

A LA CARTE



APPETIZERS

Zucchini from Naxos
yoghurt | peach | fennel
€15

Shrimps
cherry | kefir | rose
€18

Sautéed Calamari
raisins | volaki | dill
€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
€22

John Dory
corn | green beans | red pepper
€28

Quail
fava | grape | red cabbage
€22

Pork Cheeks
cheekpeas | artichoke | lemongrass
€26

Beef Strip Loin
mushrooms | grilled onions | black truffle
€32

Lamb
parsley root | date | sage
€26

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



EARTH & SEA

Zucchini from Naxos
yoghurt | peach | fennel

Shrimps*
cherry | kefir | rose

Tartare “Mousaka”
beef Ω3 | eggplant | potato

John Dory*
corn | green beans | red pepper

Ash Baked Potatoes
wild mushrooms
smoked cheese from Naoussa

Lamb
parsley root | date | sage

Apricot
white chocolate | almond | yoghurt

GARDEN & NATURE

Zucchini from Naxos
yoghurt | peach | fennel

Ravioli “Briam”
eggplant | tomato | feta cheese

Pumpkin Mousse*
chestnuts | black truffle

Chef’s Garden
row and roasted vegetables | olive oil

Ash Baked Potatoes*
wild mushrooms
smoked cheese from Naoussa

Vegetable Couscous
shiitake | cabbage | black truffle

Apricot
white chocolate | almond | yoghurt

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

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