

Starters

Bread, naturally leavened, baked in a wood fire oven

Paxos extra olive oil 50ml

Sikinos' chickpea stew, marinated anchovy, orange foam and fresh fennel

Flatbread with nouboulo and Sifnos' manouri cheese, baby arugula,
homemade fresh herbs mayo

Steamed mussels in Assyrtiko wine and shallot's broth, sun-dried tomato
seasoning and tarragon

Chios' Mastelo grilled cheese, sour green apple, citrus gel , tomato chutney

Catch of the day ceviche, carrot leche de tigre , avocado cream, soya pearls
and red pepper drops

Grilled octopus, colorful potatoes, crunchy fermented red cabbage, cucumber
tartar
and escabeche oil

Piri piri fried calamari, rock samphire tartar sauce, chili-orange olive oil

Beef carpaccio, salsa tonnata, crunchy caper flowers, radish, pickled red
onion, and sorrel leaves

Crispy Potatoes

Salads

Greek salad with Cretan organic and colorful cherry tomatoes, cucumber, carob rusk, feta cheese, fresh herbs and Kalamata olives sauce

Oven roasted vegetables salad, spiced goat cheese balls, green pistachio, hibiscus-lime vinaigrette

Green leaves, Tinos' louza, pear, black raisin, crunchy chickpeas, kalamansi vinaigrette

Risotto-Pasta

Beef cheek stew ragout orzo cooked with juniper and shitake, lemon lactonaise

Prawns and confit tomato linguini, fresh basil, grilled jalapeños and dehydrated lemon

Spinach cream and zucchini risotto, mint, sea urchin butter and zucchini flower tempura

Monkfish and lemon pearl pasta, fennel, oven baked tomato, and wine leaf
allioli

Main courses

Braised lamb, fresh mizithra cheese gnocchi, fresh herbs ariani,
lemongrass sauce

Pork spare ribs with pomegranate glaze, Bombay beans puree and caponata

Catch of the day, wild greens, olive oil and lemon sauce

Seafood of the day, grilled or pasta

Sea bass fillet, smoked potato mousse with lemon verbena, bianco sauce and
fennel root salad

Grilled beef rump steak, Jerusalem artichoke, Kalamata olive sauce

Grilled angus flap steak, crispy potatoes, chimichurri, spicy mayo

Crispy chicken breast with spetseriko herbs mix, grilled baby gem, graviera
cheese sauce, almond flakes

Dessert

Sheep's yogurt mousse, green pistachio, green olive sweet, tomato jelly
marmalade

Gianduja cream, cinnamon biscuit, salty homemade caramel, fresh fruits

Tres leches cake, mastic and mascarpone, Greek coffee fluid gel
crispy sesame bar

*Please inform us of any food allergies or intolerance that you may have

General manager : Konstantinos Andreadakis

Chef : Simos Triantafyllou