

Raw & Marinated



Fish of the day carpaccio	31
Almyra greens, grapes, bottarga	
Ceviche sea bass	33
Coriander, lime, Greek tomatoes' juice	
Oysters in crushed ice 4 pcs	40
Tabasco, lime, herbs oil	

Signature



Sourdough bread for 2	7
Sun-dried tomatoes & Kalamata olives	
Cherry tomatoes salad	20
"Chalafouti" cheese, carob rusk	
Almyra greens salad	20
Vine beans, nectarine, goat cheese, dill vinaigrette	
Mizuna salad	21
Honey & sesame seed bar, "kyano" cheese, poached fig	
Fish roe dip	11
Creamed cod roe, carob rusk, herb oil	
Clams & mussels	43
Parsley, chili, yuzu, mussel's broth	

Traditional

“Kakavia” fish soup tartare Fish tartar, shrimps, mussels	44
Fava Caramelized onions, sea fennel pickled	10
Aubergine Basil pesto, Santorini tomatoes’ jam, Feta foam	17
Talagani Cheese from Messinia, dried fruits, bacon, thyme	18
Octopus Basil fish roe, potatoes salad, tomatoes	38
Greek style chips Zucchini, eggplant with herb-flavored yoghurt	18

Main | From the Sea

Catch of the day fillet savoro Almyra greens, tomato sauce with raisins, rosemary, and sherry vinegar, parsnip purée	42
Sea bass Artichokes a la polita, peas purée, chips topinambur	43
Linguine “Kakavia”, bottarga, lime	40
Lobster “Yuvetsi”, pasta or grilled	155/kg
Trahanas Clams, Mussels, fennel, lime	43
Pumpkin risotto +fresh truffle 15 +red shrimps from “Amvrakikos” 10	33
Whole fish grilled in josper	140/kg

Main | From the Land

“Yuvetsi” - Veal cheeks, “Ksinomauro” wine, “San Mixali” cheese 45

Onglet USA 42

Rib-eye USA 49

Sides

Baby broccolini, chili, toasted almonds 9

Tripled baked potatoes, veal jus, parmesan 9

Side greens 9

Desserts

Profiteroles 21

Gianduja and Tonka cream, Vanilla whipped cream, hazelnut cream

Pistachio 20

Crispy pastry dough, caramel, “kaimaki” ice cream

Lemon tart 19

Biscuit, lemon cream, framboise, vanilla ice cream

CATCH 

BAR - RESTAURANT