



APPETIZERS

SELECTION OF HOUSEMADE BREAD

KALAMON OLIVES, SANTORINI TOMATO PASTE, EVOO

€ 8

SANTORINI SALAD

SANTORINI CHERRY TOMATO, KATSOUNI, CAPERS,
CRITAMOS, CHLORO CHEESE FROM SANTORINI

€ 18

GREEN SALAD

BABY LEAVES, PICKLED CARROT, FENNEL, CITRUS VINAIGRETTE

€ 17

ZUCCHINI SALAD

SEASONAL FRUIT, TSALAFOUTI CHEESE, MINT, VINAIGRETTE

€ 16

SAGANAKI

MYTILINIS LADOTYRI, TOMATO JAM, ALMOND

€ 17

MARINATED FISH

GASPACHO, KATSOUNI, BASIL

€ 21

CALAMARI

PULSE, GINGER, FRESH HERBS, LIME, CITRUS VINAIGRETTE

€ 17



MAIN COURSE

CALAMARATA

KERKINIS BURRATA, CONFIT TOMATO, BASIL
€ 21

ORGANIC CHICKEN

SHIMEJI, ONION CREAM, MUSHROOM BROTH,
THYME BISCUIT
€ 24

WILD MUSHROOM COUSCOUS

FRESH AND DRIED WILD MUSHROOMS,
ARSENICO CHEESE FROM NAXOS
€ 23

PRAWN TALLIOLINI

FRESH PASTA, PRAWNS, BISQUE, LIME
€ 27

FRICASSÉ FISH

LEAFY GREENS, HERB OLIVE OIL, KAKAVIA
€ 32

SLOW COOKED BEEF

TRAHANA, NIOTIKO BECHAMEL
€ 26

TAGLIATA

JERUSALEM ARTICHOKE CHIPS, BABY CARROT,
CHIMICHURRI SAUCE
€ 39



PLATEAU

SELECTION OF AEGEAN CHEESE

SAVORY BUTTER COOKIE, SOURDOUGH BREAD, TOMATO JAM

€ 25

CHEESE AND COLD CUTS

AEGEAN CHEESE, SELECTION OF GREEK COLD CUTS,
SOURDOUGH BREAD, TOMATO JAM

€ 29

DESSERTS

BAKED PEACHES

BITTER ALMOND CRÈME, ALMOND BISCUIT, ALMOND PASTELI,
FIOR DI LATTE ICE CREAM

€ 12

CHOCOLATE CAKE

HAZELNUTS, CHOCOLATE SOUP, SALTY CARAMEL,
MADAGASCAR VANILLA ICE CREAM

€ 14

PARIS-BREST

HAZELNUT PRALINE, ALMOND, BUTTERSCOTCH

€ 16