

## SALADS & STARTERS



### SALADS

<b>Greek</b>	21
Cherry tomatoes, cucumber, onions, capers, grilled peppers, olive powder, served with carob bread rusks & Feta foam	
<b>Athinaiki</b>	19
Baby potatoes, egg yolk, green pea, lemon confit, steamed cod served with smoked mayonnaise, brandade foam & parsley dust	
<b>Tuna</b>	25
Seared tuna served with baby rocket, mango, beans, green olives, radicchio, sesame brittle & aji amarillo sauce	
<b>Beetroot</b>	18
Roasted beets, fig, pickled red cabbage, blue cheese, hazelnuts, served with horseradish cream	

### STARTERS

<b>Sea urchin</b>	35
Fresh and local served with olive oil & sourdough bread bruschetta	
<b>Octopus grilled</b>	34
Served with saffron flavored aioli, grilled fennel, chorizo & smoked homemade BBQ sauce	
<b>Fish tacos</b>	30
Fried fish beignets, fish roe mousse, tobiko wasabi, jalapeño dressing served with Greek pita bread	
<b>Sea bass Ceviche</b>	29
With Leche de Tigre, sweet potatoes, red onion & mint granita	
<b>Bouillabaisse</b>	28
Served with grilled shrimps, mussels, scallops, mackerel, samphire, & salicornia	
<b>Bonito tataki</b>	24
Served with tomato gazpacho, cucumber, green tomatoes & parsley oil	
<b>Iberico carpaccio</b>	25
With Greek smoked cheese, piment d'espelette & barley sauce	
<b>Meatballs</b>	27
Served with couscous, zucchini salad & raita sauce	
<b>Sardines</b>	24
With capers, oregano, red pepper sauce flavored with sobrassada sausage served with grilled sourdough bread	
<b>Gnocchi</b>	24
Served with parmesan cream & fresh truffle	
<b>Spinach pie dumplings</b>	19
Served with Feta vinaigrette & fresh herbs	
<b>Squid Carbonara</b>	23
Thinly sliced calamari with pancetta affumicata & egg yolk confit	

## MAIN COURSE



Pasticcio	31
Paccheri pasta, slow-cooked beef ragout & cream made with "Arseniko" cheese from Naxos island	
Grouper fricassee	37
With asparagus, baby spinach, beard monk, celery root cream & herb foam	
Crayfish risotto	45
With corn, blue crab, bisque & nduja sausage	
Beef cheeks confit	35
With smoked eggplant pure, grilled eggplant, onion cream, pickled onions & mustard seeds	
Red Snapper	36
Boneless served with parsnip pure, mussels, ikura and fish coconut broth	
Beef fillet	59
Served with carrot cream, pickled carrots, grilled plum, foie gras & peppercorn sauce	
Seafood linguini	39
Served with mussels, shrimps & basil pesto	
Chicken Dwarf	33
Grilled caramelized chicken served with dauphinoise potatoes & chicken jus	
Artichoke ala polita	28
With green peas pure, potatoes, carrot, leeks & lemon foam	

## JOSPER GRILLED AND A BIT SMOKY



Catch of the day	130/kg
Whole grilled fish served with extra virgin olive oil and lemon	
Grilled Lobster	160/kg
Split and roast served plain or with orzo	
Grilled Seafood Platter	245
Lobster, octopus, calamari, scallops and shrimps served with spicy mayo, olive oil with lemon and kabayaki sauce	
Wagyu Flank Steak	155/kg
Skirt Steak	125/kg
Tomahawk Steak	165/kg
Ribeye Steak	135/kg

*Ask for premium beef cuts of the day*

## SIDE DISHES



Crispy French fries	10
Biological Quinoa salad	8
Fresh Green salad	8
Grilled Veggies	
asparagus, carrot, corn, zucchini, king oyster mushroom	
Potato Puree	9

## DESSERTS



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|--|--|----|
|  | Chocolate tart   | 19 |
|  | Chocolate ganache with toga, hazelnut praline & chocolate ice cream  |    |
|  | Tiramisu   | 18 |
|  | Savayar in coffe syrup, mascarpone cream & sour cherry compote   |    |
|  | Halva  | 17 |
|  | Semolina pudding flavored with cinnamon, served with mastic cream, orange marmalade caramelized nuts & vanilla ice cream |    |
|  | Pavlova  | 18 |
|  | Meringue, spearmint cream, mascarpone Chantilly, fresh fruits & strawberry ice cream                                     |    |