

SPREADS

Tzatziki 50	Tarama 65	Aubergine 60	Fava 50
Greek yogurt, garlic, cucumber, olive oil, dill, and pita bread (D)(G)(V)	Cod roe, lemon zest, koulouri bread (D)(G)	Grilled tomato, pine nuts, basil, tahina and bread (N)(G)(V)	Onion, capers and olive oil (D)(G)

OMA / RAW

Seabream carpaccio 225
Whole sea bream carpaccio (G)
Blue fin tuna carpaccio 160
Lightly smoked tuna, truffle dressing (G)
Sea bass ceviche 150
Melon, coriander and red onion (G)
Yellowtail aioli 130
Citrus dashi, aioli and pickled chilli (G)(E)
Oysters
Gillardeau n2 70
Gillardeau n5 50
Fine de Claire n3 55

SALATES / SALADS

Greek salad 135
Mountain tomatoes, barrel aged feta and homemade pickled olives (D)(G)(V)
Tomato garifalo 75
Tomato, capers, sea salt, oregano and olive oil
Cauliflower salad 75
Cauliflower, avocado, goat cheese, caramelized walnuts and citrus dressing (D)(N)(V)
Artichoke salad 85
Aged graviera, spring onion and citrus dressing (D)(G)
Watermelon salad 80
Watermelon, feta, almonds, basil and mint (D)(N)(V)
Shrimp tempura salad 140
Baby jam, aged graviera, cecina, sour dough croutons (D)(G)(S)

CAVIAR BITES

Tuna caviar 390	Caviar toast 430
Shallot, caviar and olive cracker (G)	Tsoureki bread, mascarpone caviar and blue fin tuna (D)(G)

MEZEDES / STARTERS

Sirene rock fish soup 120	Grilled octopus 170
Carrot, celery and potato	Fava, lemon oil and capers (A)(D)
Prawn saganaki 145	Lamb soutzoukakia 85
Pink tomato, confit shallot (D)(S)(N) Add eriki cheese +10	Spiced tomato sauce and yogurt (D)
Prawns harissa 145	Green beans tempura 75
Harissa, garlic, rosemary, chilli and lemon (S)	Lemon and truffle mayonnaise (G)
Red bream tempura 225	Baked Goat cheese 120
With tartar sauce, coriander and chilli (G)	Philo, thyme honey and nuts (D)(G)(N)
Cheese pie 140	Zucchini kefte 90
Goat cheese, xynomizithra, anthotyros and truffle Ksinomizithra, graviera, anthotyros, goat cheese and black truffle (D)(G)(V)	Philo, thyme honey and nuts (D)(G)(N)
Spinach striftaria 75	Fried calamari 150
Filo pastry, dill and yogurt (D)(G)	Sweet peppers and spiced emulsion (G)

MEAT SELECTION

A5 wagyu Kagosima rib eye Japanese - 300gr	750	Striploin Wagyu 9+ 300gr	420
Tomahawk black angus Australian - 1.4kg	1300		

KIRIOS PIATA / MAIN COURSES

Lobster linguine Linguine with cherry tomato sauce olives and basil (D)(G)(S)	450	Lamb cutlets 350gr grilled in charcoal oven, pita and tzatziki (D)(G)(N)	350
Orzo seafood White prawns, calamari and clams (D)(G)(S)	245	Baby goat Slow cooked in our wood oven served with Basmati rice (D)	345
Truffle pasta Cream sauce and black truffle (D)(G)(V)	335	Patagokies red prawns and caviar Potato pasta, prawn tartar and pink creamy sauce (G)(D)(S)	245
Rooster with hylopites pasta Fresh pasta with tomato and Graviera cheese (D)	210	Half chicken Lemon, oregano and toursi	210
Moussaka Aubergine, minced beef, potato, bechamel (D)	175		
Rib eye Wagyu 5+ 400g grilled in charcoal oven served with condiments (D)(N)	495		

SIDES

French fries Homemade fries with oregano (V)	50	Boiled potatoes Olive oil, sea salt and capers (V)	50
Basmati rice Sumac and garlic butter (D)	45	Broccoli Chili, garlic and lemon oil (V)	50
Plevrotus mushroom Grilled with tahini sauce	60	Truffle potatoes Grilled potatoes, fresh cheese and black truffle (D)(V)	80
Baked vegetables Cherry tomato sauce and basil (V)	50		