



APPETIZERS

Sea Bass Ceviche	18,00
botargo, green apple, yuzu	
Tuna Tartar	18,00
passion fruit, cucumber, spearmint	
 Cannelloni filled with Ratatouille	15,00
smoked aubergine puree & red pepper custard	
Kakavia	18,00
traditional fish soup	
 Mushroom Textures	22,00
potato foam, verbena mayonnaise, truffle oil	

SALADS

 Tomato Trilogy	16,00
rusk powder, ouzo, cheese mouse, cucumber, radish	
 Baby Leaves & Peaches	16,00
peanuts, manouri, cheese, orange, pink grapefruit	
 Tuna Tataki	16,00
potato, egg vinaigrette, baby greens	
 Baby Rocket & Hazelnuts	14,00
sundried tomato, anthotyro cheese, honey	
Cyclades Salad	14,00
feta cheese, tomato, peppers, cucumber, onion	




- please inform waiter in advance, regarding any allergies, or diet requirements you may have
- our menu may contain traces of allergenic substances
- complain forms are at your disposition at the cashier
- prices are in euro and inclusive of all legal charges (VAT 24% and municipal taxes 0.5%)
- consumer has no obligation to pay if there is no receipt or invoice provided
- restaurant manager, responsible for compliance to market law provisions: Olga Papadaki

* frozen

 vegetarian

PASTE & RISOTTI

gluten-free options available

 Linguini al Tartufo Cacio e Pepe	22,00
goat milk, truffle oil, almonds	
Beef Ragu Pappardelle	25,00
goat cheese	
Shrimp Risotto	25,00
botargo, green curry	
* Lobster with Fresh Pasta	180,00
white taglioni for 2 pers, 800gr (available to pre-order)	





FRESH CATCH FROM THE SEA

Sea Bass Fillet	28,00
jerusalem artichoke, pink grapefruit, riesing sauce	
Fresh Cod Fillet	32,00
saffron fava, beetroots, yellow curry	
Catch Of The Day (eur/kg)	120,00
served with wild green, steamed vegetables & couscous (available to pre-order)	

FROM THE FIELDS

Black Angus Fillet	55,00
celeriac, roasted carrots, braised onions	
Boneless Lamb Loin	36,00
red pepper pure, confit potato, goat cheese mousse	
Chicken Leg Fillet	20,00
corn puree, tomato marmalade black garlic, asparagus	

SWEET INDULGENCE

 Chocolate Namelaka	14,00
chocolate marquise, hazelnuts, mango	
 Jasmine Mousse	14,00
pistachio meringue, raspberry, white brownies	
 Bitter Chocolate Cake	14,00
lemon custard, orange tuille, chocolate ice cream	
 Ice Cream	12,00
sorbet mango, chocolate, coconut (3 scoops)	