

A CULINARY JOURNEY THROUGH  
GREECE'S LOCALES

# menu

## CRETAN

- 12,50€

barley bagel, colorful cherry tomatoes, baby arugula,  
sour myzithra cheese, carob honey dressing, oregano oil

## GREEN

- 14,00€

baby leaves, caramelized peach, grilled manouri cheese, pine nuts,  
peach dressing, fresh basil, smoked pork "siglino" of Mani

## GREEK

- 13,50€

colorful cherry tomatoes, carob, cucumber, onion, green pepper,  
sliced olive, Cretan sour cheese, fresh oregano

## MEDITERRANEAN FAGRI SASHIMI

- 18,00€

tomato vinegar, green olives, yellow cherry tomatoes, samphire,  
pickled red onion, marjoram vinaigrette

## MODERN MOUSAKA

- 17,00€

eggplant, tahini glaze, braised beef cheeks, Mytilene cheese,  
Naxos potato chips, bechamel foam,  
fried onion, paprika oil, chervil

## COUSCOUS WITH KOZANI SAFFRON

- 18,00€

crab, country sausage with leek, Metsovone cheese cream,  
carrot mayonnaise

## PAPARDELLE WITH SHRIMP SAGANAKI

- 23,00€

tomato sauce with fresh basil, ouzo, Andros volaki cheese

## BEEF GYROS

- 17,00€

chimichuri sauce and pita bread

## YOUVETSI WITH BEEF SHORTRIBS



- 19,00€

Xanthi kaseri cheese and basil oil

## LAMB "KLEPHTIKO"

- 22,00€

Sous vide lamb neck, lamb sauce infused with rosemary,  
potato terrine, burnt onion puree, Florina pepper pico de gallo,  
Mykonian kopanisti cheese, herbs



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