

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

The menu is crafted by Polychronopoulou Vasiliki

Store supervisor: Kritikakos Nikolaos

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

## STARTER

Trio of Greek Dips with Warm Pita Bread Traditional taramasalata, tzatziki & smoked eggplant dip	9
Crispy potato hay with poached egg & fresh Truffle	9
White Fish Ceviche Sea bass ceviche with Greek leche de tigre, fennel, lime zest & chili oil	15
Tuna Tataki Seared tuna tataki with pineapple broth, fennel, cucumber, X.O. oil & lime zest	14
Beef Tartare Smoked eggplant cream & Greek yogurt	18
Fava with Octopus Silky yellow split pea purée with grilled octopus & sweet chili glaze	16
Ricotta Gnocchi Handmade ricotta gnocchi with zucchini pesto, Aegina pistachio & chive oil	13

## SALADS

Greek Tomato, cucumber, onion, rock samphire, barley rusk, olives and feta cheese with extra virgin olive oil	15
Green Seasonal Katiki cheese, green apple, pickled pear, noumboulo & extra virgin olive oil	16
Spanakopita Fresh and baby spinach, crumbled feta, caramelized phyllo pastry & oxymeli dressing	13


## RISOTTO & PASTA

Pastitsada Traditional Corfiot pastitsada with aromatic spices & slow-cooked rooster	22
Kakavia Fettucce with kakavia fish sauce, giant red shrimp tartare & fresh herbs	23
Zucchini Mafaldine with zucchini, mint & creamy feta sauce	17
Orzo Carrot, celery, bisque & sauteed shrimp	19

## MAIN

Sea Bass Caramelized parsnip purée, confit cherry tomatoes, seasonal greens & bouillabaisse sauce	28
Free-Range Chicken Chicken breast with potato pavé & sweet corn cream jus	22
Lamb Slow-cooked with smoked eggplant, za'atar, honey, Katiki Domokou cheese & lamb jus	27
Beef cuts with one side dish of your choice	36
Premium Beef Cuts with two sides dishes of your choice	
Sides	4
• Crispy fried sweet corn with smoked sea salt	
• Sautéed broccolini with extra virgin olive oil & sea salt flakes	
• Grilled baby gem lettuce with citrus vinaigrette & fresh herbs	
• French Fries	

## DESSERT

Basque Cheesecake Mango marmalade, passion fruit & subtle chili notes	15
Dark Chocolate Crémeux Sour cherry compote, crispy feuilletine & vanilla ice cream	14
Profiterole Bougatsa cream, dark chocolate ganache & Madagascar vanilla ice cream.	14
Dessert wines	
Sclavou, vin doux du soleil, Kefalonia (mouskat)	9
Sigalas Estate, vinsanto, Santorini (asyrtiko   athiri   aidani)	10
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