



STARTERS

Scallops

Cream of smoked bean soup with iberico, mayonnaise from smoked scallops, black sesame seed sponge cake

Tuna

Tuna tartare, olive bread, peanut butter, pickled sea fennel, sesame mayo

Lobster

Jerusalem artichokes ala polita, carrots, peas, dill oil, lime

Tartare

Wonton leek pie, beef, smoked feta cheese

Foie Gras

Quail in panko, eel, bacon jam, burned hazelnuts, onion oil, green apple ice cream

Veal Cheek

Lemon veal cheek, cauliflower cream, buttered vegetables

Rooster

Pastitsada ravioli, tomato cream, spice foam

Pappardelle

Handmade pappardelle with fresh truffle, pumpkin, macadamia

Risotto

Smoked eel, fresh truffle, green asparagus, topinambur cream

Beef Croquette

Smoked eggplant puree, tomato sauce with ground beef, tomato paste from Milos island

MEAT

Beef

Beef fillet, fresh pasta, tomato, dry anthotyros from Crete

Lamb

Slow cooked lamb fricassee, wild greens pie, touloumotiri from Naxos , egg lemon foam

Rooster

Rooster, onions stew, celeriac cream, pickled onion

FISH

Grouper

Sun-dries tomato crust, white truffle oil, lime, Aegean kakavia cream

Cod

Broccoli cream, beurre blanc sauce, shrimp oil

DESSERTS

Milk Tart

Milk tart with crème semolina, lemon jelly, candy, honeycomb

Baklava

Pistachio white chocolate whipped namelaka, tonka, orange

Chocolate Tahini

Chocolate cream with tahini, hazelnut crumble, mango sorbet

Fresh Seasonal Fruits

Greek cheeses with fig chutney for two persons

Full moon menu is served from 19:00 to 23:00