

Dinner Menu

First

freshly-baked bread with breadsticks and marinated olives - 2.5€

Seabass ceviche

cucumber ponzu, pickled jalapeno
and black olives - 18€

Octopus carpaccio

fish roe, chilled tomato sauce, caper chutney
and sea fennel - 18€

Beef fillet tartare

espelette pepper, garlic capers
and smoked mayo - 19€

“Potato”

grilled potato, potato puree with marjoram,
potato chips and aged parmesan cheese - 15€

Salmon “gravlax”

quinoa salad, fresh herbs, avocado cream, seasonal
vegetable flakes and ponzu vinaigrette - 17€

Burrata

grilled beets, marinated strawberries,
carob rusk and beet vinaigrette - 15€

Tomato Salad

tomato gazpacho, variety of cherry tomatoes,
greek soft cheese, samphire
and grilled bread crumble - 15€

Mixed Salad

seasonal vegetable flakes, pickled grapes,
watermelon vinaigrette, sunflower seeds
and goat cheese - 12€

Pasta calamarata

tomato sauce, eggplant, cherry tomatoes confit,
basil pesto and stracciatella - 15€

Linguine

crispy guanciale, aged parmesan cheese
and black truffle - 17€

Orzo

shrimps, ‘nduja’, tomato sauce
and ‘ouzo’ flavor - 19€

Risotto

saffron, and seasonal mushroom chutney - 15€

Second

Salmon “meuniere”

summer wild greens, grilled topinambur
and burned butter sauce,
with lemon and caper - 23€

Seabass

broccoli cream, tabbouleh salad with
couscous and grilled lemon - 22€

Free Range Chicken

marinated with spicy herbs, grilled zucchini
and chimichurri-yogurt sauce - 20€

Pork “schnitzel”

chilled tomato sauce, green beans
and potato aioli - 22€

Beef Fillet

potato cream and terrine, seasonal mushrooms
and sichuan pepper sauce - 38€

Tagliata

grilled Black Angus flap steak
and butter sauce with marjoram - 39€

SIDES

fried sweet potatoes 5€
baby potatoes with lemon flavor 4€
mini mixed salad 3€
summer wild greens 4€

Desserts

Chocolate

bitter chocolate cremeux,
crunchy cereal base, caramel sauce
passion fruit and milk chocolate ice-cream - 10€

Strawberry

white chocolate whipped cream, lime,
strawberry sorbet and Raspberrie biscuit - 9€

Profiterole

crispy choux with vanilla cream,
vanilla ice-cream and chocolate sauce - 11€

Menu: Executive Chef: Giannis Liokas
General Manager: Effie Kostaki
All legal taxes are included in the prices