

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)
Sashimi selection 950	Bonito, tuna belly, yellowtail, clams, caviar 30gr, white soy, lime and mint (G)(S)
Trilogia carpaccio 850	Bonito, tuna carabineros (G)(S)

SALAD

Greek salad 145	Mountain tomatoes, barrel aged feta and homemade pickled olives (D)(G)(V)
Tomato garifalo 85	Tomato, capers, sea salt, oregano and olive oil (V)
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)(V)
Watermelon salad 80	Watermelon, feta, almonds, basil and mint (D)(N)(V)
Shrimp tempura salad 160	Baby gem, aged graviera, cecina, sour dough croutons (D)(G)(S)

STARTERS

Sirene rock fish soup 120	Carrot, celery and potato	Grilled octopus 170	Fava, lemon oil and capers (A)(D)
Prawn saganaki 145	Pink tomato, confit shallot (D)(S)(N) Add eriki cheese +50	Lamb soutzoukakia 85	Spiced tomato sauce and yogurt (D)
Prawns harissa 145	Harissa, garlic, rosemary, chilli and lemon (S)	Baked Goat cheese 120	Philo, thyme honey and nuts (D)(G)(N)
Cheese pie 140	Goat cheese, xinomizithra, Graviera, anthotyro and black truffle (D)(G)(V)	Zucchini kefte 90	Dill, mint, feta and tomato sauce (D)(G)
Spinach striftaria 75	Filo pastry, dill and yogurt (D)(G)(V)	Fried calamari 150	Sweet peppers and spiced emulsion (G)
Chicken pie 120	Fillo dough, bbq emulsion, parsley, salad (G)(D)	Grilled king crab legs 1500	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	Half chicken Lemon, oregano and toursi	210
Moussaka Aubergine, minced beef, potato, bechamel (D)	175		

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)(V)	60	Truffle potatoes Grilled potatoes, fresh cheese and black truffle (D)(V)	80