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

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

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

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