

STARTERS

Heirloom Tomatoes

goat cheese ice cream, greek salad pearls, oregano
/ €21

Yellowtail "Avgolemono"

yellowtail tartare, zucchini, citrus consommé, rice, caviar / € 26

Beef "Pastourma"

smoked beef carpaccio, artichokes, fenugreek mayo
/ € 28

Leek Tortelli

leek cream, feta cheese espuma, spring onions / $\in 23$

Fish Soup "Kakavia"

cod, clams, summer vegetables, sea urchin
/ €28

FOR RESERVATIONS PLEASE CONTACT THE FRONT DESK ALL TAXES ARE INCLUDED







MAIN COURSES

White Grouper chickpeas, "yiahni" capers, bottarga, chili
/ € 34

Sea Bass
bulgur, green peas, almond, lemon sauce
/ €32

Lobster lentils, fennel, truffle, mastic sauce $/ \in 40$

Lamb "Imam"
eggplant, cantharelles, spices jus
/ € 35

Beef "Stifado"

parsnip, onions, red wine jus

/ € 34

FOR RESERVATIONS PLEASE CONTACT THE FRONT DESK ALL TAXES ARE INCLUDED







DESSERTS

Semifreddo "Halva" pistachio, lemon, grapes
/ € 17

Chocolate Cremeux
greek coffee sauce, "loukoumi" ice cream
/ €18

"Galaktompoureko" filo pastry, verbena cream, peach sorbet / €17





