

Atlantica Taste Greece



Octopus with Fava “Inside Out”

Fava panna cotta, tomato essence, glazed octopus jus

Braised Veal with Crispy Potatoes

Slow-cooked veal ragout, crispy potato textures, fried potato mayonnaise

Our Bread

Sourdough flatbread, tuna gyros, smoked avocado, crispy onion

Fresh Fish of the Day

Almond velouté, roasted almonds, wild cherry granita, shellfish jus

Squid Tagliatelle

Pesto essence

Menu by
ALEXANDROS TSIOTINIS
Michelin Star

Tasting Menu: 120€ per person
Optional Wine Pairing: 60€ per person

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2026

Grouper Fillet in Rustic Bread Crust

Grilled greens, confit zucchini, tomato-egg sauce "Avgolemono",
oil from charred bread

Beef Cheek

Cyan cream, Peruvian potato foam, hazelnut crust
and black garlic

Carob Savarin Soaked in Roasted "Raki"

Honey ice-cream and velvety elderflower cream

Guests with dietary restrictions are kindly requested
to contact the staff in advance.

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