



STARTER

Fish roe 'Taramas'  8
Accompanied with sourdough flatbread

French Fries with fresh truffle & San Michali cheese  9


Slow cooked organic egg at 64oC  10
With Truffle potato cream, mushroom, sygklino, San Michali & chicken jus

Beef tartare   19
Dry aging filet with egg yolk cream, truffle mayo,
herbs & potato chips

Crudo Salmon    14
Ponzu, avocando, pickled onion, enoki, jalapeños

Gnocchi 16
Handmade gnocchi with truffle sauce, sage & pecorino cream

SALADS

Greek salad  15
World famous Hellenic salad with tomatoes, aged barrel feta
cheese, olives, cucumber, onions, capers, green peppers,
oregano & dressing with extra virgin olive oil & aged vinegar

Burrata   15
Cherry tomatoes, basil & nuts

Caesar's    16
Baby gem, chicken, bacon, sourdough croutons,
parmesan & caesar's dressing

Green salad  16
Chestnuts, pomegranate, raisins, pine nuts,
manoura cheese & framboise dressing

RISOTTO & PASTA

Paccheri Bollognese 19
With gruyeres bechamel


Agnolotti ' Pastitsada' 24
Stuffed with corfiot slow cooked Rooster with spices

Handmade Spaghetti 17
Caccio e peppe cream

Shrimp's orzo  22
With bisque

Truffle risotto 25
Acquarello rice, butter from Naxos island & fresh seasonal truffle

MAIN


Corn fed chicken  22
Baby chicken served with Broccolini, corn, baby gem & chicken jus

Lamb picanha  29
Smoked eggplant espuma, greek yogurt &
semi smashed crunchy potatoes

Beef cut of the day 36
With french fries & Bearnaise

Premium beef cuts
Ask for availability

Wagyu beef burger 24
With aged cheddar, pickled cucumber & kimchi cabbage
accompanied with French fries

Catch of the Day  28
Topinambur puree & lemongrass beurre blanc

DESSERT

Chocolate Namelaka  13
With berries jam






Tiramisu  13
Coffee cream, chocolate and savagiar

Basque cheesecake  14
With yuzu/passion fruit caramel

Dessert wines  9
Sclavou, vin doux du soleil, Kefalonia
(mouskat)

Sigalas Estate, vinsanto, Santorini 10
(asyrtiko | athiri | aidani)

Sourdough bread
With Olives & extra virgin olive oil at 3€ per person will be included in your table

• Gluten Free  • Seafood  • Nuts  • Soya  • Sesame 

For any allergies please inform us