

TASTE CYPRUS 2025

Alexandros Tsiotinis

€95 p.p.*

Amuse Bouche

Greek Style Ceviche

Homemade smoked sea bass tartar with oyster emulsion and kiwi granité

White Carrot Textures with Charcoal grilled octopus, red bell peppers ice cream and pastourmas XO sauce

Wine Pairing: Tsiakkas Promara

Our Version of Pesto sauce with Calamari, parmesan, basil and pine nuts

Wine Pairing: Argyrides Viognier

Roasted Rack of Lamb with textures of aubergine and fig leaves

Wine Pairing: Vlassides Grifos 1

All about Peach with Bitter Almond ice cream

*part of the proceeds will be donated to One Dream One Wish.
In collaboration with the Sommelier Association.

