, RONCHI DI CIALLA	\$71.0
TENUTA FRESCOBALDI DI CASTIGLIONI, FRESCOBALDI	\$76.1
CAREMA CLASSICO, PRODUTTORI DEL CAREMA	\$78.6
NEBBIOLO D'ALBA, LA GANGHIJA	\$81.1
ETNA ROSSO, CARUSO, TERRAZZE DELL'ETNA	\$83.7
CHIANTI CLASSICO, VAL DELLE CORTI	\$88.8
MORELLINO DI SCANSANO RISERVA, PIETRAREGIA AMMIRAGLIA, FRESCOBALDI	\$93.8
POMINO ROSSO, FRESCOBALDI	\$96.4
BARBARESCO, LA GANGHIJA	\$120.4
BAROLO CAPALOT, SAN BIAGIO	\$133.1
CA' MARCANDA, PROMIS, GAJA	\$196.5
ROCCAMONTEMASSI, ROCCA MONTEMASSI	\$177.5
ACCIAIOLO, CASTELLO D`ALBOLA	\$278.9
TENUTA DELL' ORNELLAIA, ORNELLAIA	\$443.8

Howarda Menu



Howarda

3640 Rupert Street W1D 6DW,
London, United Kingdom

Opening Hours:
Thursday 17:00-01:00
Friday 17:00-01:00
Saturday 12:00-01:00
Tuesday 17:00-01:00
Wednesday 17:00-01:00

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