

COLD APPETIZERS & SALADS

- Raw fish of the day
- ❖ tomato, avocado and pine nuts
 - ❖ ginger-apple juice
 - ❖ thyme and yuzu sauce
 - ❖ chili, lime and coriander
- € 18,00C

Beef fillet tartare
cream of graviera cheese
tomato coulis and cured egg yolk
€ 19,00C

Chilled tiger prawns salad
Jamon Iberico, baby gem, egg and spicy mayo
€ 19,00C

Grilled black pork bacon salad
lettuce, endives, iceberg, egg
smoked eel, aubergine and parmesan dressing
€ 18,50C

Cherry tomato salad
with peppermint, spring onions
sautéed 100% goat Haloumi cheese and carob rusks
€ 15,00C

Green salad
assiette of lettuce, spring onion, herbs,
avocado, and mustard and Jerez vinegar vinegrette
€ 13,50C

Greek salad
pickled sea fenel, naturally aged olives
and Greek sour whey cheese
€ 15,00C

Athenian salad
with white grouper, carrot and celery
€ 19,00C

HOT APPETIZERS

Grilled fresh octopus
with split pea fava puree and vinegar glaze
€ 18,00C

Homemade grilled dolmades
with wild seasonal herbs and Greek yogurt
€ 13,00C

Spanakopita
pie with spinach and herbs
€ 11,00C

Tyropita
feta cheese and graviera pie
€ 12,00C

Open pie with truffle
creamed mushrooms, grilled beef off-cuts
and crispy onion
€ 17,50C



MAIN COURSE

Skirt steak
with thymed mushroom purée and steamed wild rice
€ 25,00C

Grilled Greek beef fillet, fresh tomato,
grilled amaranth and tempura seasonal vegetables
€ 29,50C

Slow braised beef cheek
smoked eggplant puree
€ 24,50C

Grilled fish of the day
with orzo pasta, fennel and Trikalinos botarga
€32,00C

Grilled fish of the day
with amaranth and olive oil and lemon sauce
€32,00C

Fish of the day
€ 90,00C per kilo

Greek dry-aged beef
Fillet, T-Bone, Ribeye, Sirloin,
Porterhouse, Côte de Bœuf
(Naxos 50 days aged)
€ 80,00C per kilo

Spanish dry-aged beef
Côte de Bœuf, Sirloin, T-Bone, Fillet, Rump
(Valladolid 60 days aged)
€ 90,00C per kilo

DESSERT

Pear tarte tatin
with butterscotch and vanilla ice cream
€ 12,50C

Bougatsa
crunchy phyllo, vanilla cream and cinnamon ice cream
(for 2 - 4 people)
€ 16,00C

Chocolate coulant
with vanilla ice cream
€ 10,00C

Sorbet
(lemon, strawberry, chocolate, raspberry, mango)
€ 2,00C

Ice-Cream
(Vanilla, Cinnamon, Brownies Chocolate)
€ 2,00C

Health and safety manager: Periklis Koskinas
THE ABOVE PRICES INCLUDE: VAT, municipal taxes
The restaurant is mandated to publish sales receipts.
Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received

