

SIGNATURE SPREADS

Individually served or as a trio

Tzatziki (V, D)

Garlic Yogurt, Cucumber, Dill

Tarama (G)

Cod Roe, Potato Crisps

Spicy Feta Cheese Cream (V, G, D, N)

Feta From Kalavrita, Cucumber,

Chili Jam, Mixed Nuts

STARTERS

Spicy Red Pepper Velouté (V, D)

Smoked Paprika, Yogurt, Kefalotyri Naxou

Grilled Kaloudi (V, G, D, N)

Spicy Tomato Marmalade, Pistachio, Honey

Truffle-Mushroom Keftedes (V, G, D)

Yogurt, Fresh Truffle

Santorini Tomatoes (V, D, N)

Crispy Capers, Pickled Onion, Feta Traxeias

Prawn Souvlaki (D)

Fennel, Citrus, Dill

SALADS

Greek Salad (V, G, D)

Tomatoes, Cucumber, Peppers,

Pickled Onions, Olives, Feta, Carob Rusks

Quinoa Salad (VG)

Spicy Royal Quinoa, Pine Nuts, Carrots, Cumin

PASTA & RISOTTO

Artichokes Risotto (V, D, N)

Lemon, Casious, Fresh Thyme

Skioufikta (G, D)

Florin Peppers, Raisins, Kaskavali from Pindos

CAVIAR SELECTION

Beluga| Oscietra| Greek (G, D)

Served With Blinis, Crème Fraise

Chives, Shallots, Butter and Lemon Wedges

Prawn Koilados Ceviche (N)

Fermented Beans from Prespes,

Greek Caviar, Balsamic Vinegar

Lobster Saganaki (G, D)

Ouzo, Feta, Dill

Grilled Octopus

Caramelized Onions, Chickpeas,

Fava Emulsion

Moussaka (D)

Lamb Confit, Zucchini, Potato

Greek Burrata (V, G, D, N)

Asparagus, Zucchini, Radish, Basil

Athenian Salad (V, G, D)

Octopus, Potato, Capers, Peas

Lobster Giouvetsi (G)

Orzo Pasta, Bisque, Saffron

FROM THE LAND

Greek Fed Dry Aged Striploin from Serres 300gr
Served with a choice of side and sauce

USDA Prime Black Angus Rib Eye 300gr
Served with a choice of side and sauce

Lamb Cutlets(N)
Eggplant, Pistachio, Thyme

Drama Wagyu Pastitsada (D, G)
Homemade Spiced Pasta, Graviera Kriti's,
Tomato-Wine Reduction

FROM THE SEA

Whole Fish of the Day, Freshly Caught
Grilled or in salt-crust served with
a choice of side and lemon sauce

Jumbo Prawns
Olive Oil, Garlic, Lime, Lemon Sauce
served with a choice of side

Dry Aged Aegean Wild Sea Bass (D,G)
Wild Greens, Avgolemono,
Olive Oil Cracker

Stuffed Calamari (D)
Black Rice, Prawns, Ouzo Beurre Blanc

FROM THE GARDEN

Portobello Stifado (VG)
Potato, Crispy Shallots, Rosemary

Imam Aubergine (VG)
Caramelized Onions, Smoked Tomato, Herbs

SIDES

Horta Bitter Greens (VG)
Extra Virgin Olive Oil, Lemon

Sauteed White Asparagus Aridaias (VG)

Roasted Potatoes (VG)
Garlic and Mediterranean Herbs

Mashed Potatoes (V,D)

Basmati Rice (VG)

SAUCES

Red Wine Jus

Béarnaise (V, D)

Lemon Garlic Oil (VG)

Vierge (VG)

Chimichurri (VG)

Herb Garlic Butter (V, D)

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten

All prices are in EUR and reflective of 13% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.