



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Cretan Dakos

xinomizithra | tomato | caper

Crab

fennel | peach | chamomile

Meatballs Ω3 **

potato | yoghurt | ouzo

Fresh Cod*

beetroots | amaranth | almonds

Lamb

green beans | eggplant | cumin

Apricot Tart

almonds | verbena | apricot sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9

Some dishes may contain nuts or their derivatives.
Please inform our staff for any allergies or dietary requirements.

GARDEN & NATURE

Feta - Watermelon

Feta crème brûlée | rocket | wasabi

Beetroots

grapes | amaranth | almonds

Fava**

zucchini | peach | verjuice

Gemista*

tomato | zucchini flowers | spearmint

Moussaka

mushrooms | eggplant | potato béchamel

Strawberry

yoghurt | basil | strawberry sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9

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