

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

Pumpkin veloute soup	10
Orange flavored pumpkin seeds, olive oil, crouton	
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	
White & Green Asparagus	14
Jamon chips, egg cream, pickled simeji mushrooms	
Potato Gnocchi	15
Metsovone cream cream, confit cherry tomatoes, hazelnuts, parsley	
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 cream, 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	23
Wild mushrooms and fresh truffle	
Orzo	18
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	9
Sclavou, vin doux du soleil, Kefalonia (mouskat)	
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