

The menu is crafted by Kiriakis Paulos

STARTER

Taramosalata 	8
fried Naxian potatoes, bottarga from Mesolongi	
Sea Bass  	14
carpaccio, green olives, lime, coriander, passion fruit	
Greek Veal 	18
tartare, capers, extra virgin olive oil, shallots, Naxian graviera cheese, handmade potato chips	
Athenian Salad  	14
sea bream, carrot, celery, capers, extra virgin olive oil	
Potato Gnocchi 	15
San Michali cheese cream (Syros), confit cherry tomatoes, basil, pine nuts	

SALADS

Greek salad	14
Cretan cherry tomatoes, cucumber, kritamos (sea fennel), Amfilochia tsalafouti cheese, extra virgin olive oil	
Mustard Greens 	15
carrot, pickled cucumber, blood orange vinaigrette, Cretan xinomyzithra cheese	
Baby Gem Lettuce 	15
Naxos graviera cheese, olive oil mayonnaise, Florina peppers, Mani cured pork (syglino)	
Zucchini  	15
baby arugula, red lettuce, marjoram, fresh oregano, Syros xinotyri cheese, roasted sesame	

RISOTTO & PASTA

Skioufihta Pasta	22
slow-cooked lamb shoulder with oregano, lemon, Cretan myzithra cheese	
Calamarata Pasta  	18
ragù of seasonal Greek mushrooms, sour cheese cream from Syros, thyme, walnuts	
Orzo “Kritharoto” 	23
shrimp, fennel, fresh tomato, Karystos feta	
Eggplant Risotto 	20
Bio Vialone Nano rice, eggplant, Metsovone cheese, rosemary	

MAIN

Sea Bass  	28
zucchini purée, green asparagus, Assyrtiko wine sauce	
Sea Bream  	29
fricassée with Santorini capers, seasonal greens, fennel purée, dill	
Chicken Fillet  	23
free-range, potato cream, black truffle sauce	
Lamb 	29
saddle, Thessalian chickpea purée, confit cherry tomatoes, cumin, mint, sesame	
Pork Cotoleta	23
lemon mayonnaise, nutritional yeast, endive salad	
Cuts of the Day 	
fresh fried potatoes, chimichurri	
Premium Cuts 	
baby vegetables cooked in butter, fresh fried potatoes, chimichurri	

DESSERT

Basque Cheesecake	15
red fruits, lime	
Chocolate Mosaic 	14
cocoa, butter cookies, walnut, coffee crème anglaise	
Galaktoboureko 	14
semolina custard flavored with orange, fior di latte ice cream, Aegina pistachios	
Dessert wines	
Sclavou, vin doux du soleil, Kefalonia (mouskat)	9
Sigalas Estate, vinsanto, Santorini (asyrtiko athiri aidani)	10

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