

## AMAN'S TRIBUTE TO GREEK FLAVOURS

*Fresh, seasonal ingredients are grown in gardens and on farmland, foraged from forest floors, or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into bold, heart-warming dishes, alive with flavors. «Kali Oreksi»*

### Soup

#### Cold Summer Soup

Daily Chef's Selection 13

### Cold Appetizer

#### Yoghurt Cheese Balls

Asparagus | Bitter Orange Confit 19

#### Sea Bass Carpaccio

Pink Grapefruit | Cucumber | Radish 28

#### Bocconcini & Ham from Proussos Monastery

Melon | Nectarine 29

#### Wagyu Beef Carpaccio

Ossetra Caviar 89

#### Signature Greek Ossetra Ikra Caviar

30gr of Caviar with Assorted Condiments and Blinis 235

### Hot Appetizer

#### Grilled Calamari

Split Pea Puree | Semi-Dried Tomatoes | Capers 27

#### Warm "Koilada" Prawns

Basil | Lemon Oil 29

#### Deep-Fried Zucchini Sticks

Eggless Lemon Mayonnaise 19

#### Polenta "Fries"

Guacamole 19

#### Grilled "Halloumi" Cheese

Grilled Vegetables | Tomato-Honey Marmalade 21

#### Pan-Fried Veal Sweetbreads

Pickled Red Onion | Veal Jus | Herbs-Garlic Sour Cream 25

### Salads

#### Greek Salad

Organic Tomatoes | Kalathaki | Kalamata Olives 25

#### Leafy Salad with Colorful Cherry Tomatoes

Avocado | Lemon-Dijon Mustard Vinaigrette 25

#### Summer Roots with Crumbled Goat Cheese

Beetroots | Carrots | Watermelon Radish |  
Peach Carpaccio | Mint Vinaigrette 26

#### Warm Wild Herbs Salad

Artichokes | Black-eyed Beans 25

#### Summer Salad with Black Garlic "Kaseri" Cheese

Strawberries | Arugula | Fennel | Almond Flakes |  
Balsamic-Strawberry Vinaigrette 25

### Pasta & Rice

#### Soya "Mince" and Fresh Tomato

Spaghetti 23

#### Linguine with Gambari Prawns

Confit Cherry Tomatoes | Citrus Zest | Herbs 36

#### Risotto Milanese

Greek Summer Truffle | "Graviera" Cheese 35

#### Pumpkin Ravioli

Mascarpone | Orange | Sage 32

#### Vegan Pilaf Rice

Vegetables | Dried Fruits | Herbs 23

### Main Courses

#### "Imam-Baiyldi"

Tomato | Onion | Garlic | Cinnamon | Allspice 26

#### Braised Shank of Lamb

Wild Mushroom "Kritharaki" Pasta |  
Rosemary-Green Peppercorn Jus 44

#### "Revithokeftedes"

Greek Flatbread | Citrus Cream | Sheep Yogurt-Tahini Cream |  
Red Cabbage | Harissa 27

#### Pan-fried Sea Bass Fillet

Celeriac Puree | Beetroot | Baby Carrot | Tarragon Cream 39

#### Cod with Lentils & Kalamata Olives

Capers | Sun-dried Tomatoes | Egg-Lemon Sauce 37

#### Chicken Stuffed with "Graviera" & Dried Apricot

Dried Fruit Cous Cous | Wilted Spinach | Almond | Jus 34

# From our Charcoal

Fresh local fish & premium meat cuts from selected farms all over the globe.  
Our charcoal menu invite you in truly dynastic feast.

## Fresh Fish & Seafood

- Lobster 🍷🌿 240|kg
- Grilled "Gampari" Prawns 🍷🌿 180|kg
- Catch of the day 🍷🌿 130|kg

## Poultry | Lamb | Pork

- Half Deboned, Organic Black Chicken 🍷🌿 42
- Breast of Organic Black Chicken 🍷🌿 31
- Greek Pork Chop, Bone-in 🍷 36
- Signature Greek Sausage Platter 🍷 46  
Pork with Orange-Beef with Red Wine-Smoked Chicken
- Greek Lamb Chops 89|kg

## Premium Beef Cuts

- Rib-Eye 🍷🌿  
Black Angus-300gr-Australia 82  
Wagyu-250gr-Japan 275
- Tenderloin 🍷🌿  
Black Angus-220gr-Australia 79  
Wagyu-220gr-Japan 275
- Black Angus Picanha 🍷🌿  
250gr-Australia 62
- Black Angus Tomahawk 🍷🌿  
1-1.6kg-Australia 185|kg

## Side dish

- Local Freshly-Fried Potatoes 🍷🌿 12
- Organic vegetables steamed or grilled 🍷🌿 14
- Wild Greens with Onion & Tomato 🍷🌿 14
- Truffled Potato Puree with Gratinated Graviera 🍷🌿 18
- Mixed Leaf and Cherry Tomatoes  
with Lemon Vinaigrette 🌿 14

## Catch of the day cooked in a fine Salt Crust 🍷🌿 150/Kg

### "Gemista" 🍷🌿 32

Tomatoes and bell peppers from our garden, stuffed with rice and herbs, slowly oven baked.  
Traditionally served with baked potatoes and "Feta" cheese

### "Mousakas" 🍷 40

### Lobster Spaghetti " 🍷 250/Kg

Locally-caught Lobster, cooked in a rich, aromatic tomato sauce.  
mixed with the spaghetti in a big pan, over high heat, tossed with confit cherry  
tomatoes, lemon zest, finely-chopped herbs and extra virgin olive oil.

### Fresh Raw Shells\* 🍷 Market price/kg

Served with lemon-extra virgin olive oil dressing,  
freshly-crushed aromatic peppers and "Afrina" salt  
\*Available upon communication with our fisherman

### Leg of Lamb "Kleftiko" 🍷 120

Marinated with rosemary, lemon, honey and cinnamon, wrapped in vine leaves  
& slow-baked in the oven for 12 hours. served with roasted potatoes, vegetables,  
and melted cubes of "Kefalotyri" cheese

### Pork "Gourounopoula" 90

The skin is rubbed with a mix of sea salt, crushed peppercorns, thyme & rosemary  
slow-roasted in the oven with orange for 4 hours, then we turn up the heat for a very  
crispy and delicious crackling. served with orange-roasted potatoes,  
cabbage salad & apple-cinnamon compote

## 24 Hour Menu Highlights

Please inform our  
service one day in  
advance,  
to enjoy these  
unique local dishes.  
More 24hour Menu  
options available.