

Dinner Menu

First

freshly-baked bread with breadsticks and olives - 2.5€

Assortment of cold cuts & cheeses - 22€

Seabass Ceviche

cucumber, yuzu kosho, tiger milk,
and pickled grapes - 19€

Octopus Carpaccio

fennel, chilled tomato sauce, olives,
capers and salsola - 17€

Yakitori Shrimp

with Teriyaki glaze, avocado and chilli - 19€

Beef fillet Tartare

espelette pepper, topinambur chips
and smoked mayo - 20€

Burrata

grilled tomato, Florina pepper
romesco sauce, basil oil
and grilled bread crumble - 17€

Tomato Salad

variety of tomatoes, cherry tomatoes,
cucumber, caper leaves, basil cream
and shallot vinaigrette - 14€

Potato Salad

with smoked eel, watercress, fresh herbs
and jalapenos vinaigrette - 16€

Mixed Salad

seasonal vegetable flakes, grilled zucchini,
grapes, pistachio pesto and goat cheese - 13€

Orzo

shrimp, 'nduja, tomato sauce
and 'ouzo' flavor - 19€

Linguine cacio e pepe

cacio e pepe sauce
with crispy guanciale, aged parmesan
and black truffle - 16€

Calamarata Pasta

amatriciana sauce, cherry tomato confit,
basil and stracciatella - 15€

Risotto

pistachios, 'arseniko' Naxos cheese,
fish roe and lime - 16€

Second

Shi drum "Meuniere"

pickled greens, topinambur, burned butter sauce
with lemon and capers - 22€

Seabass

fish roe cream, tabbouleh salad with couscous,
seasonal vegetables and salsola - 25€

Free Range Chicken

in harissa with warm zucchini salad,
green beans, edamame, chimichurri sauce
and yogurt - 19€

Pork "Schnitzel"

grilled broccolini, cherry tomato confit
and parmesan sauce - 22€

Beef fillet

Chateaubriand (500gr)

kampot pepper
and tarragon butter sauces - 60€

Beef Tagliata (300gr)

grilled Black Angus flap steak
and butter sauce with tarragon - 35€

SIDES

fried sweet potatoes 5€
baby potatoes with lemon flavor 4€
seasonal greens 4€
mini mixed salad 4€

Desserts

Profiterole

crispy choux with vanilla cream,
vanilla ice-cream and chocolate sauce - 12€

Trilogia

crispy praline rice base with café chocolate crème,
namelaka caramel,
Madagascar vanilla ice cream - 11€

Forest Fruit

raspberry soil with raspberry namelaka,
gelly cassis, ganaze monte pistachio
with sorbe lemon basil - 9€

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