



All prices include all nominal fees: 13% VAT for food, water and soft drinks, 24% VAT: for Alcohol, 0,5% municipal tax.

We use extra virgin olive oil for salads and dressings, sesame oil for decoration and frying oil for frying.

You can find our complain forms within our restaurant for all complaints.

We do not accept checks. Only Cash and Credit Cards (VISA, Mastercard, American Express)

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED

Store supervisor: Kritikakos Nikolaos

Please inform your waiter of any food allergies and special dietary requirements

The menu is crafted by Kiriakis Paulos

STARTER

Taramosalata  	8
Fried Naxian potatoes, dill	
French Fries 	9
Fresh truffle & San Michali cheese	
Sea Bass 	15
Carpaccio with passion fruit, chili, lime, sweet potato, coliander	
Greek Veal	19
Tartare, capers, extra virgin olive oil, shallots, Naxian graviera cheese, and bone marrow served on bread	
Organic Egg 	14
Mushrooms, truffle, and potato	
Potato Gnocchi 	15
Metsovone cream cream, confit cherry tomatoes, hazelnuts, parsley	

SALADS

Greek salad	15
Cretan cherry tomatoes, pickled cucumber & onion, kritamo (sea fennel), Amfilochia tsalafouti cheese, extra virgin olive oil	
Beetroots 	14
Coffee butter, aged balsamic vinegar, sour cheese cream from Syros	
Baby Gem Lettuce 	16
Naxos graviera cheese, olive oil mayonnaise, Florina peppers, Mani cured pork (syglino)	
Grilled Cabbage  	14
Parmesan, Jamon Iberico, onion broth	

RISOTTO & PASTA

Skioufihta Pasta	22
Slow-cooked lamb shoulder with oregano, lemon, Cretan myzithra cheese	
Calamarata 	23
Fresh shrimps, bisque, combawa (kaffir lime), and celery	
Risotto 	18
Wild mushrooms and fresh truffle	
Orzo	23
Slow-cooked beef cheek and oxtail, Naxian graviera cheese, marjoram	

MAIN

Sea Bass  	28
Bouillabaisse sauce, green asparagus, potato	
Sea Bream  	29
Fricassée with Santorini capers, seasonal greens, fennel purée, dill	
Chicken Fillet  	23
Free-range, potato cream, black truffle sauce	
Lamb   	28
Picanha, chickpea purée from Thessaly, chard, cumin, sesame	
Pork Cotoleta	24
Lemon mayonnaise, nutritional yeast, endive salad	
Cuts of the Day 	
Fresh fried potatoes, chimichurri	
Premium Cuts 	
Baby vegetables cooked in butter, fresh fried potatoes, your choice of béarnaise or bourguignon sauce	

DESSERT

Basque Cheesecake 	15
Red fruits, lime	
Chocolate Fondant	14
Guanaja bitter chocolate, vanilla ice cream	
Tiramisu 	14
Hazelnut praline, espresso coffee, cocoa cake, tiramisu cream	
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