

A LA CARTE



APPETIZERS

Hortopita

wild greens | feta | crispy phyllo

€14

Shrimps

cherry | kefir | rose

€18

Sautéed Calamari

raisins | volaki | fennel

€17

Tartare "Giouvarlaki"

beef Ω3 | avgolemono | dill

€18

Pumpkin Mousse

chestnuts | apaki | black truffle

€16

Pastitsio

thick pasta | oxtail | shiitake mushrooms

€16

MAIN COURSES

Couscous "Bourdeto"

scorpion fish | mussels | calamari

€22

John Dory

corn | green beans | red pepper

€30

Quail

fava | pear | red cabbage

€22

Pork Cheeks

potato | endive | green apple

€26

Beef Strip Loin

mushrooms | grilled onions | black truffle

€32

Lamb

parsley root | date | sage

€26

EARTH & SEA

Hortopita

wild greens | feta | crispy phyllo

Shrimps

cherry | kefir | rose

Tartare "Giouvarlaki"

beef Ω3 | avgolemono | dill

John Dory*

corn | green beans | red pepper

Ash-Baked Potatoes

wild mushrooms
smoked cheese from Naoussa

Lamb

parsley root | date | sage

White Chocolate

yogurt | almond | berries

GARDEN & NATURE

Hortopita

wild greens | feta | crispy phyllo

Ravioli Briam

eggplant | tomato | feta cheese

Pumpkin Mousse*

chestnuts | black truffle

Chef's Garden*

raw and roasted vegetables | olive oil

Ash Baked Potatoes

wild mushrooms
smoked cheese from Naoussa

Vegetable Couscous

shiitake | cabbage | black truffle

White Chocolate

yogurt | almond | berries

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 inform our staff for any allergies or dietary requirements.

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