

A LA CARTE



APPETIZERS

Hortopita

wild greens | feta | crispy phyllo
€12

Crab

cabbage | pumpkin | ginger
€18

Sautéed Calamari

raisins | rocket | fennel emulsion
€17

Tartare “Mousaka”

beef Ω3 | eggplant | potato
€18

Pumpkin Mousse

chestnuts | apaki | black truffle
€16

Pastitsio

thick pasta | oxtail | shiitake mushrooms
€16

MAIN COURSES

Couscous “Bourdeto”

scorpion fish | mussels | calamari
€20

John Dory

celeriac | sweet potato | smoked eel
€28

Quail

fava | pear | red cabbage
€22

Pork Cheeks

potato | apple | chicory
€26

Beef Strip Loin

corn | mushrooms | black truffle
€32

Lamb

parsley root | date | sage
€26

TASTING MENUS



EARTH & SEA

Hortopita*

wild greens | feta | crispy phyllo

Crab

cabbage | pumpkin | ginger

Tartare “Mousaka”

beef Ω3 | eggplant | potato

Red Mullet*

beans | orange | artichoke

Ash Baked Potatoes

wild mushrooms
smoked cheese from Naoussa

Lamb

parsley root | date | sage

Strawberry Tart

spearmint | yogurt | lime

GARDEN & NATURE

Hortopita

wild greens | feta | crispy phyllo

Celeriac Ravioli*

sweet potato | carrot | goat cheese

Pumpkin Mousse

chestnuts | black truffle

Chef’s Garden*

raw and roasted vegetables | olive oil

Vegetable Couscous

shiitake | cabbage | black truffle

Ash Baked Potatoes

wild mushrooms
smoked cheese from Naoussa

Strawberry Tart

spearmint | yogurt | lime

7 courses | €75*

Wine pairing | Greek wines €38
| International wines €50

5 courses | €55

Wine pairing | Greek wines €28
| International wines €40

Cheese course €7

Variety of home-made bread

€4 | person

Some dishes may contain nuts or their derivatives.
Please advise our staff if you have any allergies or dietary requirements.

Tasting menus are designed to be taken by the entire table until 22:45