



Yiannis Fyntanis Executive Chef

\* Please inform us about any allergies

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



# DINNER MENU





## Starters

### Freshly baked bread

Served with extra virgin olive oil, “katiki” Greek cheese, marinated Kalamata olives  
6,50€

### Athenian fish salad

Fresh fish, tarragon mayonnaise, veggies, grey bottarga, lemon , tobiko, edamame  
35.00€

### Greek tomatoes

Santorinian capers, xynomyzithra cheese, carob rusk, basil oil, raspberry vinegar  
27.00€

### “Spanakopita”

Fried dumplings, spinach, Greek feta cheese, fresh herbs, local greens, Greek yogurt, dill oil  
28.00€

### “Gemista”

Carnaroli rice, Santorinian tomatoes, seasonal veggies, peppermint, burnt goat cheese  
28.00€

### Sea bass ceviche

Kumquat from Corfu island, cucumber, avocado, shichimi togarashi, mango & ginger dressing  
37.00€

### Santorinian fava

Smoked shrimps, harissa paste, tomato, kritamo, capers, olives, shallots  
36.00€

### Beef tartar "Moussaka"

Black Angus beef, Santorinian white eggplant, gruyere cheese from Naxos, potato  
38.00€

### Scallops

Sweet corn, brown butter, chorizo, vadouvan  
42.00€

## Main Courses

### Octopus “Stifado”

Octopus, smoked potato, red wine-rosemary sauce, onion textures, black garlic  
49.00€

### “Fricassee”

Catch of the day, celery root, baby gem, egg-lemon sauce, local herbs, spring onions  
52.00€

### “Kakavia”

Catch of the day, “kakavia” sauce, mussels, potato-saffron cream, seasonal veggies  
52.00€

### Chicken

Foie gras, black truffle, shiitake mushrooms, kale, celeriac, almonds  
46.00€

### “Youvetsi”

Beef cheek, fregola, arseniko cheese from Naxos island, mavrotragano Santorinian wine, dukkah  
48.00€

### Lamb

Slowly cooked for 12 hours, local greens, jus, olives, pistachio, grey bottarga, mustard seeds  
52.00€

### Beef tenderloin

Black Angus Omaha USA, parsnip, hoisin, carrot, ras el hanout, black truffle, smoked caviar  
63.00€