

# 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)

"Kilada" Prawns, Cherry Tomatoes from Bostani,

Toasted Pine Nuts, 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, G, 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"

Bisque, Avgolemono, Dill Oil

### Local Fish Crudo (D)

Lightly Marinated with Olive Oil

Horseradish, Orange, Chilli

### Beef Tartare (D)

Cured Egg Yolk, Capers, Shallot

## MAINS

### **“Spanakorizo” Risotto** (D, N, V)

Feta Cheese, Fennel, Toasted Hazelnuts, Dill Oil

### **Mushroom “Stifado”** (G, VG)

Silver skin Onion, Wine Jus, Rosemary

### **Imam** (D, 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, V)

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** (VG)

### **Bearnaise** (D, V)

### **Chimichurri** (VG)

### **Herbs & Garlic Butter** (D, V)

## SIDES

### **Aromatic Basmati Rice** (VG)

### **Grilled Seasonal Vegetables** (VG)

### **Horta Bitter Greens** (VG)

### **Potato Purée with Greek Summer Truffle** (D, VG)

### **Roasted Potato, Mediterranean Herbs** (N, VG)

(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.