



Tasting Menu

Freshly baked bread

Served with extra virgin olive oil, "katiki" Greek cheese, olives

Amuse-bouche

Chef's welcome

Seabass ceviche

With nori, cucumber, onion, avocado, mango, ginger, coriander

Santorinian fava

Caramelized onions, capers, tomatoes, smoked eel, balsamic vinegar, chives
(Vegetarian/Vegan option available)

Salmon fillet

With tricolore quinoa, cucumber, avocado, chives,
cherry tomatoes, citrus vinaigrette

Ribeye

Black Angus ribeye, country style potatoes, rocket salad, parmesan cheese, chimichurri

Pre dessert

Flexible Chocolate

With butterscotch sauce, cocoa crumble, vanilla ice cream

110€ per person



Dimitra Bakoula F&B Manager
Yiannis Fyntanis Executive Chef
Please inform us about any allergies