



DINNER MENU



Starters

“Gemista”

Tomato, veggies, peppermint, bitter eggplant & burnt goat cheese
27.00

Scallops

Cucumber, fennel, edamame, fish roe mousse with wasabi & calamansi
38.00

Fava

Smoked lobster, grapes, Harissa paste, tomato marmalade, herb salad & bonito flakes
50.00

“Athinaiki”

Catch of the day with herb mayonnaise, avocado, chili, calamansi & tobiko wasabi
41.00

Octopus “Stifado”

Smoked potato, red wine rosemary sauce & baby onions
41.00

Beef Tartar

Eggplant, smoked eel, tahini miso paste, coriander, 5 spices & marinated egg yolk
37.00

Main Courses

Mussels

Catch of the day, chlorophyll, greens, topinambur, Veroni vermouth, beurre blanc & asparagus
54.00

“Kakavia”

Catch of the day, “kakavia” sauce, ratatouille, saffron cream, caper & lemon confit
54.00

Lobster

Lobster, pasta fresca, sea urchin, grey bottarga & caviar
91.00

Lamb

Wild green, fresh herbs, green olives & grey bottarga
51.00

Wagyu fillet

King oyster, leek, smoked caviar sabayon & hazelnut
73.00

Duck

Beetroot, hoisin sauce, plums, grapefruit & berries
59.00

Iberico Pork

Fregola, carrot, pistachio & dukkah
47.00

Chicken

Foie gras, fresh truffle, chanterelle mushrooms, kale, celery root & almond
48.00

Consulting

Alessandro Sipsas F&B Manager

Iosif Manouselis Executive Chef

Please inform us about any allergies

All above prices are in euro

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)



DINNER DESSERT MENU

Desserts

Choco praline

Chocolate crémeux, framboise compotée, cacao crumble, coffee & framboise sorbet
26.00

Pineapple

Maple syrup, rum, passion fruit & coconut
26.00

Citrus

White chocolate namelaka with Greek mastiha, citrus, sable & lemon-basil sorbet
26.00

Dessert Wines

Samos "Gran Cru"

9.00

Samos "Vin Doux"

9.00

Argyrou Estate "First release"

28.00

Argyrou Estate "Late release"

34.00

Sigalas Estate "Apiliotis"

24.00

DINNER DESSERT MENU

Hot Coffees

Espresso	4.50
Double Espresso	5.50
Espresso Macchiato	5.00
Cappuccino	6.50
Double Cappuccino	7.00
Latte	7.00
Flat White	6.50
Americano	6.00
Instant Coffee	5.00
Filter Coffee	5.00
Greek Coffee (single/double)	4.50/5.50
Hot tea box selection	4.00

Cold Coffees

Freddo Espresso	6.00
Freddo Cappuccino	7.00
Ice Latte	7.00
Cold Brew	6.50
Frappe	5.50
Espresso tonic	8.00

Consulting

Alessandro Sipsas F&B Manager

Iosif Manouselis Executive Chef

Vagelis Ntagas Bar Manager

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No alcohol consumption under the age of 18 is permitted on premises

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