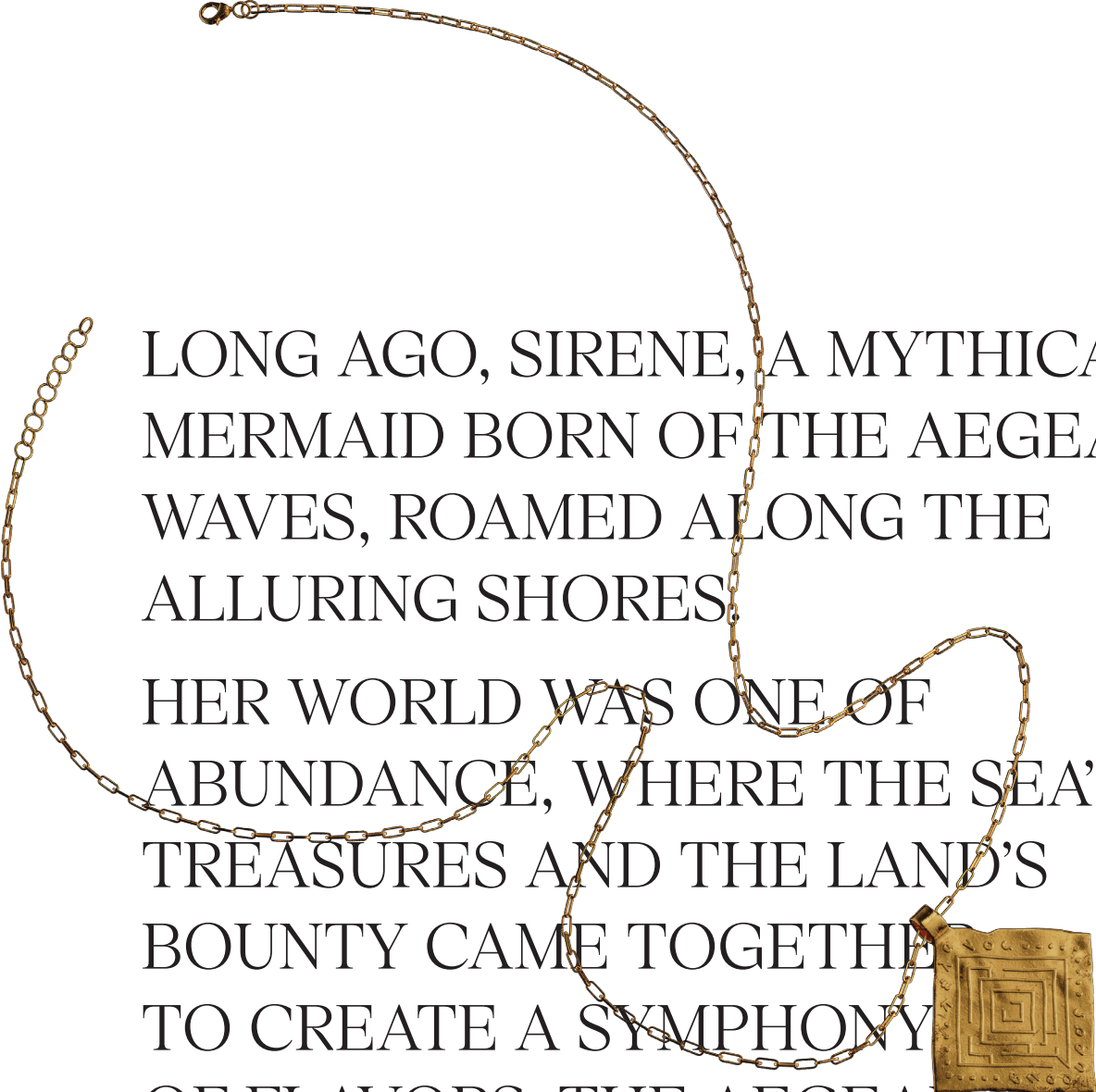




LONG AGO, SIRENE, A MYTHICAL
MERMAID BORN OF THE AEGEAN
WAVES, ROAMED ALONG THE
ALLURING SHORES.

HER WORLD WAS ONE OF
ABUNDANCE, WHERE THE SEA'S
TREASURES AND THE LAND'S
BOUNTY CAME TOGETHER
TO CREATE A SYMPHONY
OF FLAVORS. THE AEGEAN
PROVIDED HER WITH THE
FRESHEST CATCHES, KISSED BY
THE SALT OF THE WAVES, WHILE
THE SUNLIT HILLS GIFTED HER
WITH VIBRANT HERBS, GOLDEN
OLIVE OIL, AND RIPE FRUITS
BURSTING WITH LIFE.

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)	

RAW

Seabream carpaccio	225
Truffle, mandarin and lemon dressing (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)	
Sashimi selection	700
Bonito, tuna belly, yellowtail, clams, caviar 30gr, white soy, lime and mint (G)(S)(V)	
Trilogia carpaccio	850
Bonito, tuna carabineros (G)(S)(V)	
Langoustine tartare	500
Langoustine tartare, salad, pistachio, chilly, onions (G)(S)(N)(V)	

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, fresh truffle (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)	
Ospriada salad	75
Lentils, chickpeas, black eye beans, pickles, burned tomatoes and feta (D)(G)(V)	
Paneri salad	130
Rocket, watercress, lettuce, tomato, green beans, pickled peppers, vinegar and olive oil (V)	

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 +50		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, xinomizithra, Graviera, anthotyro 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)	
Chicken pie	120	Grilled king crab legs	1500
Fillo dough, bbq emulsion, parsley, salad (G)(D)		Garlic butter, truffle sauce, lemon oil (G)(D)	
		Kagiana carabineros	750
		Eggs, tomato, basil and toasted bread (G)(D)(S)	

MEAT SELECTION

Rib eye Wagyu 5+ 400g (D)(N)	495	Striploin Wagyu 9+ 300gr (D)(N)	420
A5 Wagyu Kagosima rib eye Japanese - 300gr (D)(N)	750	Tenderloin 9+ 350gr (G)	735
Tomahawk black angus Australian - 1.4kg	1300		

MAIN COURSES

Lobster linguine Linguine with cherry tomato sauce olives and basil (D)(G)(S)	450	Baby goat orzo Slow cooked baby goat, orzo and Graviera cheese (D)(G)	470
Orzo seafood White prawns, calamari and clams (D)(G)(S)	245	Lamb cutlets 350grgrilledin charcoal oven, pita and tzatziki (D)(G)(N)	350
Truffle pasta Cream sauce and black truffle (D)(G)(V)	335	Baby goat Slowcooked in our wood oven served with Basmati rice (D)	345
Rooster with hylopites pasta Fresh pasta with tomato and Graviera cheese (D)	210	Patagokkies red prawns and caviar Potato pasta, prawn tartare and pink creamy sauce (G)(D)(S)	245
Moussaka Aubergine, minced beef, potato, bechamel (D)	175	Half chicken Lemon, oregano and toursi	210
Rotisserie chicken Grilled bread, fries lemon and oregano (D)(G)(S)	650		

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 (G)	60	Truffle potatoes Grilled potatoes, fresh cheese and black truffle (D)(V)	80
Baked vegetables Cherry tomato sauce and basil (V)	50		