



TASTE GREECE
2026

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Greek cuisine does not need excess; its strength lies in its purity.

MENU BY GIKAS XENAKIS
FNL STAR & CHRISOI SKOUFOI

WINE PAIRING BY AIOLOS WINES

ENGLISH MENU

WELCOME

FISH & CHIPS

Bottarga, squid ink, fish roe cream 'tarama'

SHRIMP & ZUCCHINI CAPPUCCINO

Valley shrimp, lemon verbena, sumac

CRÊPE WITH 'FAVA'

Mackerel tartare, tomato, pickled fennel

Prologue, Domaine Zafeirakis (Assyrtiko)

MENU

CURED AMBERJACK

Smoked tomato glaze, buckwheat, cherries

Peplo Rosé, Skouras Winery (Mavrofilero, Agiorgitiko, Syrah)

'DOLMADAKI'

Beef tartare, oyster mayonnaise, crispy vine leaf

Spanies Gaies Vidia, Strofilia Winery (Chardonnay)

*Guests with dietary restrictions, allergies or intolerances
are kindly requested to contact the staff in advance.*

AEGEAN RED MULLET

Carrot and orange cream, 'stamnagathi' greens, fennel sauce

Oros, Akrathos Newlands Winery (Sauvignon Blanc & Assyrtiko)

VEAL

Eggplant cream, roasted onions, Lefkada salami, rosemary and pepper sauce

MV Mavroudi, Anatolikos Vineyards (Mavroudi)

DESSERTS

KUMQUAT

Vanilla, basil, almonds

AEGINA PISTACHIO & CHERRY

Milk, crispy rice, cinnamon

9 Daughters, Pieria Eratini Winery (Sun Dried Malagouzia)

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