

MENU

Serving Hours: 13:00 – 22:30

Important: Items on the menu may change without notice

Starters

Feta cheese wrapped in Kantaifi crust with honey and sesame
Mousaka with pulled beef, espuma feta cheese and ash from fresh onion
Grill shrimps with chimichurri and Hollandaise sauce
Smoked eggplant with fresh herbs and tuna tataki with sesame
Fava of Santorini with Octopus and sweet chily
Carpaccio beef with truffle, tartare mushrooms, espuma parmesan and pickle shallot
Dumpling mushrooms with citrus truffle ponzu and veggie chips
Grouper tartare stuffed in Dolma with herbaceous oil and lemon & Olive oil sauce
Sea bass Ceviche with tiger milk, pudding apple and fennel
Carpaccio scallop with watermelon gazpacho, pickle shallot, crispy onion and chive

Salads

Greek salad with bagel and feta
Mix mesklan salad with goat cheese, seasonal fruit, nuts and citrus vinaigrette
Deconstructed Greek traditional Spinach pie
Beetroot salad with “Anthotyro” cheese and bread crumble

Pasta

Gnocchi ricotta with dried fig, porto sauce and crispy bacon
Risotto Giouvetsi with pulled beef and flakes of gruyere cheese
Tagliolini nero with mussels, shrimps, calamari and fennel sauce

Main course

Chicken fillet with truffle French fries and espuma parmesan
Fish of the day with wild greens, grilled veggies and extra virgin olive oil & lemon sauce
Grouper with salicornia greens, grill celery root and lemongrass cream
Lamb “stifado” with smoked aubergine miso - honey and pearl onion with lamb jus and chive oil
Trip tip with parsley root in two textures and truffle Metaxa 7* brandy sauce

Desserts

Baklava with crust and pistachio cream and ice cream
Brownies with vanilla ice cream and sauce caramel-coffee
Mousse yogurt with pastel nuts a honey sauce

Please Let us know if you have any food allergies or special dietary needs

• Bread Baked..... 1.50€