



STARTERS

Arancini 'stuffed' / €7,00
with yogurt cream

Octopus with / €18,00
hummus cream and stew sauce

Tart with seasonal vegetables / €8,00

A variety of Greek flavors, / €17,50
eggplant salad, tzatziki, "tyrokavteri"
and "tarama" with roe powder

SALADS

Quinoa salad / €14,50
with grilled pomegranate shrimp, green
apple and orange dressing

Mesclan salad with / €11,50
tender green leaves, handmade melekouni,
mastello of Chios & "apaki"

Salad with burnt cauliflower, / €8,50
broccoli, Cretan graviera, almond, dried
figs & "petimezi" dressing

MAIN COURSES

Rack of lamb / €30,00
with pistachio crust and baby vegetables

Beef cheeks / €19,50
with polenta cream

Nanaki chicken / €14,00
with baby potatoes

Flat Iron / €28,00
sweet potato chips and béarnaise sauce

Mushroom risotto / €8,00
with truffle oil and gruyere flakes

Conchiglie / €8,00
with minced shrimp and Kozani yolk

French-cut pork loin / €15,00
with triple-cooked split potatoes, rosemary
salt flower and coriander seed

**Croaker with
egg-lemon fricassee / €22,00**

Roasted Sea bream / €26,00
with celeriac puree, parsnip and lemon
sauce

DESSERTS

"Rizogalo" / €5,50
with caramel sauce

Chocolate soup / €5,00
with trunk and Madagascar vanilla ice cream

Profiterole / €7,00