

## COLD APPETIZERS & SALADS

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

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

Chilled tiger prawns  
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

## 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

*Chortopita*  
pie with wild greens and herbs  
€ 11,00C

Tyroplita  
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 spinach, rice and wild greens  
€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, Côte de Bœuf  
(Naxos 50 days aged)  
€ 80,00C per kilo

Spanish dry-aged beef\*  
Côte de Bœuf, Eye of round, Trip Tip, Ribeye Bone-In  
(Valladolid 60 days aged)  
€ 90,00C per kilo

\*Sides  
grilled vegetables, fried potatoes, potato purée, wild greens

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

Ice-Cream  
(Chocolate, Brownies, Vanilla, Cinnamon)  
€ 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

