

SALAD & STARTERS



The Greek	16
Cherry tomato, cucumber, pepper, onion, caper and olive powder. Served with carob bread rusks and Feta vinaigrette.	
The Tuna	20
Seared tuna, sesame brittle and aji amarillo sauce served with fresh rocket salad, mango and poppy seeds topped with honey-ginger vinaigrette.	
The Spinach	19
With grilled asparagus, sour Myconian cheese, and hazelnut. Topped with cranberry vinaigrette.	
The Potato	21
With Gravlax Salmon, shallot, lemon, brick and poached egg yolk served with horseradish mayonnaise.	
The Farm	18
Beluga lentils and Quinoa salad with grilled beetroot, baby corn, zucchini and carrots served with citrus vinaigrette.	
The Sardines Mediterranean	19
Grilled Sardines with oregano, sobrasada sausage and grilled red peppers.	
The Seabass Tartar	26
With sea urchin, samphire salad, fish roe mousse and tobiko. Topped with wasabi vinaigrette.	
The Octopus Grilled	23
With saffron flavoured aioli, braised fennel with crushed red hot pepper flakes and salsa verde.	
The Bonito Salted	19
With Santorinian Fava beans, spring onions and cherry tomatoes confit.	
Spanakopita Cannelloni	16
With spinach mousse and Feta cheese siphon.	
The Iberico Carpaccio	24
With pickled mustard seeds, creamy Geremezi cheese with paprika from Epirus and truffle vinaigrette.	
Potato Gnocchi	18
With creamy Parmesan sauce and fresh truffle.	

MAIN COURSE



Fresh Linguini Pasta	31
Served with sauteed Shrimps, chorizo and rich tomato bisque with basil. Topped with garlic panko breadcrumbs.	
The Rib Eye	36
Matured 15 days served with triple cooked potatoes and bearnaise sauce.	
The Lamb Shoulder Confit	33
With Egyptian Dukkah crust, couscous and eggplant cream.	
The Grouper Fricassee	32
With salicornia, asparagus, baby spinach, beard monk, celery root and bottarga powder.	
The Pork Belly	32
Served with green pea puree and fresh spicy pea salad with kimchi cabbage, smoked eel and fresh herbs.	
The Mushroom Risotto	28
With King oyster, shitake and shimeji mushroom. Served with lemon zest and oregano.	
The Chicken Bio	27
Boneless breast served with potato puree, caramelised shallot, pancetta affumicata and chicken broth.	
Pasticcio	26
Paccheri pasta, slow cooked beef ragout and cream made with Arseniko cheese from Naxos island.	
The Red Snapper	31
Boneless, served in Bouillabaisse broth, salicornia and pickled cabbage dumplings.	
The Cod	32
Boneless, wrapped with savoy cabbage served with parsnip cream, brussels sprouts, coconut fish broth, parsley oil and caviar.	
Ratatouille Greek	23
Layers of zucchini, eggplant, potato, pepper, onion and parnsip served with crispy potato chips, tomato sauce, rosemary and thyme.	
The Beef Fillet	39
Seasoned to perfection served with carrot textures, foie gras and pepper-corn sauce.	

JOSPER GRILLED AND A BIT SMOKY



Catch of the Day	95/kg
Whole grilled fish served with extra virgin olive oil and lemon	
Grilled Lobster	120/kg
Split and roast, served plain or with pasta	
The Flank Steak	140/kg
Wagyu beef, Onyx farm	
The Skirt Steak	90/kg
Jack Creek farm	
T-bone Steak	155/kg
Jack Creek farm	

SIDE DISHES



Crispy French fries	8
Biological Quinoa Salad	8
Fresh Green Salad	6
Grilled Veggies	8
baby carrot, mushroom, asparagus, corn	
Potato Purée	8

DESSERTS



The Orange Cake

14

In syrup with fine vanilla mousse and almond Florentine served with vanilla ice cream.

Dakos a Greek version of Cheesecake

14

Served with cheese mousse, carob and hazelnut crumble, Santorinian cherry tomato in fine syrup, chocolate and Sable Breton accompanied by strawberry and peppers sorbet.

The Chocolate Bar

14

Made of chocolate textures, peanuts and butter salty caramel.

Tsoureki

14

With white chocolate Mi cuit infused with mahlab, cardamom and masticha served with red fruits compote and vanilla ice cream.