

SPREADS

Tzatziki

Greek yogurt, garlic, cucumber, olive oil, dill, and pita bread (D)(G)(V)

Tarama

Cod roe, lemon zest, koulouri bread (D)(G)

Aubergine

Grilled tomato, pine nuts, basil, tahina and bread (N)(G)(V)

Fava

Onion, capers and olive oil (D)(G)

OMA / RAW

Seabream carpaccio

Whole sea bream carpaccio (G)

Blue fin tuna carpaccio

Lightly smoked tuna, truffle dressing (G)

Sea bass ceviche

Melon, coriander and red onion (G)

Yellowtail aioli

Citrus dashi, aioli and pickled chilli (G)(E)

Oysters

Gillardeau n2

Gillardeau n5

Fine de Claire n3

SALATES / SALADS

Greek salad

Mountain tomatoes, barrel aged feta and homemade pickled olives (D)(G)(V)

Tomato garifalo

Tomato, capers, sea salt, oregano and olive oil

Cauliflower salad

Cauliflower, avocado, goat cheese, caramelized walnuts and citrus dressing (D)(N)(V)

Artichoke salad

Aged graviera, spring onion and citrus dressing (D)(G)

Watermelon salad

Watermelon, feta, almonds, basil and mint (D)(N)(V)

Shrimp tempura salad

Baby jam, aged graviera, cecina, sour dough croutons (D)(G)(S)

CAVIAR BITES

Tuna caviar

Shallot, caviar and olive cracker (G)

Caviar toast

Tsoureki bread, mascarpone caviar and blue fin tuna (D)(G)

MEZEDES / STARTERS

Sirene rock fish soup

Carrot, celery and potato

Prawn saganaki

Pink tomato, confit shallot (D)(S)(N)

Add eriki cheese +10

Prawns harissa

Harissa, garlic, rosemary, chilli and lemon (S)

Red bream tempura

With tartar sauce, coriander and chilli (G)

Cheese pie

Goat cheese, xynomizithra, anthotyros and truffle Ksinomizithra, graviera, anthotyros, goat cheese and black truffle (D)(G)(V)

Spinach striftaria

Filo pastry, dill and yogurt (D)(G)

Grilled octopus

Fava, lemon oil and capers (A)(D)

Lamb soutzoukakia

Spiced tomato sauce and yogurt (D)

Green beans tempura

Lemon and truffle mayonnaise (G)

Baked Goat cheese

Philo, thyme honey and nuts (D)(G)(N)

Zucchini kefte

Philo, thyme honey and nuts (D)(G)(N)

Fried calamari

Sweet peppers and spiced emulsion (G)

MEAT SELECTION

A5 wagyu Kagosima rib eye
Japanese - 300gr

Striploin Wagyu 9+
300gr

Tomahawk black angus
Australian - 1.4kg

KIRIOS PIATA / MAIN COURSES

Lobster linguine
Linguine with cherry tomato sauce
olives and basil (D)(G)(S)

Lamb cutlets
350gr grilled in charcoal oven,
pita and tzatziki (D)(G)(N)

Orzo seafood
White prawns, calamari and clams (D)(G)(S)

Baby goat
Slow cooked in our wood oven
served with Basmati rice (D)

Truffle pasta
Cream sauce and black truffle (D)(G)(V)

Patagokies red prawns and caviar
Potato pasta, prawn tartar and
pink creamy sauce (G)(D)(S)

Rooster with hylopites pasta
Fresh pasta with tomato and Graviera cheese (D)

Half chicken
Lemon, oregano and toursi

Moussaka
Aubergine, minced beef, potato, bechamel (D)

Rib eye Wagyu 5+
400g grilled in charcoal oven served
with condiments (D)(N)

SIDES

French fries
Homemade fries with oregano (V)

Boiled potatoes
Olive oil, sea salt and capers (V)

Basmati rice
Sumac and garlic butter (D)

Broccoli
Chili, garlic and lemon oil (V)

Plevrotus mushroom
Grilled with tahini sauce

Truffle potatoes
Grilled potatoes, fresh cheese and black truffle
(D)(V)

Baked vegetables
Cherry tomato sauce and basil (V)