


To Start 

Pita & sourdough bread | Marinated olives | Pelte spread 3€

Mezze 

Santorinian split pea "Fava"
Caramelized onions, raisins & fried cappers 14€

Spicy Feta cheese relish smoked Florina pepper 12€

Hummus
Zaatar spices, fried chickpeas & fresh garlic oil 12€

Beetroot tzatziki
With mint & walnuts 12€

Smoked Tarama
With bottarga powder & carob crostini 12€

Honey-pickled Santorinian white Eggplant spread
Grilled sourdough bread 16€

Labneh with Greek chimichurri
Olives, chili, oregano, vinegar, olive oil, garlic & pine nuts 12€

Raw & Marinated 

Marinated sea bass carpaccio
With lime, fennel & olive oil 28€

Mediterranean ceviche
Aegean dorado with lime, tomato, olives & cappers 26€

Local Garden

Santorinian cherry tomatoes
Watermelon, cappers, capper leaves, pickled critamo & tsalaouti cheese 16€

Crunchy salad
Romaine & gem lettuce, red & yellow beetroots beet root yellow,
carrots & radish mustard-honey dressing 14€

To Taste

Hand-cut potatoes fried in olive oil
Grilled sausage, gruyere cheese, tomatoes & fried egg 12€

Feta cheese bread
With olives & fresh tomato & olive oil 10€

Melihloro cheese saganaki
Poached egg & herb bouquet 14€

Meat balls “keftedakia”
Yogurt, spicy tomato syrup & mint 12€

Like “gyros”
Greek pita with charcoaled flap steak, Spicy tomato, yogurt & condiments 16€

Fresh Pasta

Linguine with Calamari “bolognaise” 22€

Linguine with garlic oil. chili & bottarga 18€

Josper Charcoal

Octopus 32€

Aegean lobster 128€

Sea bass 92€ /kg

½ boneless chicken 32€

Rib eye steak 48€

Black Angus T-bone steak (1kg) 94€

Black Angus Tomahawk 135€ /kg

Sides

French fries 6€

Grilled vegetables 6€

Wooden Oven

Spinach-feta pie 12€

Seabream “spetsiota” 24€

Lamb with orzo 45€

Soutzoukia 28€

Pork with potatoes & oregano 26€

Deserts

Yogurt with fresh fruits 14€

Bugatsa with cinnamon ice-cream 16€

Homemade ice-creams 14€