

THE RESTAURANT | DINNER

CAVIAR

Volzhenka

Oscietra

Beluga

Served with Blinis, Crème Fraiche

Chives, Shallots, Butter, Lemon Wedges

SIGNATURE SPREADS

Individually served or as a trio

Tyrokafteri (D, V)

Feta from Trahia, Chili, Florina Pepper

Taramas (G)

Bottarga, Bonito Flakes

Tzatziki (D, V)

Garlic, Yoghurt, Dill, Cucumber

SOUP & SALADS

Soup Kakavia (D, G)

Lobster, Skorpina' Rock Fish, Squid Ink Gnocchi

Greek Salad (D, G, V)

Organic Tomatoes, Volaki Cheese,

Carob Rusk, Pickled Onion, Fresh Oregano

Quinoa Salad (G, N)

"Kilada" Prawns, Cherry Tomatoes from Bostani,

Peas, Citrus Dressing

Buffalo Burrata (D, N, V)

Asparagus, Courgettes, Pinenuts, Basil Oil

Green Salad with Grilled Kaloudi Cheese (D, G, V)

Cretan Avocado, Sourdough Bread Crouton,

Oxymeli Vinaigrette

STARTERS

Santorini Tomatoes (D, N, V)

Capers from Thasos, Pickled Onion, Feta Trahias

Grilled Octopus

Fava Bean Purée, Silver Skin Onion, Capers

Lobster "Saganaki" (D)

Oregano & Feta Foam

Prawn "Ntolmades" (D)

Bisque, Avgolemono, Dill Oil

Local Fish Crudo

Lightly Marinated with Olive Oil

Horseradish, Orange, Chilli

Beef Tartare (G)

Cured Egg Yolk, Capers, Shallot

MAINS

“Spanakorizo” Risotto (D, G, N, V)

Feta Cheese, Fennel, Toasted Hazelnuts, Dill Oil

Mushroom “Stifado” (G, VG)

Silver skin Onion, Wine Jus, Rosemary

Imam (D, G, V)

Eggplant, Onion, Smoked Tomato, Katiki Cheese

Orzotto with Lobster (D, G)

Bisque, Lemon Jam, Fresh Herbs

Sea Bream Fricassee (D, G)

Hand Pickled Greens, Avgolemomo Foam, Pea Purée

Pappardelle “Pastitsada” (D, G)

Oxtail Ragout, Arseniko Cheese from Naxos,
“Spetserikon” Spices Sauce

Lamb a La Polita (D)

Artichoke, Carrot, Fennel

FROM THE CHARCOAL

Served with a Choice of Sauce and Side

Fish of the Day

Jumbo Prawns

Corn Fed Chicken

Iberico Pork Chop 250g

USDA Beef Rib-Eye 300 g

Greek Beef Cut

SAUCES

Ladolemono (V)

Bearnaise (D, V)

Chimichurri (V)

Herbs & Garlic Butter (D, V)

SIDES

Aromatic Basmati Rice (V)

Grilled Seasonal Vegetables (V)

Horta Bitter Greens (V)

Potato Purée with Greek Summer Truffle (D, V)

Roasted Potato, Mediterranean Herbs (V)

(D) Dairy

(G) Gluten

(N) Nuts

(V) Vegetarian

(VG) Vegan

All prices are in Euros and include a 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.