



# TASTING MENUS

Executive Chef: Gikas Xenakis

## EARTH & SEA

### Dakos

xynomizithra cheese | tomato | caper

### Crab

zucchini | verbena | chanterelle mushrooms

### Pumpkin Mousse\*\*

cured pork | chestnuts | black truffle

### Fish - Catch of the Day\*

greens | chickpeas | wild fennel

### Lamb

eggplant | red pepper | cumin

### Fig

white chocolate | almonds | mavrodafni (sweet red wine)

4 courses\*\* | €40

Wine Pairing | €25

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5 courses\* | €50

Wine Pairing | €30

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6 courses | €60

Wine Pairing | €35

**Cheese course €7**

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

## GARDEN & NATURE

### Dakos

xynomizithra cheese | tomato | caper

### Zucchini

cracked wheat | cream cheese | spearmint

### Pumpkin Mousse\*\*

chestnuts | black truffle

### Eggplant\*

peanut butter | granola | yeast

### Ravioli

porcini mushrooms | goat cheese | parsley

### Fig

white chocolate | almonds | mavrodafni (sweet red wine)

4 courses\*\* | €40

Wine Pairing | €25

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5 courses\* | €50

Wine Pairing | €30

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6 courses | €60

Wine Pairing | €35

**Cheese course €7**

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